



samura

D I V I D E E T I M P E R A

STARK

KAIJU

DAMASCUS

REPTILE
by SAMURA

侍67

HARAKIRI

sultan

JUGGERNAUT

PRO·S

刀鍛冶

GOLF

MAD BULL

INCA
by samura

ARMY

SUPER 5

METEORA

SHADOW

沖縄本島 | OKINAWA

BUTCHER
BY SAMURA

Bamboo

ARTEFACT
by samura

JOKER

Mo-V High Carbon

ABOUT

Here at **SAMURA®**, we are driven by a clear vision: achieving an ideal coalescence of traditional Japanese mastery, European permanence, and unparalleled creativity.

SAMURA® Premium Kitchen Knives began its journey by launching its initial knife series in 2003, immediately revolutionizing the contemporary kitchen knife. Our fixation on combining centuries-old traditions with progressive technology has made **SAMURA®** an unrivaled innovator in knife manufacturing and design.



PHILOSOPHY

SAMURA started as a family business led by our gonzo founder, renowned designer and engineer Alex Yakovlev, who still sketches every concept by hand. Obsessed with precision, Alex invests countless hours ensuring that everything carrying Samura's name guarantees our customers incomparable quality, everlasting sharpness, and singular aesthetics. And although our company has blossomed into a major market force, we still run everything like a family shop: ninety percent of production process is done manually.

That's why our research and development is so rigorous. Our prototypes are tested by culinary professionals under the widest possible array of conditions. Our knives are trialed in high-volume restaurants, as well as home kitchens, by sushi chefs and bone-carving butchers, on every conceivable cutting objective. Only after our products have been proven to handle any cutting load, any cutting process with hairsplitting acuity and optimum performance, and only when we can assure users flawless balance and perfect weight with slip-free ease and ergonomic comfort do **SAMURA** knives become available to consumers.



DESIGN

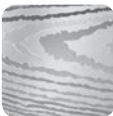
Incorporating eccentric designs unseen in the classic production of kitchen knives, **SAMURA** develops its products using cutting-edge technologies. We want to satisfy the most adventurous and sophisticated customers worldwide — kitchen daredevils who delight in bringing centuries-old traditions to life with ultra-modern style. We shatter conventions while still paying homage to history. We create customer-friendly products for all kitchens and every user, releasing up to five new collections each year.

CUSTOMER CENTRICITY

Our current customers are lifetime devotees who have an average of seven different **SAMURA** knives in their home and anxiously await new releases. Each collection offers something the market has never seen, such as our ultra-light Bamboo series, our MadBull tribute to the Serbian cleaver, or our Inca ceramic line designed especially for females. We even have a special series in the works for vegan and vegetarian consumers.

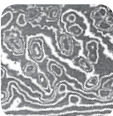
BLADES MATERIALS

SAMURA knives are forged from the highest quality ultra-hard 58-62 HRC Japanese steel. The blades typically have a Japanese geometry form along with a slight reduction in thickness from the spine to the cutting edge, which ensures *fantastic cutting performance.*



*Damascus steel
67 layers*

Damascus



*Damascus Fancy
67 layers*

Damascus 67, Sultan



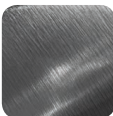
*Raw Hammered Damascus steel
VG-10
5 layers*

Super 5, Meteora



Hammered steel

Kaiju, Blacksmith, Mad Bull



*Carefully balanced stainless steel
AUS-8*

Mo-V, Pro-S, Bamboo, Okinawa, Golf, Harakiri, Arny, Butcher, Joker, Sultan Pro, Stark



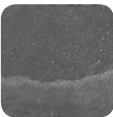
Stainless steel AUS-8 & Black non-stick coating

Shadow



*High carbon stainless steel
AUS-10*

Reptile



*Damascus steel AUS-10
5 layers*

Artefact



Ceramic

Inca, My Little Chief



Böhler-Uddeholm N690

The Juggernaut

HANDLES MATERIALS

The handles are developed with the use of the most modern, durable and non-slipping materials that adhere to the specific purposes and qualities of each knife in the **SAMURA** series.



Micarta

Super 5, Blacksmith, Damascus 67



G-10

Damascus, Mo-V, PRO-S, Sultan, Mad Bull



Rosewood, pakka wood

Kaiju, Okinawa



Stainless steel

Reptile, Bamboo, Meteora, Artefact, Stark, Juggernaut



TPE

Butcher, Arny, Sultan Pro



ABS Plastic

Shadow, Harakiri, Joker



Polypropylene, TPR soft-touch

Golf



ABS Plastic + TPR coating

Inca



ABS Plastic, TPR

My Little Chef



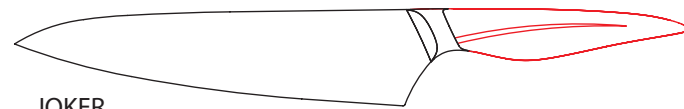
Marble Carbon

Mad Bull



TYPES OF HANDLES

The top-level ergonomics and outstanding design, combined with unbelievable comfort in use, are the key features that unite all **SAMURA** handles across the series.



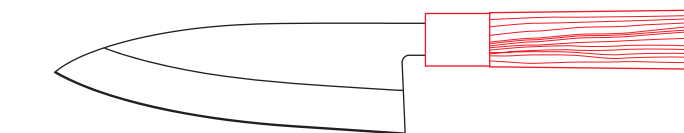
JOKER



PRO-S



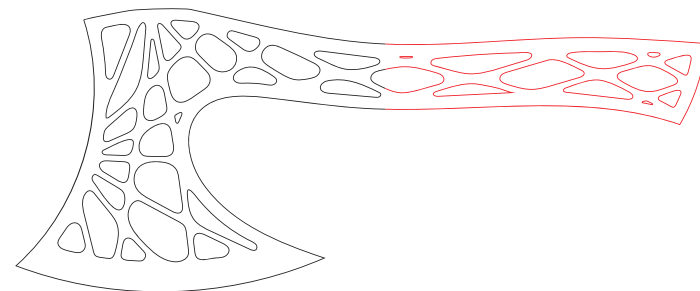
GOLF



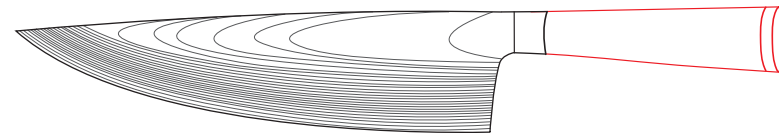
OKINAWA



METEORA



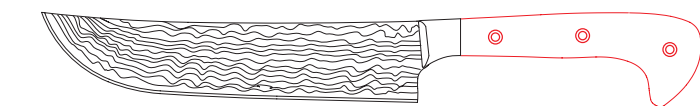
THE JUGGERNAUT



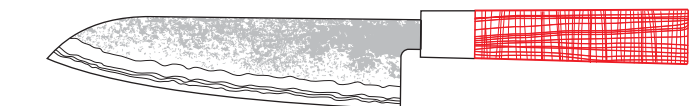
DAMASCUS, MO-V



INCA



SULTAN



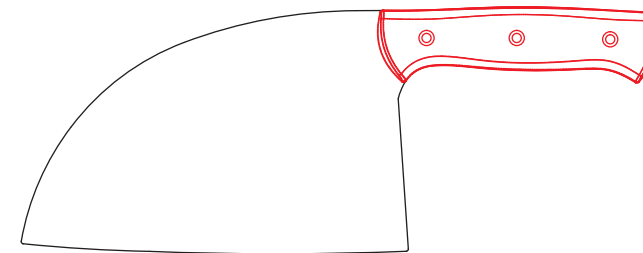
SUPER 5, BLACKSMITH



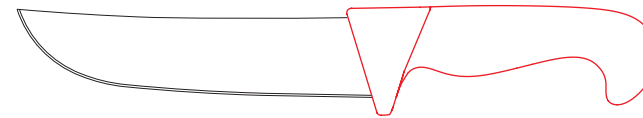
HARAKIRI, SHADOW

TYPES OF HANDLES

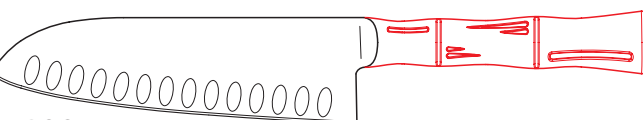
Each silhouette has been thought through by the designers and engineers with the aim to provide the best user experience in terms of performance and pleasurable experience.



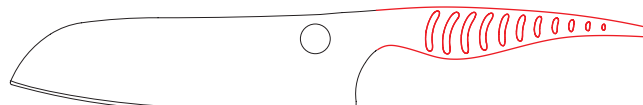
MAD BULL



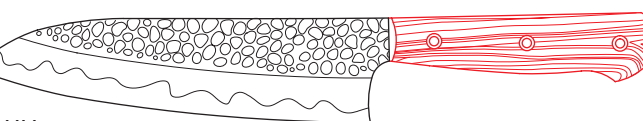
SULTAN PRO



BAMBOO



REPTILE



KAIJU



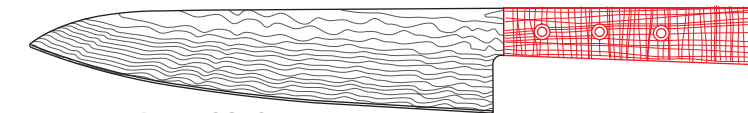
ARTEFACT



BUTCHER



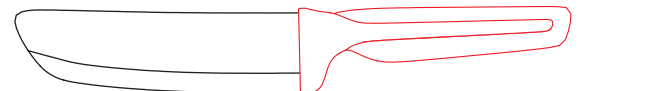
STARK



67 DAMASCUS



ARNY



MY LITTLE CHEF



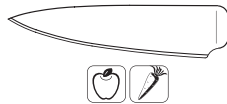
TYPES OF KNIVES

SAMURA collections offer a huge range of knives including the most essential knives — from those most popular and frequently used at any kitchen, like the European *Utility* knife to the handsome Oriental *Pichak* knife.

Owing to the outstanding expertise of **SAMURA** developers, almost everybody will find a new favorite kitchen tool regardless of previous level of cooking experience.



PARING KNIFE
78 - 99 MM
3.1" - 4"



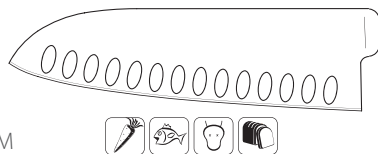
UTILITY KNIFE
115 - 174 MM
4.5" - 6.9"



CHEF'S KNIFE
125 - 240 MM
5" - 9.4"



SANTOKU
138 - 197 MM
5.4 - 7.8"



SLICING KNIFE
195 - 297 MM
7.7" - 11.7"



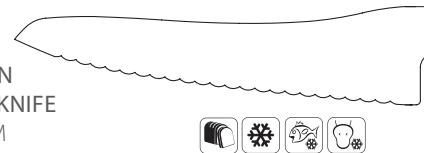
BONING KNIFE
165 MM / 6.5" - 187 MM / 7.4"



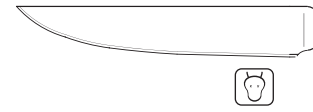
FILLET KNIFE
139 - 228 MM
5.5" - 9"



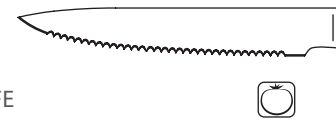
FROZEN FOOD KNIFE
188 MM
7.4"



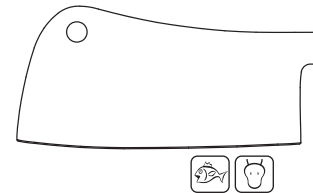
STEAK KNIFE
110 - 125
4.3" - 5"



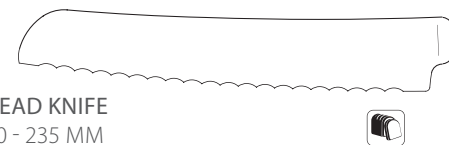
TOMATO KNIFE
120 MM
4.7"



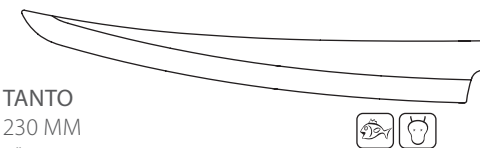
CLEAVER
180 - 208 MM
7" - 8.2"



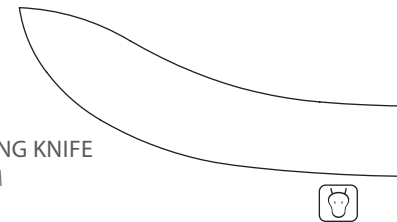
BREAD KNIFE
200 - 235 MM
8.0" - 9.3"



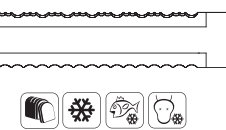
TANTO
230 MM
9"



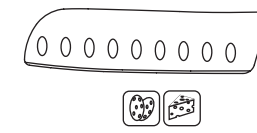
SKINNING KNIFE
173 MM
6.8"



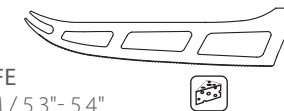
TWO-SIDED SAW KNIFE FOR BREAD AND FROZEN FOOD
180 MM / 7.1"



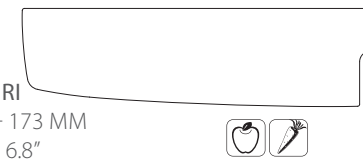
BUTTER KNIFE
96 MM
3.8"



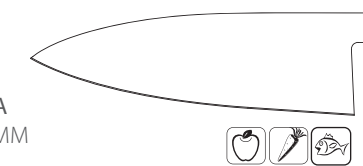
CHEESE KNIFE
135 - 138 MM / 5.3" - 5.4"



NAKIRI
165 - 173 MM
6.5" - 6.8"



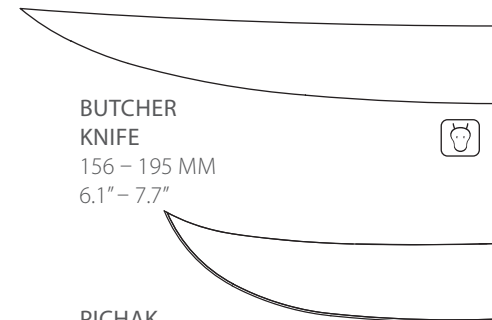
DEBA
170 MM
6.7"



YANAGIBA
240 - 270 MM
9.4" - 10.6"



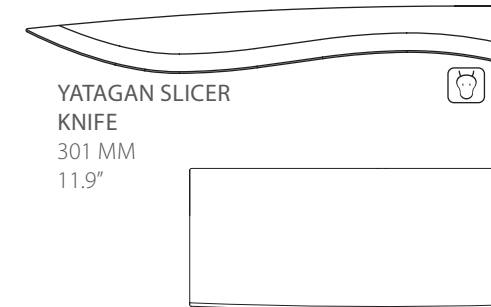
BUTCHER KNIFE
156 - 195 MM
6.1" - 7.7"



PICHAK
159 - 213 MM
6.3" - 8.4"



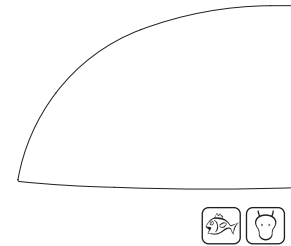
YATAGAN SLICER KNIFE
301 MM
11.9"



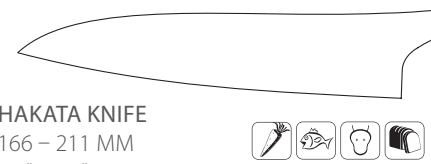
ASIAN CHEF'S KNIFE
209 MM
8.2"



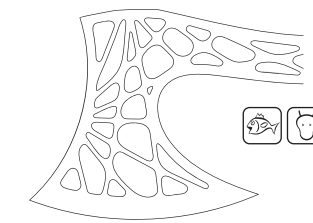
SERBIAN CHEF'S KNIFE
180 MM
7"



HAKATA KNIFE
166 - 211 MM
6.5" - 8.3"



KITCHEN HATCHET
145 MM
5.7"



SUBSTANCE

Where other manufacturers cut costs, **SAMURA** believes that a higher caliber requires a heftier investment. That’s why **SAMURA** knives are crafted from the best Japanese and Swedish steel, hardened to 58-61 HRC. Our knives are then sharpened at a unique angle of 17 degrees and many of our series go through manual Convex sharpening - though a far more costly and time-consuming process, we want our knives to cut better than anything ever experienced.

SAMURA was also the first brand to implement “stonewash” serial production, which gives each blade a non-stick surface that ensures effortless cutting. All our handles are made from the finest materials, and every **SAMURA** knife is hand-sharpened on a whetstone before packaging.



samura

C A T A L O G U E

DAMASCUS
STEEL

METEORA
SUPER 5
DAMASCUS
DAMASCUS 67
SULTAN
ARTEFACT

HAMMERED
STEEL

BLACKSMITH
MAD BULL
KAIJU

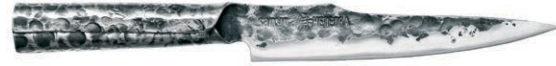
STAILNESS
STEEL

REPTILE
JOKER
MO-V
BAMBOO
SULTAN PRO
BUTCHER
PRO-S
OKINAWA
SHADOW
HARAKIRI
GOLF
STARK
THE JUGGERNAUT
ARMY

CERAMIC

INCA
MY LITTLE CHEF

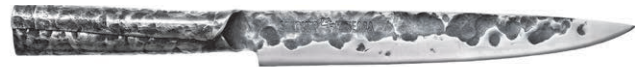
METEORA



SMT-0023
UTILITY KNIFE 174 MM / 6.9"



SMT-0043
NAKIRI KNIFE 173 MM / 6.8"



SMT-0045
SLICING KNIFE 206MM / 8.1"



SMT-0085
CHEF'S KNIFE 209 MM / 8.2"



SMT-0092
SMALL SANTOKU KNIFE 160 MM / 6.3"

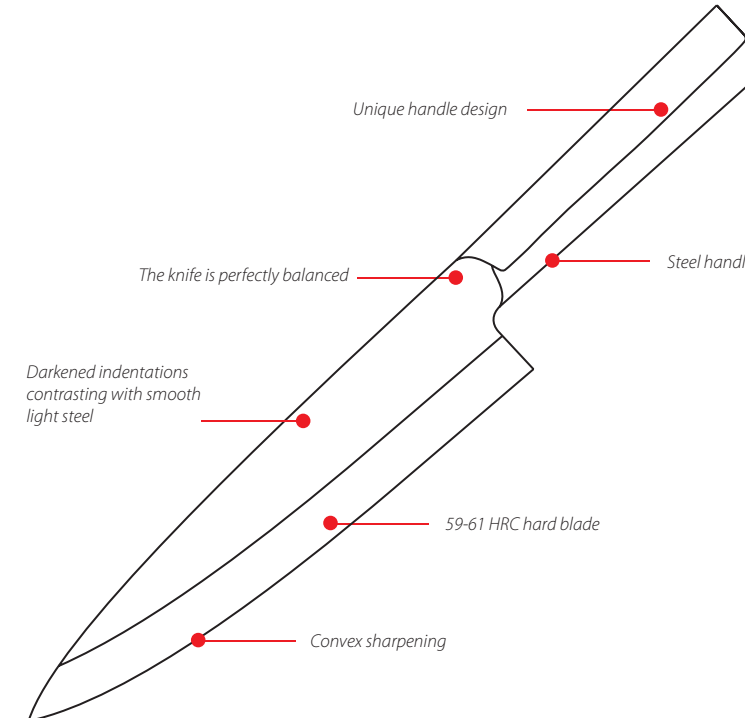
STAINLESS STEEL

- handle material
 - blade material
 - number of layers
 - blade hardness
- hammered steel
VG-10 Hammered Damascus steel
5
59-61 HRC



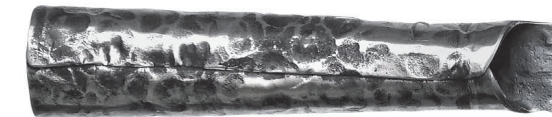
SMT-0220
SET OF THREE KNIVES
SMT-0023, SMT-0043, SMT-0085

METEORA



Forged by hand from individual pieces of steel, **METEORA** knives are uniquely hammered to reflect the hostility of outer space. Their extra-terrestrial aesthetic makes them perfect for the cooking enthusiast who likes to stand out.

METEORA knives are optimally balanced and undergo Convex sharpening so they will cut through anything. Embodying Samura's hallmark blend of performance and panache, the **METEORA** series is sure to have a major impact in your kitchen.



SUPER 5



SP5-0023
UTILITY KNIFE 162 MM / 6.4"



SP5-0043
NAKIRI 171 MM / 6.7"



SP5-0095
SANTOKU 182 MM / 7.2"

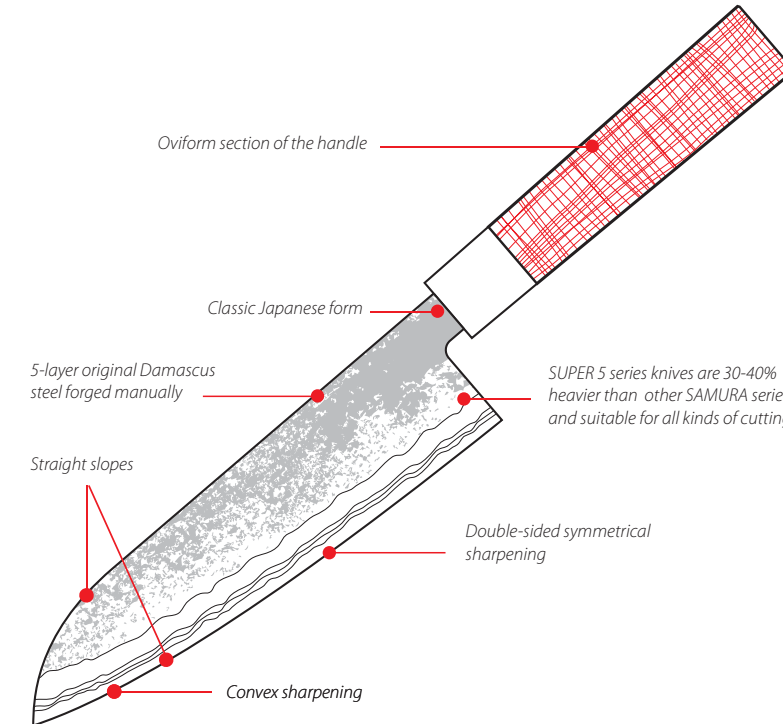
DAMASCUS STEEL

- handle material micarta
- blade material VG-10 Hammered Damascus steel
- number of layers 5
- blade hardness 59-61 HRC



SP5-0220
SET OF THREE KNIVES
SP5-0023, SP5-0043, SP5-0095

SUPER 5



SAMURA SUPER 5 series features 5-layer blades made of a hard high-carbon steel and sharpened manually. The five-layer forged blade remains super-sharp twice as long in comparison to regular knives, while a meticulously measured weight balance will eliminate fatigued wrists after cooking. The beautiful black handle, developed as an oval shape with the use of a premium Micarta material, is another distinctive feature of **THE SUPER 5 SERIES**.



DAMASCUS



SD-0010
PARING KNIFE 90 MM / 3.5"



SD-0021
UTILITY KNIFE 125 MM / 5"



SD-0023
UTILITY KNIFE 150 MM / 6"



SD-0027
UTILITY TANTO 153 MM / 6"



SD-0031
STEAK KNIFE 120 MM / 4.7"



SD-0043
NAKIRI 167 MM / 6.6"



SD-0045
SLICING KNIFE 230 MM / 9"



SD-0055
BREAD KNIFE 230 MM / 9"

DAMASCUS STEEL

- handle material
 - blade material
 - number of layers
 - blade hardness

G-10
Damascus steel
67
61 HRC



SD-0063
BONING KNIFE 165 MM / 6.5"



SD-0071
TOMATO KNIFE 120 MM / 4.7"



SD-0085
CHEF'S KNIFE 200 MM / 8"



SD-0087
GRAND CHEF'S KNIFE 240 MM / 9.4"



SD-0092
SMALL SANTOKU 145 MM / 5.7"



SD-0094
SANTOKU 180 MM / 7"

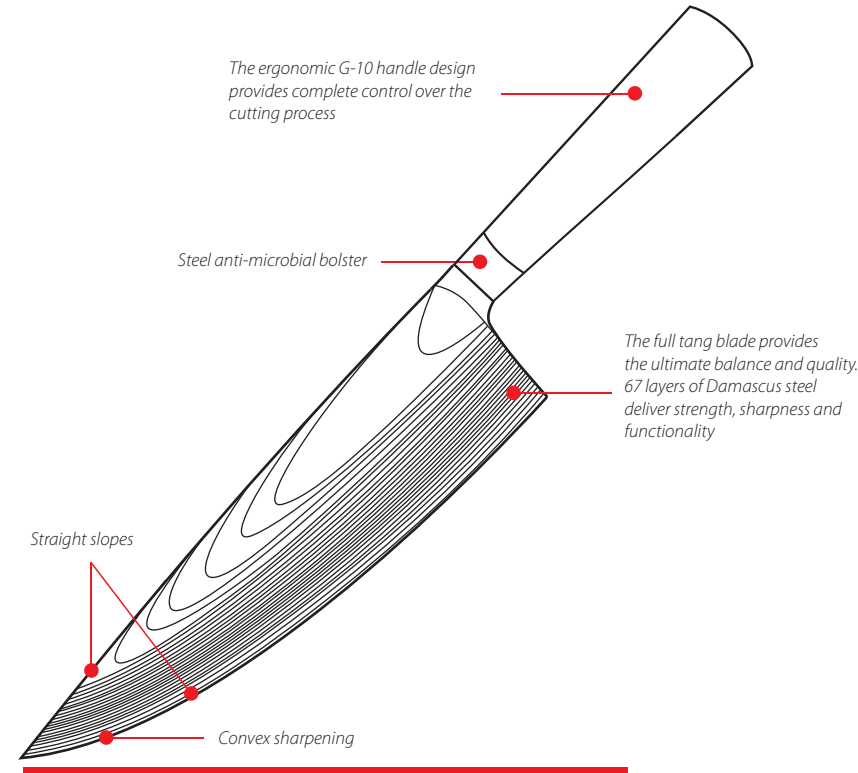


SD-0230
SET OF THREE KNIVES
SD-0010, SD-0021, SD-0085



SD-0220
SET OF THREE KNIVES
IN A GIFT BOX SD-0010,
SD-0021, SD-0085

DAMASCUS



67 layers of modern industrial Damascus steel perfectly combine the ancient art of metal processing and high-tech methods in metal manufacture. The razor-sharp edge creates minimal slicing or cutting resistance, allowing the user to achieve great cooking performance with less effort. Its cutting edge will remain strong and durable throughout many years of use without losing effectiveness and productivity. Perfectly engineered and armed with the ergonomic G-10 handle along with a steel bolster to ensure complete control of the cutting process, turning it into play.



67 DAMASCUS



SD67-0010M
PARING KNIFE 98 MM / 3.9"



SD67-0023M
UTILITY KNIFE 150 MM / 6"



SD67-0045M
SLICING KNIFE 195 MM / 7.7"



SD67-0046MT
SLICING KNIFE TANTO 230 MM / 9"



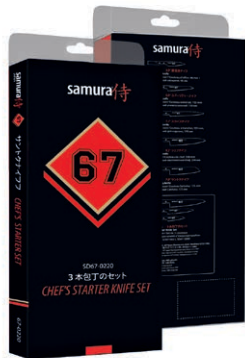
SD67-0085M
CHEF'S KNIFE 208 MM / 8.2"



SD67-0087M
GRAND CHEF'S KNIFE 240 MM / 9.4"



SD67-0094M
SANTOKU 175 MM / 7"

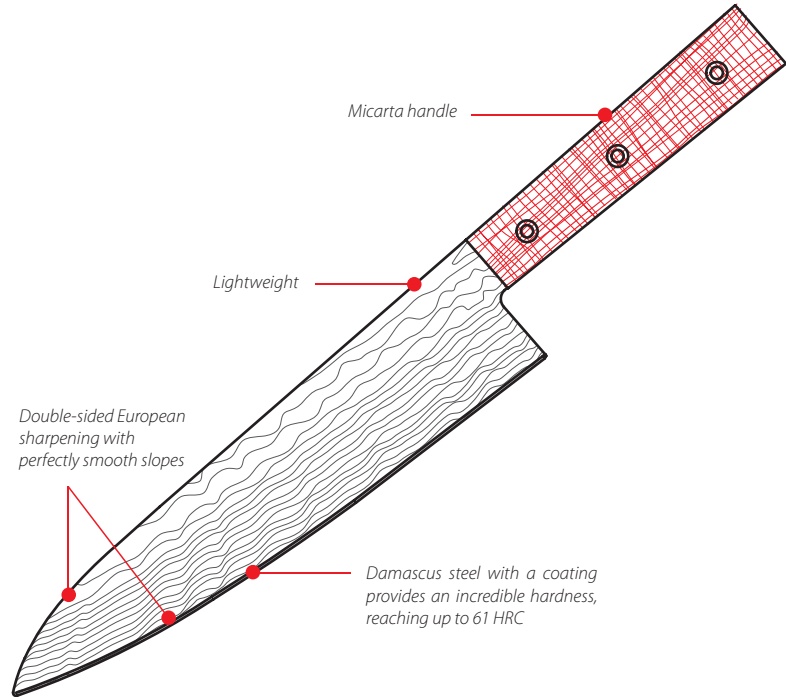


SD67-0220M
SET OF THREE KNIVES
SD67-0010M, SD67-0023M,
SD67-0085M

DAMASCUS
STEEL

- | | |
|--------------------|----------------|
| • handle material | micarta |
| • blade material | Damascus steel |
| • number of layers | 67 |
| • blade hardness | 61 HRC |

67 DAMASCUS



The **67 DAMASCUS** is one of the most beautiful, versatile and practical knife series being both durable and classy. The knives have a precisely measured balance with a shifted forward center of gravity for higher level of comfort and less effort in use even when dealing with the most tricky and tenderest food items. Additionally, these remarkable tools are forged from 67 layers of Damascus steel, exactly like swords. An oval handle made of special Micarta material will ensure long life and consistently high performance!



SULTAN



SU-0045DB
LONG SLICER PICHAK 210 MM / 8.3"



SU-0085DB
CHEF'S KNIFE 164 MM / 7"

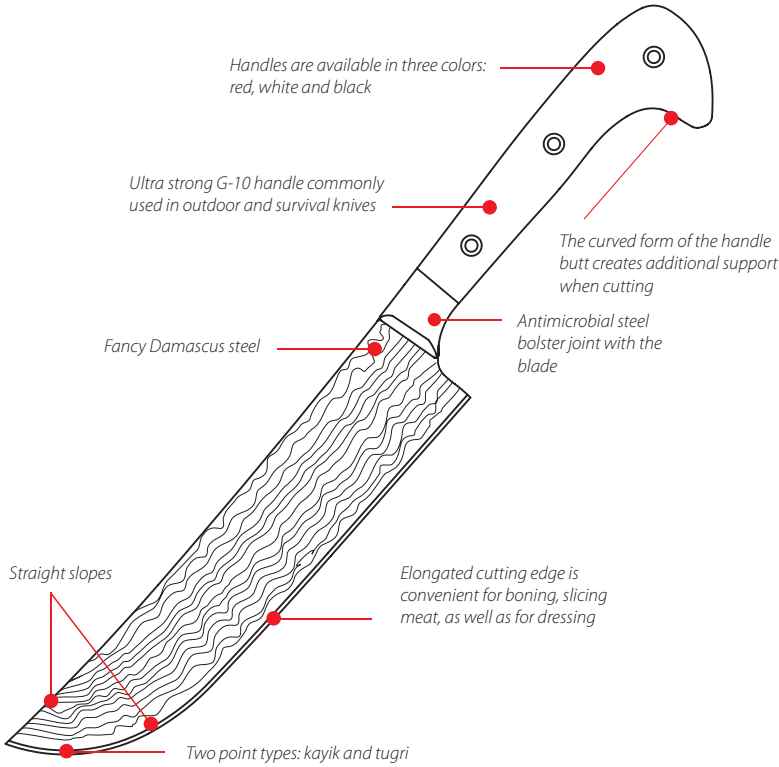


SU-0086DB
PICHAK 159 MM / 6.5"

DAMASCUS STEEL

- handle material G-10 (Black, Red, White)
- blade material Damascus steel
- number of layers 67
- blade hardness 60-61 HRC

SULTAN



SAMURA SULTAN is truly an extraordinary collection of kitchen knives inspired by the achievements of the Great Ottoman Empire. Nevertheless, the **SULTAN** series can be a perfect addition to any existing kitchen collection by providing the most reliable, unusual and highly effective knives for daily use. The blades are made of ultra-strong 67-layered Damascus steel with shapes derived from classic Asian pichaks — Tugri and Kayik.



ARTEFACT



SAR-0010
PARING KNIFE 97 MM / 3.8"



SAR-0021
UTILITY KNIFE 127 MM / 5"



SAR-0023
UTILITY KNIFE 155 MM / 6.1"



SAR-0024
PETTY KNIFE 180 MM / 7.1"



SAR-0043
NAKIRI 173 MM / 6.8"



SAR-0045
SLICING KNIFE 206 MM / 8.1"



SAR-0085
CHEF'S KNIFE 212 MM / 8.3"



SAR-0091
HAKATA KNIFE 211 MM / 8.3"

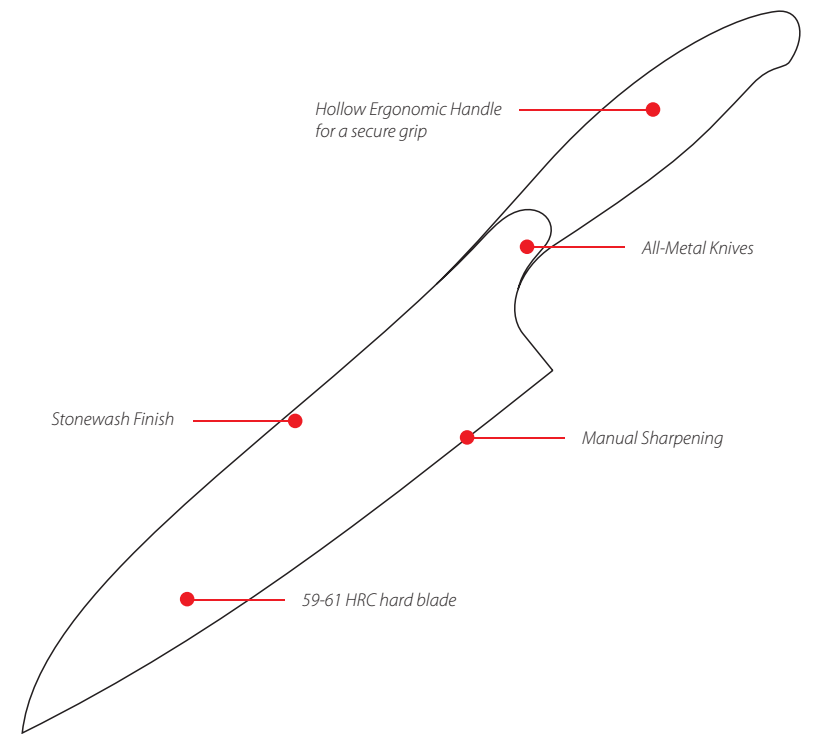


SAR-0095
SANTOKU 180 / 7.1"



SAR-0220
SET OF THREE KNIVES
SAR-0010, SAR-0021, SAR-0085

ARTEFACT



Combining prehistoric aesthetics with state-of-the-art blade quality, the **ARTEFACT** series reflects the minimalistic brutality of man's earliest tools while offering a sharpness achievable only today. The Stonewash finishing process produces a cold, stony feel both rugged and reliable in character. Each blade, composed of five layers of AUS-10 steel for higher durability, has been manually sharpened to promise optimal cutting performance for any kitchen challenge.



DAMASCUS STEEL

- handle material stainless steel
- blade material AUS-10 Damascus steel Stonewash
- number of layers 5
- blade hardness 59-61 HRC

BLACKSMITH



SBL-0023
UTILITY KNIFE 162 MM / 6.4"



SBL-0043
NAKIRI 168 MM / 6.6"



SBL-0095
SANTOKU 182 MM / 7.2"

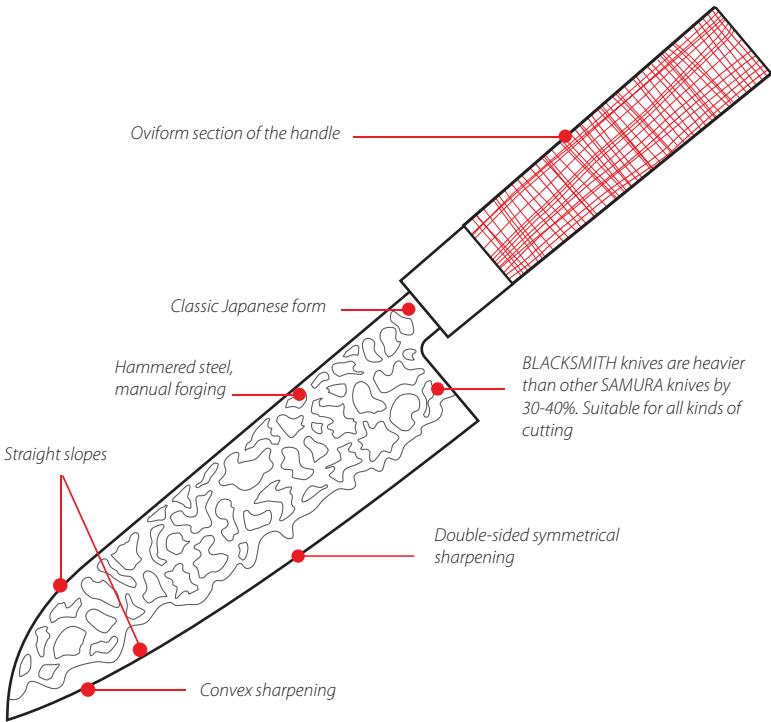


SBL-0220
SET OF THREE KNIVES
SBL-0023, SBL-0043, SBL-0095

STAINLESS STEEL

- | | |
|--------------------|----------------|
| • handle material | micarta |
| • blade material | Hammered steel |
| • number of layers | 1 |
| • blade hardness | 58-59 HRC |

BLACKSMITH



Produced in accordance with traditional forging technology, the handmade **BLACKSMITH** series features high-carbon steel knives that go through extensive manual processing. Hand sharpened on a whetstone; each blade has its own unique hammering pattern — a signature that will make the **BLACKSMITH** your favorite kitchen tool. The **BLACKSMITH** series comes wrapped in a Japanese decorative chef-roll packaged within an exquisite gift box.



MAD BULL



SMB-0040
SERBIAN CHEF'S KNIFE 180 MM / 7"

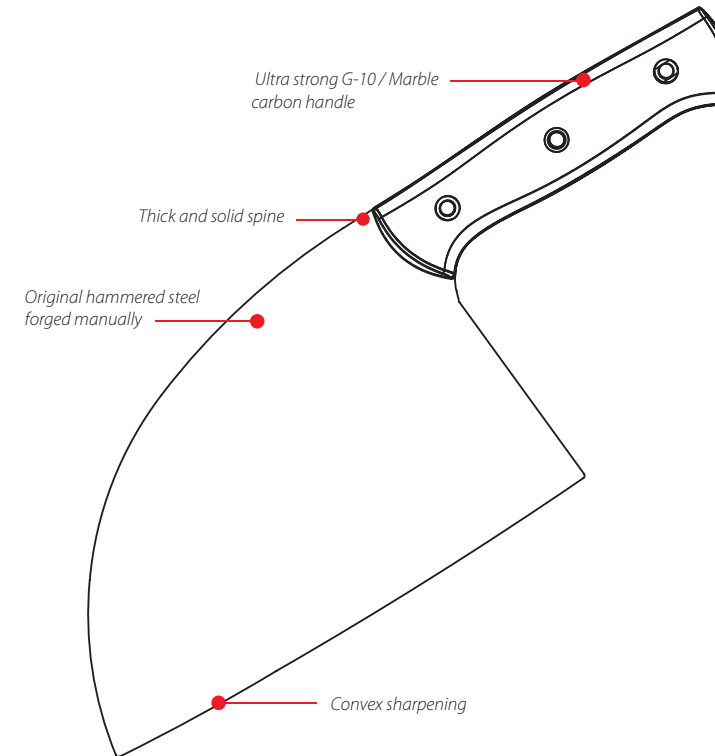


STAINLESS STEEL

- handle material
- blade material
- number of layers
- blade hardness

G-10 (Black, Black & Blue, Black & Red), Marble carbon
AUS-8 / Hammered steel
1
58-59 HRC

MAD BULL



A tribute to the traditional **SERBIAN CHEF'S KNIFE** – a new, versatile-use kitchen cleaver. This powerful hatchet is a great tool for any cook; professional or amateur. Unstoppable power, extreme sharpness and superb durability. The synthesis of high-quality steel, full tang construction, hand forging and Convex sharpening, created a true kitchen guillotine with incredible cutting performance and a unique robust look.



KAIJU



SKJ-0011
PARING KNIFE 78 MM / 3.1"



SKJ-0023
UTILITY KNIFE 150 MM / 6"



SKJ-0074
NAKIRI 167 MM / 6.6"



SKJ-0045
YANAGIBA 240 MM / 9.4"



SKJ-0046T
SLICING KNIFE TANTO 230 MM / 9"



SKJ-0085
CHEF'S KNIFE 210 MM / 8.3"



SKJ-0087
GRAND CHEF'S KNIFE 240 MM / 9.4"



SKJ-0095
SANTOKU 180 MM / 7.1"

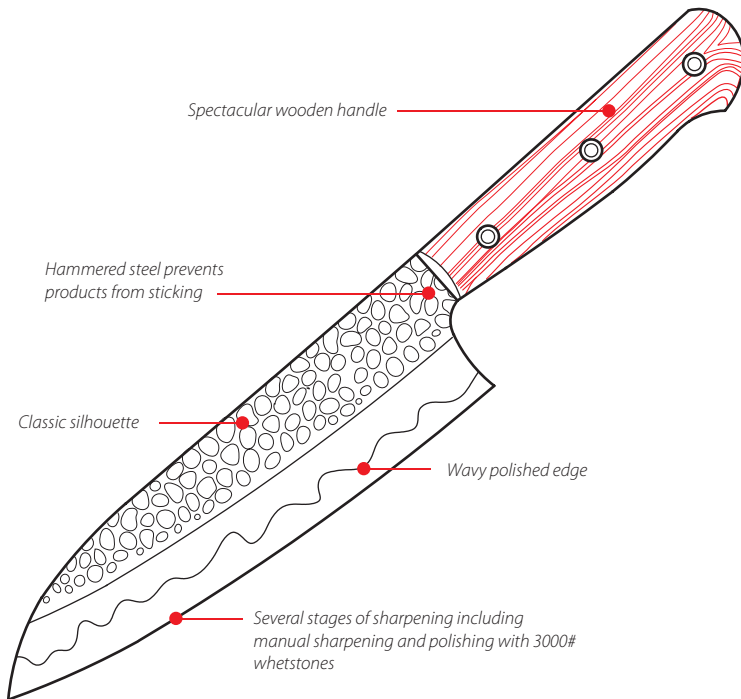


SKJ-0220
SET OF THREE KNIVES
SKJ-0011, SKJ-0023, SKJ-0085

STAINLESS
STEEL

- handle material pakka wood
- blade material Hammered steel
- number of layers 1
- blade hardness 58-59 HRC

KAIJU



SAMURA KAIJU is a modern series of solid kitchen knives made of Hammered steel with a wavy shaped lunar pattern and a polished edge. The key features of the knives include classical geometry, a wooden handle and an exceptional degree of sharpness. An attractive design of **KAIJU** knives allows them to fit into any stylish kitchen interior easily. Moreover, high chromium content gives the blades additional anticorrosion properties and protect them from rusting. The handle is made of top quality pakka wood — a special and highly advanced material featuring the benefits of both plastic and wood.



REPTILE



SRP-0010
PARING KNIFE 82 MM / 3.2"



SRP-0023
UTILITY KNIFE 168 MM / 6.6"



SRP-0085
CHEF'S KNIFE 200 MM / 7.9"



SRP-0087
CHEF MODERN 200 MM / 7.9"



SRP-0055
BREAD KNIFE 235 MM / 9.3"



SRP-0045
SLICING KNIFE 274 MM / 10.8"



SRP-0040
CLEAVER 158 MM / 6.2"



SRP-0095
SANTOKU 170 MM / 6.7"

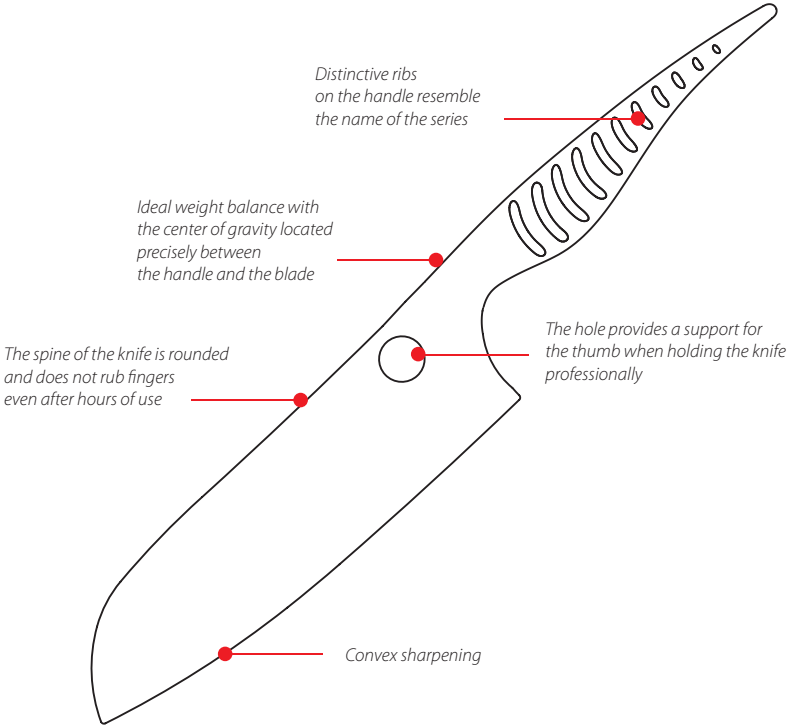


SRP-0230
SET OF THREE KNIVES
SRP-0023,SRP-0055, SRP-0085

STAINLESS
STEEL

- handle material stainless steel
- blade material AUS-10
- number of layers 1
- blade hardness 59-61 HRC

REPTILE



A knife series in an animalistic shape, which takes you to the Mesozoic era, when giant reptiles and dinosaurs wandered the Earth. The **REPTILE** is a symbol of a new technological era; a symbiosis of knife production heritage and contemporary aesthetics. Convex sharpening, ribbed handle, and ultra-light weight create comfort for the hand in everyday and heavy-duty cooking operations.



JOKER



SJO-0023
UTILITY KNIFE 170 MM / 6.7"



SJO-0045
SLICING KNIFE 297 MM / 11.7"

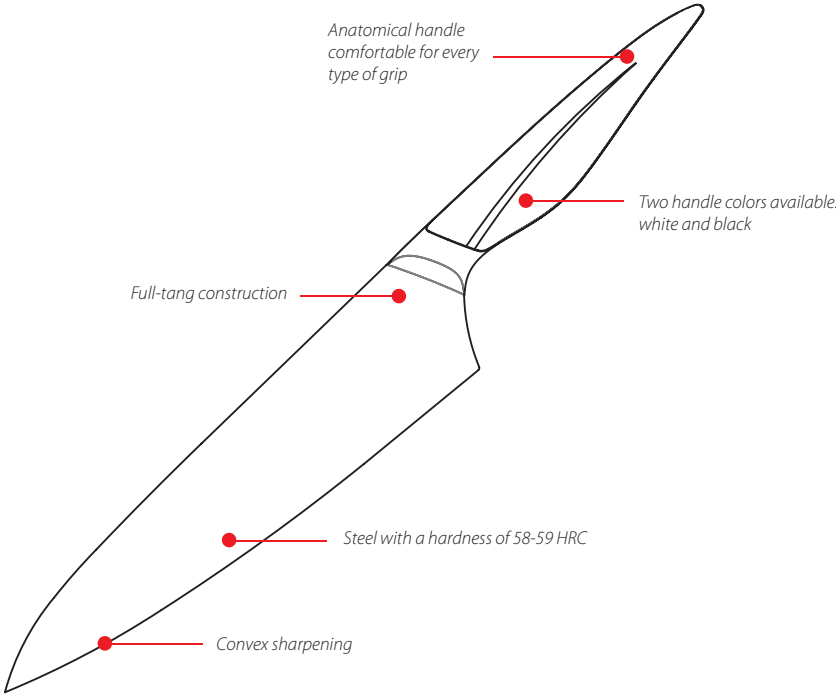


SJO-0085
CHEF'S KNIFE 201 MM / 7.9"

STAINLESS STEEL


- handle materialABS plastic (Black, White)
- blade materialAUS-8
- number of layers1
- blade hardness58-59 HRC


JOKER




The **JOKER** is a rough, weldless, full-tang knife. The solid piece of steel, tempered in liquid nitrogen, wrapped in ABS plastic handle that has been moulded to follow the contours of the palm providing a comfortable, non-slip grip. Perfectly balanced at its center, The Joker assures its wielder absolute control. Each Joker knife features Convex sharpening, which delivers a razor-like sharpness and unobstructed cutting performance.


MO-V


- 


SM-0010
PARING KNIFE 90 MM / 3.5"
- 

SM-0011
PARING KNIFE 93 MM / 3.7"
- 


SM-0021
UTILITY KNIFE 125 MM / 5"
- 


SM-0022
SOFT CHEESE KNIFE 138 MM / 5.4"
- 

SM-0023
UTILITY KNIFE 150 MM / 6"
- 

SM-0026
UTILITY KNIFE 192 MM / 7.6"
- 

SM-0031
STEAK KNIFE 120 MM / 4.7"
- 

SM-0040
CLEAVER
180 MM / 7"
- 

SM-0043
NAKIRI 167 MM / 6.6"
- 

SM-0044
SMALL FILLET KNIFE 139 MM / 5.5"

- 

SM-0045
SLICING KNIFE 230 MM / 9"
- 

SM-0046T
SLICING KNIFE TANTO 230 MM / 9"
- 

SM-0047
SHORT SLICER KNIFE 220 MM / 8.7"
- 

SM-0048
FILLET KNIFE 218 MM / 8.5"
- 

SM-0048F
FILLET KNIFE FISHERMAN 218 MM / 8.5"
- 

SM-0049
LONG SLICER KNIFE 251 MM / 9.9"
- 

SM-0055
BREAD KNIFE 230 MM / 9"
- 

SM-0063
BONING KNIFE 165 MM / 6.5"
- 

SM-0064
SMALL BUTCHER KNIFE 155 MM / 6.1"

- 

SM-0065
CARVING FORK 165 MM / 6.5"
- 

SM-0066
BUTCHER KNIFE 192 MM / 7.6"
- 

SM-0071
TOMATO KNIFE 120 MM / 4.7"
- 

SM-0084
CONTEMPORARY CHEF KNIFE 150 MM / 6"
- 

SM-0085
CHEF'S KNIFE 200 MM / 8"
- 

SM-0087
GRAND CHEF'S KNIFE 240 MM / 9.4"
- 

SM-0093
SMALL SANTOKU 138 MM / 5.4"
- 

SM-0094
SANTOKU 180 MM / 7"

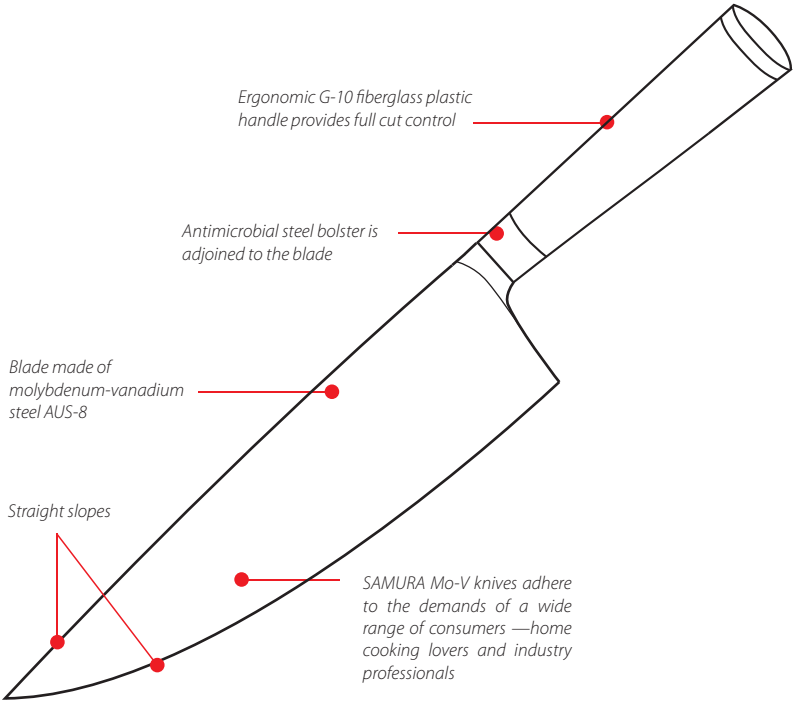


SM-0220
SET OF THREE KNIVES
IN A GIFT BOX
SM-0010, SM-0021, SM-0085



SM-0230
SET OF THREE KNIVES
SM-0010, SM-0021, SM-0085

MO-V



Though its geometry mirrors one of the most popular **DAMASCUS** series knives, the classy **MO-V** series is composed of single-layer molybdenum-vanadium steel, which increases endurance. The ergonomic, moisture-resistant G-10 handle is paired with a stainless-steel bolster for improved hygiene. A superb combination of AUS-8 steel and contemporary design, the **MO-V** series offers a wide range of knife types to make it the perfect companion for kitchen professionals and home-cooking enthusiasts alike.



STAINLESS
STEEL

- handle material G-10
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC



- STAINLESS
STEEL

• handle material
 • blade material
 • number of layers
 • blade hardness

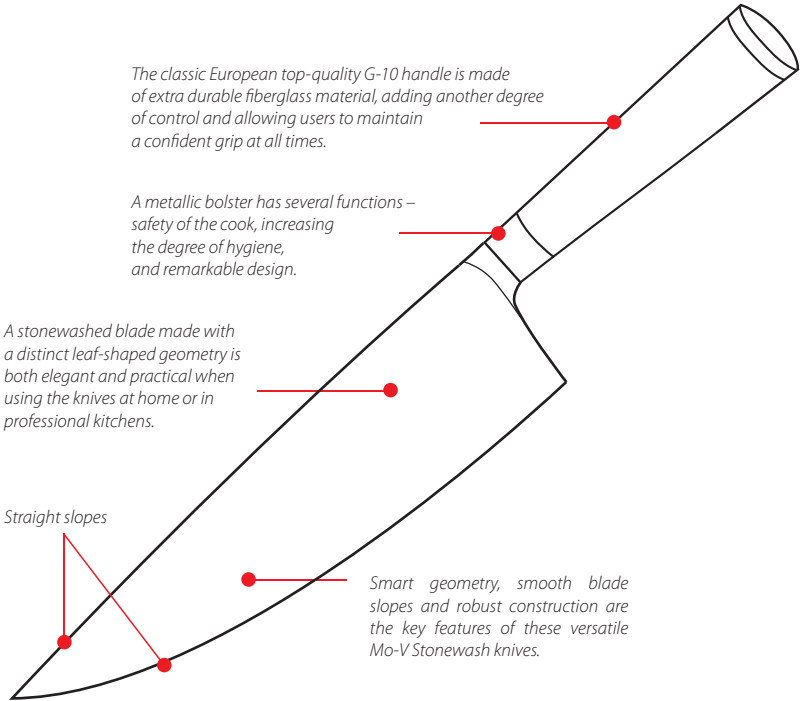
G-10
 AUS-8 Stonewash
 1
 58-59 HRC



SM-0220B
SET OF THREE KNIVES
IN A GIFT BOX
SM-0010, SM-0021, SM-0085

MO-V Stonewash

MO-V Stonewash



MO-V STONEWASH features a noble dark color blade which comes as the result of the Stonewash process. Millions of small stones vibrate against the blade, damaging the surface and turning it into a lunar-like surface, leaving small scratches and providing an aristocratic dark look. All **MO-V STONEWASH** knives come with a hygienic metallic bolster that separates the blade from an oval handle that is also moisture resistant, not to mention the accompanying extra level of comfort.



BAMBOO



SBA-0010
PARING KNIFE 80 MM / 3.2"



SBA-0021
UTILITY KNIFE 125 MM / 5"



SBA-0022
SOFT CHEESE KNIFE 135 MM / 5.3"



SBA-0023
UTILITY KNIFE 150 MM / 6"



SBA-0031
STEAK KNIFE 110 MM / 5"



SBA-0040
CLEAVER
180 MM / 7"



SBA-0045
SLICING KNIFE 200 MM / 8"



SBA-0046T
SLICING KNIFE TANTO 230 MM / 9"



SBA-0048F
FILLET KNIFE FISHERMAN 224 / 8.8"



SBA-0055
BREAD KNIFE 200 MM / 8"



SBA-0056
FROZEN FOOD KNIFE 188 MM / 7.4"



SBA-0085
CHEF'S KNIFE 200 MM / 8"



SBA-0087
GRAND CHEF'S KNIFE 240 MM / 9.4"



SBA-0093
SMALL SANTOKU 140 MM / 5.5"



SBA-0094
SANTOKU 160 MM / 6.3"

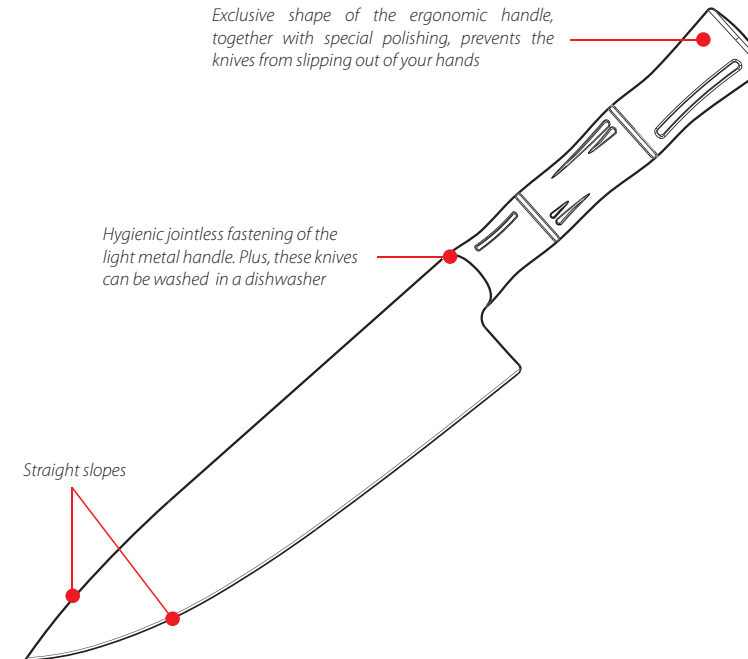


SBA-0220
SET OF THREE KNIVES
SBA-0010, SBA-0023, SBA-0085



SBA-05
SET OF FOUR KNIVES SBA-0010, SBA-0021,
SBA-0045, SBA-0085 AND BRUSH HOLDER

BAMBOO



The **BAMBOO** series, features knives with full-metal bodies composed of AUS-8 steel with hollow non-slip handles shaped like bamboo stems. The thin, elegant blade and ergonomic handle make **BAMBOO** knives incredibly lightweight. Ideal for stylish kitchens, the **BAMBOO** series offers an array of knife types that can cover an array of cutting endeavors.



STAINLESS
STEEL

- handle material stainless steel
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

SULTAN PRO



SUP-0052
YATAGAN KNIFE 301 MM / 11.9"



SUP-0045
SLICER PICHAK LONG 213 MM / 8.4"



SUP-0085
CHEF'S KNIFE 166 MM / 6.5"

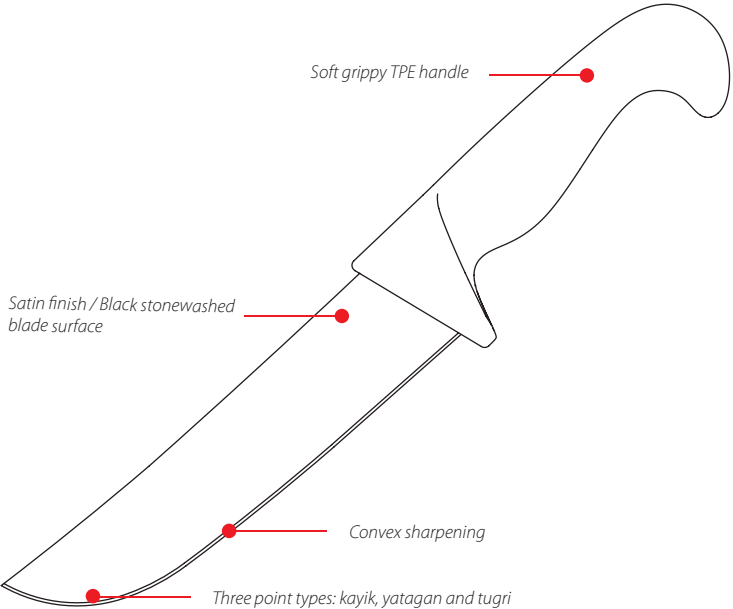


SUP-0086
PICHAK 161 MM / 6.3"

STAINLESS
STEEL

- handle material TPE (Black, Red, Blue)
- blade material AUS-8 (Satin finish/Black stonewashed)
- number of layers 1
- blade hardness 58-59 HRC

SULTAN PRO



The **SULTAN PRO** series, inspired by the Turkic pchak hunting knife heritage, captures the true soul of Central Asia. Uniquely shaped, these knives are incredibly versatile and ready to take on the full gamut of cutting tasks. Made of an innovative multi-layer polymer and fashioned after a Russian saber, the handle gives you a confident, no-slip “death grip” for strong, true cuts. The **SULTAN PRO** blade has been honed using Convex-sharpening technology for longer-lasting sharpness, higher durability, and less drag.



BUTCHER



SBU-0011
PARING KNIFE 91 MM / 3.6"



SBU-0040
CLEAVER 180 MM / 7"



SBU-0047
SHORT SLICER KNIFE 223 MM / 8.8"



SBU-0048F
FILLET KNIFE FISHERMAN 228 MM / 9"



SBU-0049
LONG SLICER KNIFE 253 MM / 10"



SBU-0063
BONING KNIFE 187 MM / 7.4"



SBU-0064
SMALL BUTCHER KNIFE 156 MM / 6.1"



SBU-0066
BUTCHER KNIFE 195 MM / 7.7"



SBU-0067
SKINNING KNIFE 173 MM / 6.8"



SBU-0084
CONTEMPORARY CHEF KNIFE 150 MM / 6"



SBU-0085
CHEF'S KNIFE 219 MM / 8.6"



SBU-0087
GRAND CHEF'S KNIFE 240 MM / 9.4"



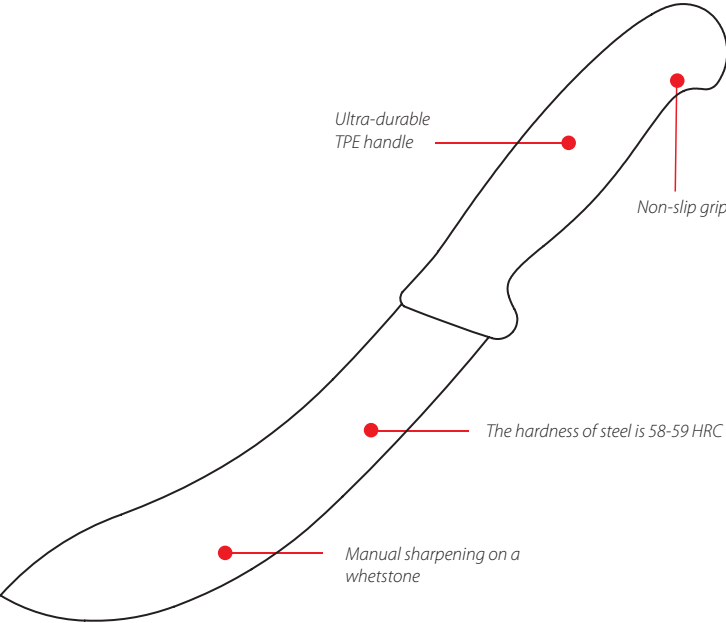
SBU-0230
SET OF TWO KNIVES
AND A HONING ROD
SBU-0066, SBU-0067



SBU-0260
SET OF SIX KNIVES
SBU-0048F, SBU-0049, SBU-0063,
SBU-0064, SBU-0066, SBU-0067



BUTCHER



Consisting of 12 different knives, the **BUTCHER** series is crafted to exceed the expectations of the world’s pickiest butchers. Every millimeter of the curved TPE handles and the manually sharp- ened AUS-8 stainless steel blades promises pro- fessional performance and offers what butchers value most: comfort, safety, and efficiency. Each **BUTCHER** series knife features a textured, non-slip grip that allows you to make confident, quick cuts. The **BUTCHER** series is perfect for both old-school kitchen technicians and modern cooks.

STAINLESS STEEL

- handle material
- blade material
- number of layers
- blade hardness

TPE
AUS-8
1
58-59 HRC

PRO-S



SP-0010
PARING KNIFE 88 MM / 3.5"



SP-0021
UTILITY KNIFE 115 MM / 5"



SP-0023
UTILITY KNIFE 145 MM / 5.7"



SP-0045
SLICING KNIFE 200 MM / 7.9"



SP-0048F
FILLET KNIFE FISHERMAN 224 MM / 8.8"



SP-0085
CHEF'S KNIFE 200 MM / 7.9"



SP-0087
GRAND CHEF'S KNIFE 240 MM / 9.4"



SP-0095
SANTOKU 175 MM / 7"



SP-0210
SET OF TWO KNIVES
SP-0021, SP-0085

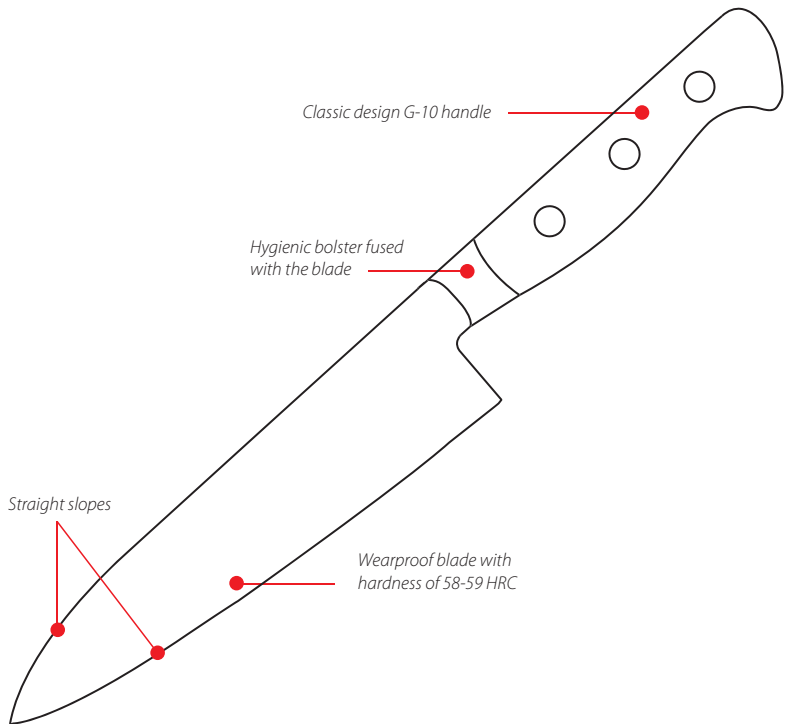


SP-0220
SET OF THREE KNIVES
SP-0010, SP-0023, SP-0085

STAINLESS
STEEL

- handle material G-10
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

PRO-S



SAMURA PRO-S stainless steel knives, with a black European-style handle with rivets, offer a fine combination of Japanese quality and outstanding level of comfort infused with an ideal weight balance of each knife. All key features are capable of lifting the user's kitchen skills and performance to a new level. The handle is designed with a durable G-10 fiberglass polymer material and comes with a steel bolster protecting food from bacteria. The **PRO-S** is a versatile series that offers the most essential knives needed in any kitchen on the globe.



OKINAWA



SO-0110
YANAGIBA 240 MM / 9.4"
Single-edged blade



SO-0111
YANAGIBA 270 MM / 10.6"
Single-edged blade



SO-0129
DEBA 170 MM / 6.7"
Single-edged blade



SO-0146T
SLICING KNIFE TANTO 230 MM / 9"
Double-edged blade



SO-0174
NAKIRI 172 MM / 6.8"
Double-edged blade



SO-0185
GYUTO 170 MM / 6.7"
Double-edged blade

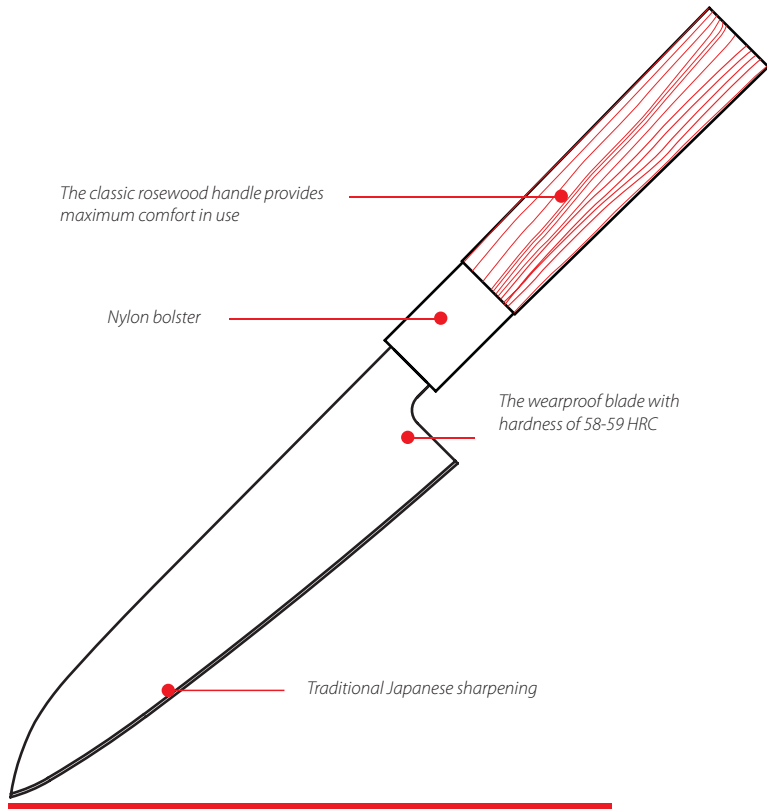


SO-0194
SANTOKU 175 MM / 6.9"
Double-edged blade

STAINLESS
STEEL

- handle material rosewood
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

OKINAWA



The quintessence of modern technologies and cultural heritage, the **OKINAWA** series exemplifies Samura’s deep respect for Japanese knife-making traditions. The corrosion-resistant AUS-8 steel blades have been crafted into classic Japanese shapes. Each **OKINAWA** knife also features a beautiful rosewood handle. Slice fish fillets with a single effortless motion or prepare your favorite Japanese dishes with **OKINAWA**.



SHADOW



SH-0011
PARING KNIFE 99 MM / 4"



SH-0021
UTILITY KNIFE 120 MM / 4.7"



SH-0023
UTILITY KNIFE 150 MM / 6"



SH-0043
NAKIRI 170 MM / 6.7"



SH-0045
SLICING KNIFE 196 MM / 7.7"

STAINLESS STEEL

- handle material ABS plastic
- blade material AUS-8 & Black non-stick coating
- number of layers 1
- blade hardness 58-59 HRC



SH-0085
CHEF'S KNIFE 208 MM / 8.2"



SH-0095
SANTOKU 175 MM / 7"

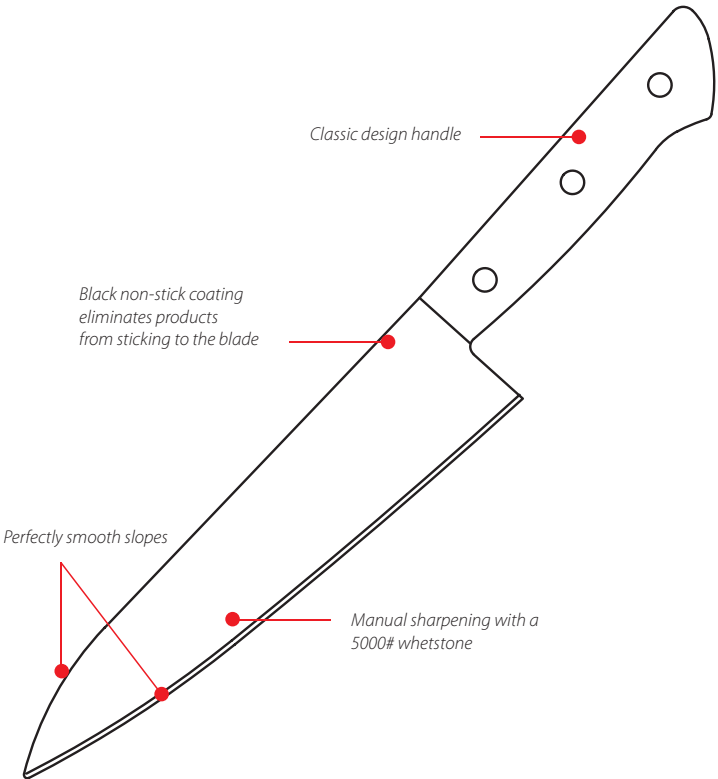


SH-0210
SET OF TWO KNIVES
SH-0021, SH-0085



SH-0220
SET OF THREE KNIVES
SH-0011, SH-0021, SH-0085

SHADOW



The **SHADOW** series is a stylish, practical, and formidable collection of kitchen tools. The sleek and austere “black on black” design owes to the black non-stick coating on the AUS-8 blades and the super-durable black ABS plastic handles. The heat-resistant blades also undergo double-sided sharpening for perfectly smooth runs. The **SHADOW** Series encompasses the most popular and frequently used types of knives, creating easy, fun cutting operations. Take the action and bet on black!



HARAKIRI

- 

SHR-0011
PARING KNIFE 99 MM / 4"
- 

SHR-0015
BUTTER KNIFE 96 MM / 3.8"
- 

SHR-0021
UTILITY KNIFE 120 MM / 4.7"
- 

SHR-0023
UTILITY KNIFE 150 MM / 6"
- 

SHR-0024
SERRATED UTILITY KNIFE 150 MM / 6"
- 

SHR-0031
STEAK KNIFE 125 MM / 5"
- 

SHR-0040
CLEAVER
180 MM / 7.1"
- 

SHR-0043
NAKIRI 170 MM / 6.7"
- 

SHR-0045
SLICING KNIFE 196 MM / 7.7"
- 

SHR-0046T
SLICING KNIFE TANTO 230 MM / 9"

- 

SHR-0048
FILLET KNIFE 218 MM / 8.5"
- 


SHR-0048F
FILLET KNIFE FISHERMAN 224 MM/ 8.8"
- 

SHR-0057
TWO-SIDED SAW KNIFE FOR BREAD
AND FROZEN FOOD 180 MM / 7.1"
- 

SHR-0065
CARVING FORK 208 MM / 8.2"
- 

SHR-0085
CHEF'S KNIFE 208 MM / 8.2"
- 

SHR-0086
SERRATED CHEF'S KNIFE 208 MM / 8.2"
- 

SHR-0087
GRAND CHEF'S KNIFE 240 MM / 9.4"
- 

SHR-0095
SANTOKU 175 MM / 7"



SHR-0280
5 KNIFE COLLECTION WITH SHARPENING STEEL, KITCHEN
SCISSORS, MAGNETIC HOLDER
SHR-0011, SHR-0023, SHR-0045, SHR-0057, SHR-0085,
S-500, SMH-01, SMS-001



SHR-0260
SET OF SIX STEAK KNIVES
SHR-0031 x 6



SHR-0250
SET OF FIVE KNIVES
SHR-0011, SHR-0023, SHR-0043,
SHR-0085, SHR-0095

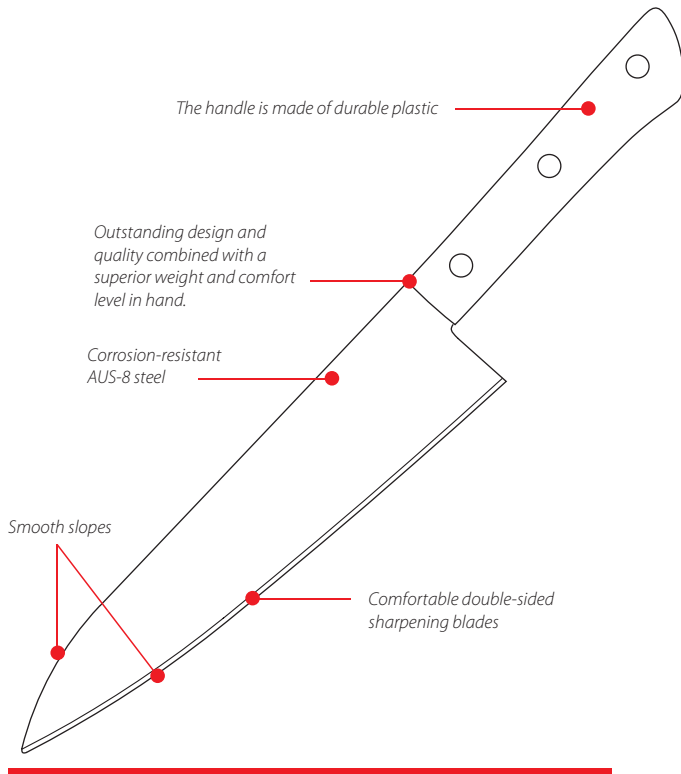


SHR-0230
SET OF THREE KNIVES
SHR-0023, SHR-0057,
SHR-0085



SHR-0220
SET OF THREE KNIVES
SHR-0011, SHR-0023, SHR-0085

HARAKIRI



A true workhorse, the **HARAKIRI** series features a wide array of modern kitchen knives that covers every cutting technique. Each hard AUS-8 steel, European-style blade is wrapped in a durable ABS plastic handle with three classic rivets. Nearly impervious to wear and tear, the full-tang knives of the **HARAKIRI** series are incredibly useful when taking on harder materials or heavy-duty tasks. Lightweight and corrosion-resistant, the **HARAKIRI** series can tackle your greatest kitchen challenges.



STAINLESS STEEL

- | | |
|--------------------|-------------|
| • handle material | ABS plastic |
| • blade material | AUS-8 |
| • number of layers | 1 |
| • blade hardness | 58-59 HRC |

GOLF



SG-0010
PARING KNIFE 98 MM / 3.9"



SG-0023
UTILITY KNIFE 150 MM / 6"



SG-0045
SLICING KNIFE 251 MM / 9.9"



SG-0085
CHEF'S KNIFE 221 MM / 8.7"



SG-0087
GRAND CHEF'S KNIFE 240 MM / 9.4"



SG-0055
BREAD KNIFE 230 MM / 9"



SG-0095
SANTOKU 180 MM / 7.1"



SG-0043
NAKIRI 167 MM / 6.6"

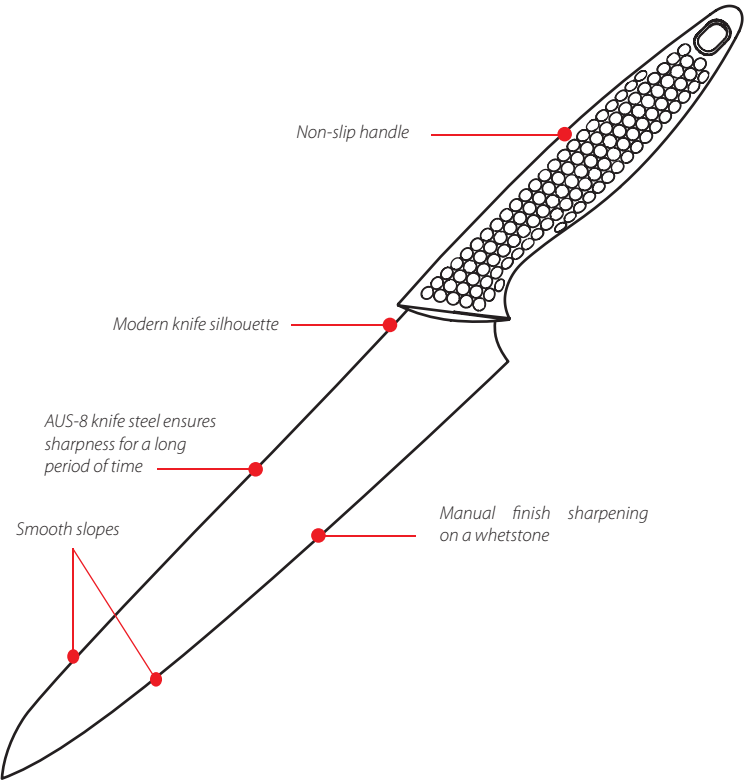


SG-0240
SET OF FOUR KNIVES
SG-0010, SG-0023, SG-0045, SG-0085



SG-04
KNIFE BLOCK SET WITH 3 KNIVES
SG-0010, SG-0023, SG-0085

GOLF



The golf-ball dimples covering wear-resistant poly-propylene non-slip handles give the **GOLF** series its name. This lightweight, stylish series designed for comfortable, no-hassle cutting. The **GOLF** series corrosion-resistant AUS-8 blades are fortified with Manganese to facilitate grindability and hard-enability. The result is increased toughness, enhanced tensile strength, and far higher durability. The **GOLF** series offers a full bag of tools to turn each meal into a fun-filled round!

STAINLESS STEEL

- handle material Polypropylene, TPR soft-touch
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

STARK



STR-0023
UTILITY KNIFE 166 MM / 6.5"



STR-0028
MODERN UTILITY KNIFE 146 MM / 5.7"



STR-0045
SLICING KNIFE 225 MM / 8.9"



STR-0049
LONG SLICING KNIFE 290 MM / 11.4"



STR-0056
FROZEN FOOD KNIFE 188 MM / 7.4"



STR-0085
CHEF'S KNIFE 182 MM / 7.2"



STR-0091
HAKATA KNIFE 166 MM / 6.5"

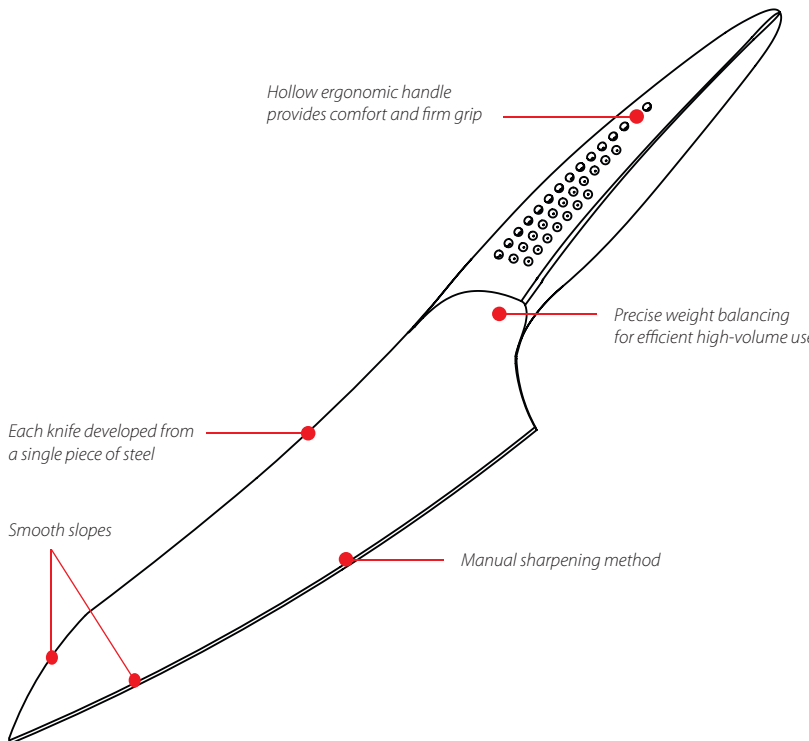


STR-0096
GRAND SANTOKU 197 MM / 7.8"

STAINLESS STEEL

- handle material stainless steel
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

STARK



The **STARK** sseries will help you slay your most fearsome kitchen dragons. Each **STARK** knife has been crafted from a single piece of extremely durable AUS-8 steel and then sharpened manually using Convex-sharpening technology for longer-lasting sharpness and less drag. Precisely balanced for efficient high-volume, **STARK** series knives also feature hollow, ergonomic handles that provide optimal comfort and a firm, non-slip grip. Put the pleasure and power of a **STARK** knife into your hand today!



THE JUGGERNAUT



SJG-001
KITCHEN HATCHET 145 MM /



STAINLESS STEEL

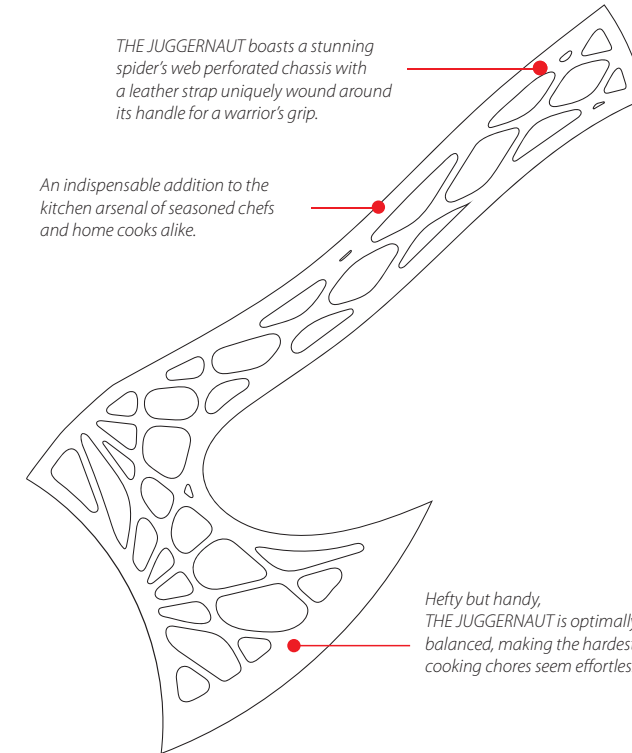
- handle material
- blade material
- number of layers
- blade hardness

stainless steel with genuine leather overgrip
Böhler-Uddeholm N690
1
58-59 HRC

THE JUGGERNAUT

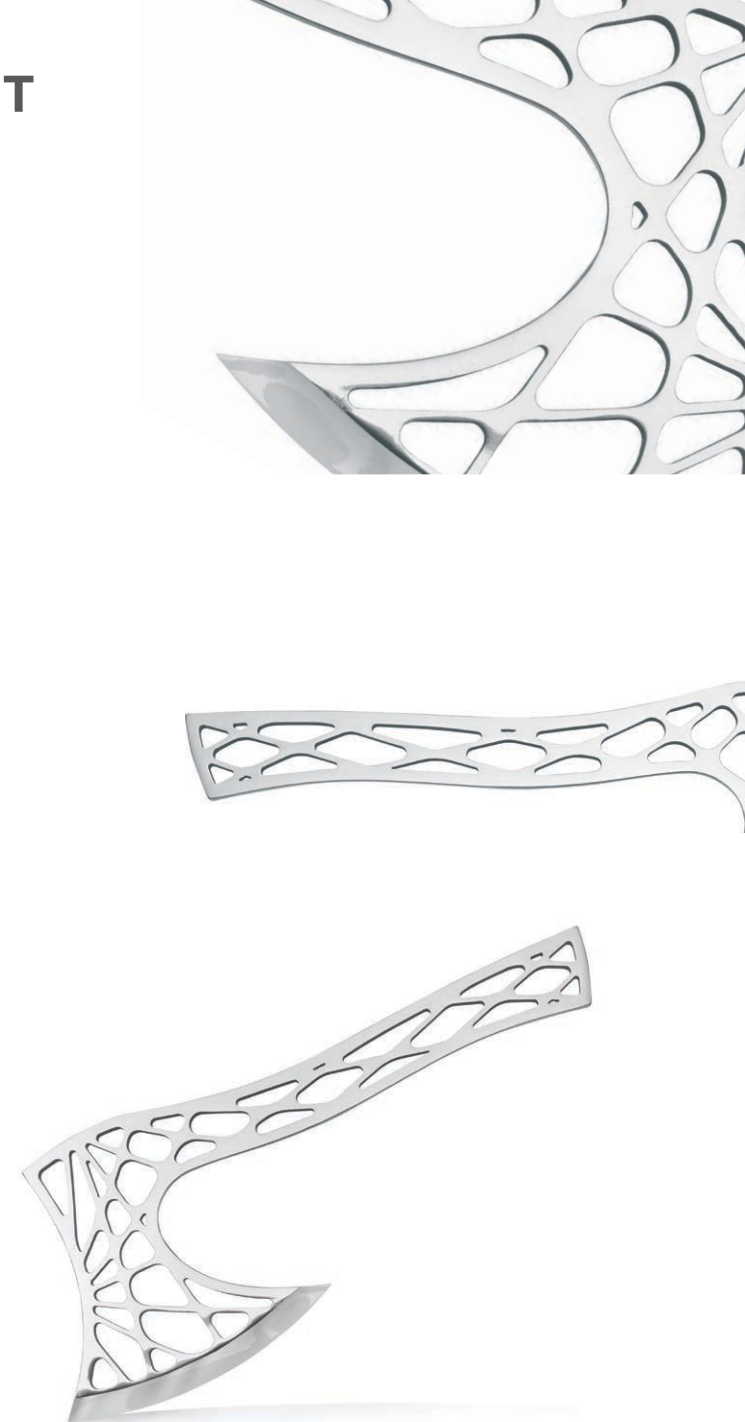
THE JUGGERNAUT boasts a stunning spider's web perforated chassis with a leather strap uniquely wound around its handle for a warrior's grip.

An indispensable addition to the kitchen arsenal of seasoned chefs and home cooks alike.



Hefty but handy, THE JUGGERNAUT is optimally balanced, making the hardest cooking chores seem effortless.

A custom kitchen hatchet, **THE JUGGERNAUT** is an instant legend of unstoppable, bone-splitting beauty that will attack your chopping tasks with unstoppable precision. Rugged yet ravishing, **THE JUGGERNAUT** forges the seemingly incompatible worlds of mythological power and real-world efficacy, bringing Iron Age permanence to your kitchen with the sophisticated technology, eccentric esthetic, and incomparable craftsmanship inherent to **SAMURA**.



ARNY



SNY-0040
ASIAN CHEF'S KNIFE 209 MM / 8.2"

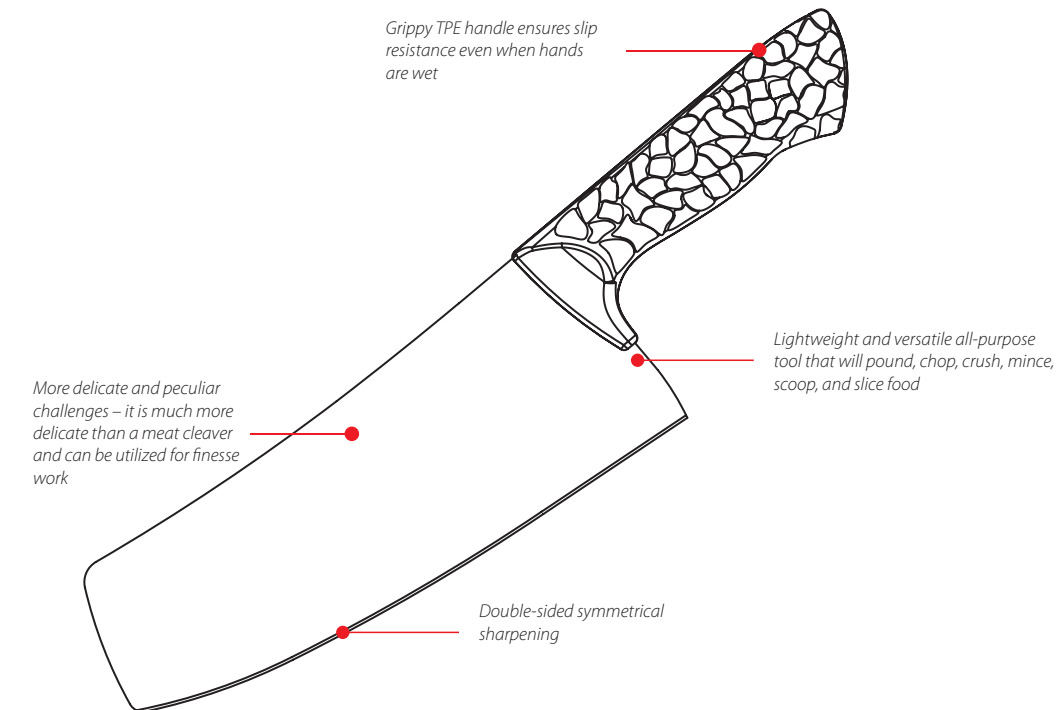


SNY-0041
MODERN CLEAVER 208 MM / 8.2"

STAINLESS STEEL

- handle material
 - blade material
 - number of layers
 - blade hardness
- TPE (Black, Turquoise, Coral, Grey)
AUS-8 / AUS-8 Stonewash
1
58-59 HRC

ARNY



Creative craftsmanship and industry expertise have collaborated to meet the demand for versatility unavailable in traditional models, resulting in the **ARNY Series**.

The first of two **ARNY Series** chopping knives resembles an Asian chef's knife, yet boasts novel characteristics with a cutting edge that surpasses any traditional chef's. The second knife, a modern cleaver with a curved cutting edge, enables easy slicing and shaving of even the tenderest meats.



INCA



SIN-0023
UTILITY KNIFE 155 MM / 6.1"



SIN-0043
NAKIRI KNIFE 165 MM / 6.5"



SIN-0085
CHEF'S KNIFE 187 mm / 7.4"

ZIRCONIA CERAMIC

- handle material
- blade material
- number of layers
- blade hardness

ABS plastic, TPR soft-touch coating
zirconia ceramics (White, Black)
1
White 82-84 HRC/ Black 87-89 HRC

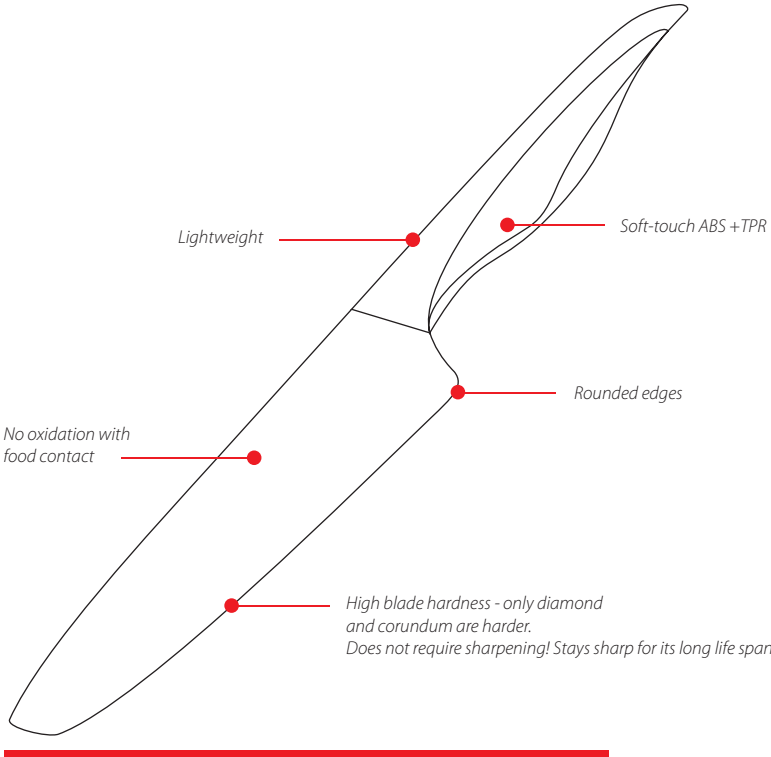


SIN-0220B
SET OF THREE KNIVES
SIN-0023B, SIN-0043B, SIN-0085B



SIN-0220W
SET OF THREE KNIVES
SIN-0023W, SIN-0043W, SIN-0085W

INCA



Drawing from ancient civilizations, the Nazca-inspired **INCA** series is an artistic tribute to the sagacious peoples of Central and South America who communicated with the cosmos. The new-age Zirconium Dioxide ceramic blades reflect the innovative utilization of discovered materials by indigenous artisans. These blades resist oxidation and will stay shape forever with no maintenance — EVER! Super soft and incredibly lightweight, **INCA** knives feature TPR-coated ABS plastic handles that ensure a confident grip.

MY LITTLE CHEF

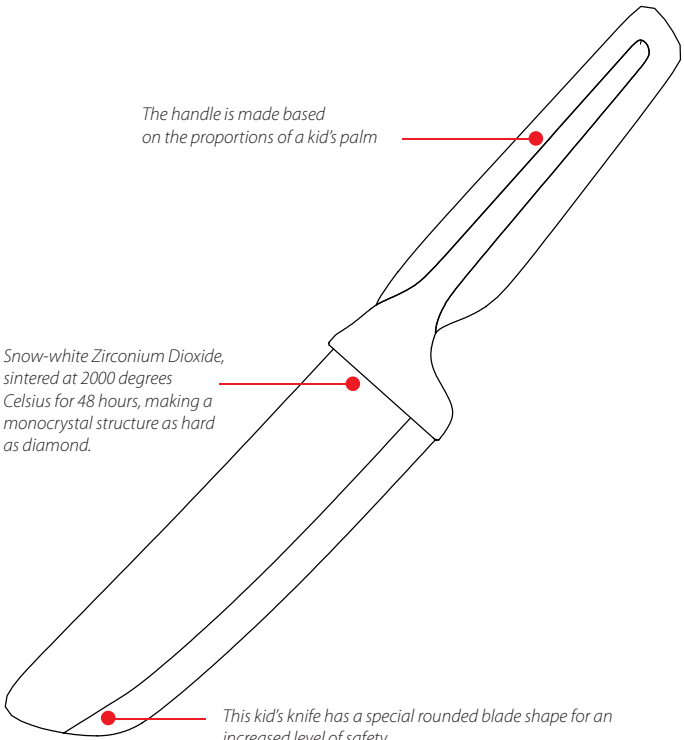


SKD-0085
CHEF'S KNIFE 125 mm / 5"

ZIRCONIA CERAMIC

- handle material ABS plastic, TPR soft-touch
- blade material zirconia ceramics
- number of layers 1
- blade hardness 82-84 HRC

MY LITTLE CHEF



A safe, handy tool for growing kitchen enthusiasts, **MY LITTLE CHEF** features a short, white zirconia ceramic blade has been rounded for extra safety. The ABS plastic handle with TPR non-slip components for a confident, comfortable grip that has been designed for a child's palm. The perfect tool for little beginners to make their first culinary masterpieces!



KNIVES & PEELERS



SINP-100RS
VEGETABLE PEELER



SINP-100VL
VEGETABLE PEELER



SINP-100YL
VEGETABLE PEELER



SINP-100ORG
VEGETABLE PEELER



SINP-100BL
VEGETABLE PEELER



SIN-0011ORG
FRUIT KNIFE 75 MM / 3"



SIN-0011BL
FRUIT KNIFE 75 MM / 3"



SIN-0011GRN
FRUIT KNIFE 75 MM / 3"



SIN-0011YL
FRUIT KNIFE 75 MM / 3"



SIN-0011RED
FRUIT KNIFE 75 MM / 3"



SIN-0011VL
FRUIT KNIFE 75 MM / 3"



SIN-011BL
CERAMIC FRUIT KNIFE AND PEELER SET
(SIN-0011BL, SINP-100BL)

CERAMIC

- handle material plastic
- blade material zirconia ceramics
- number of layers 1
- blade hardness 82-84 HRC



SMS-001
KITCHEN SCISSORS 4-IN-1
ABS PLASTIC / STAINLESS STEEL

SAMURA 4-IN-1 MULTIFUNCTIONAL KITCHEN SCISSORS are a useful and versatile tool for all occasions! They are made of high-carbon stainless steel that was hardened in both directions simultaneously. Firstly, this material provides the necessary strength allowing them to cope with the hardest materials like small bones or nuts and, secondly, it maintains impeccable sharpness of the blades for a long time of regular use.



SFT-01
FISH BONE TWEEZERS
STAINLESS STEEL

The **SAMURA FISH BONE TWEEZERS** are made of high-quality stainless steel and are an essential tool for preparing fish dishes. Owing to their compact size and light weight, they will help you remove small bones, preserving fillet beauty effortlessly while keeping your hands clean. These tongs also become very useful for poultry preparation in case you need to get rid of remaining feathers. Hollows on the tongs' sides provide firm grip for the fingers, preventing them from slipping and allowing you to focus on the cooking process.



CUTTING BOARD



SF-02R
TPU CUTTING BOARD
RED



SF-02OR
TPU CUTTING BOARD
ORANGE



SF-02Y
TPU CUTTING BOARD
YELLOW



SF-02V
TPU CUTTING BOARD
VIOLET



SF-02GR
TPU CUTTING BOARD
GREEN



SF-02B
TPU CUTTING BOARD
BLACK



SF-02G
TPU CUTTING BOARD
GREY



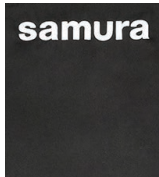
SAMURA cutting boards are made of thermoplastic polyurethane used for manufacturing modern health care products and products for children. During the cutting process the blade of your knife does not interact with a solid surface, like when cutting on a glass board, but instead gently and slightly cuts into the elastic material of the board thus protecting your knife from damage.



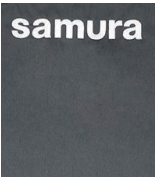
CUTTING BOARDS

- **material** TPU
- **size** 380X250X2 MM / 15"X10"0.08"

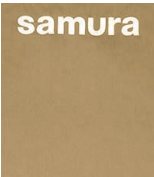
KITCHEN APRON



SAP-01B
SAP-02B
BLACK



SAP-01G
SAP-02G
GRAY



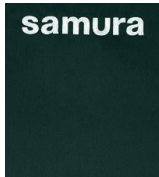
SAP-01BE
SAP-02BE
BEIGE



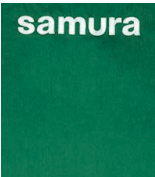
SAP-02BL
LIGHT BLUE



SAP-01OR
SAP-02OR
ORANGE



SAP-01DGR
SAP-02DGR
DARK GREEN



SAP-02GR
GREEN



SAP-01DV
SAP-02DV
VIOLET



SAP-02FU
FUSCHIA

- **material** 65% polyester, 35% cotton
- **thickness** 240 gr
- **size** Men: 90X700 MM / Women: 90X700 MM

SAMURA APRON is available in two sizes and different colors to heighten your spirits and add a stylish spark to the cooking process. It nicely protects the body and has a handy pocket in front. The fabric is thick. It protects from unnecessary food stains and juices keeping your cooking experience safe and pleasant.



STORAGE



KBA-100 / KBM-100
BRUSH BLOCK
METAL 220 MM / 8.6"



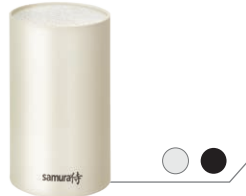
KBG-101
BRUSH BLOCK
PLASTIC 223MM / 8.7"



KBF-103
BRUSH BLOCK
PLASTIC 225 MM / 8.8"



KBF-101 / KBF-101W
BRUSH BLOCK
PLASTIC 225 MM / 8.8"



KBF-102 / KBF-102W
BRUSH BLOCK
PLASTIC 180 MM / 7"



KNIFE ROLL SAMURA FOR 7 KNIVES
GENUINE LEATHER
440X575 MM / 17.3" X 22.6"



SMH-04L / SMH-04D
MAGNETIC KNIFE HOLDER
RUBBER WOOD 385 MM / 15"



SMH-03
MAGNETIC KNIFE HOLDER
ALUMINIUM 415 MM / 16.3"



SMH-01
MAGNETIC KNIFE HOLDER
PLASTIC 385 MM / 15"

THE ROAD BLOCK



KS-005
THE ROAD BLOCK
RECYCLED STEEL S235, 5MM
350X230X120 MM



THE ROAD BLOCK by **SAMURA** is a magnetic knife holder made of black steel, featuring a powerful magnet. 100% hand-crafted. **THE ROAD BLOCK** is truly a pinnacle of the knife holder evolution. Its sleek, modern, space-saving design saves valuable countertop and workbench space, accenting any kitchen decor. Knives will stay in place and not slide off. It will never rust and never lose its powerful magnetic charge and is easy to clean up. It takes up minimal kitchen space and stores up to seven knives of a different size.

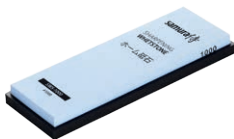


KNIFE BLOCKS AND HOLDERS

SHARPENING TOOLS



WHETSTONE
SWS-400
400#
185X65X19MM
7.3" X 2.6" X 0.7"



WHETSTONE
SWS-1000
1000#
185X65X19 MM
7.3" X 2.6" X 0.7"



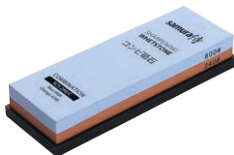
WHETSTONE
SWS-2000
2000#
185X65X19 MM
7.3" X 2.6" X 0.7"



WHETSTONE
SWS-5000
5000#
185X65X19 MM
7.3" X 2.6" X 0.7"



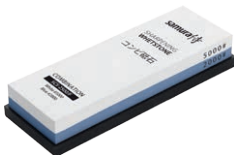
WHETSTONE
SWS-8000
8000#
185X65X19 MM
7.3" X 2.6" X 0.7"



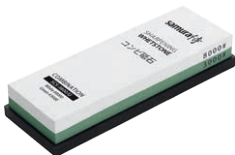
COMBINATION
WHETSTONE
SCS-280/C
240# AND 800#
185X65X32 MM
7.3" X 2.6" X 1.3"



COMBINATION
WHETSTONE
SCS-1300/M
1000# AND 3000#
185X65X32 MM
7.3" X 2.6" X 1.3"



COMBINATION
WHETSTONE
SCS-2500/F
2000# AND 5000#
185X65X32 MM
7.3" X 2.6" X 1.3"



COMBINATION
WHETSTONE
SCS-3800/U
3000# AND 8000#
185X65X32 MM
7.3" X 2.6" X 1.3"



DIAMOND
COMBINATION STONE
SDS-360/M
360# AND 600#
180X88X38 MM
7.1" X 3.5" X 1.5"



SEC-2000
ELECTRIC DIAMOND KNIFE
SHARPENER



SEC-2 REPLACEABLE
SHARPENING UNIT
FOR THE ELECTRIC
SHARPENER SEC-2000



KSS-3000
3 IN 1 SHARPENER FOR
KNIVES AND SCISSORS



KSS-2000
2 IN 1 KNIFE SHARPENER



SAG-1
SHARPENING ANGLE
HOLDER WITH CERAMIC
GUIDES



S-600
HONING CERAMIC ROD
254 MM / 10"

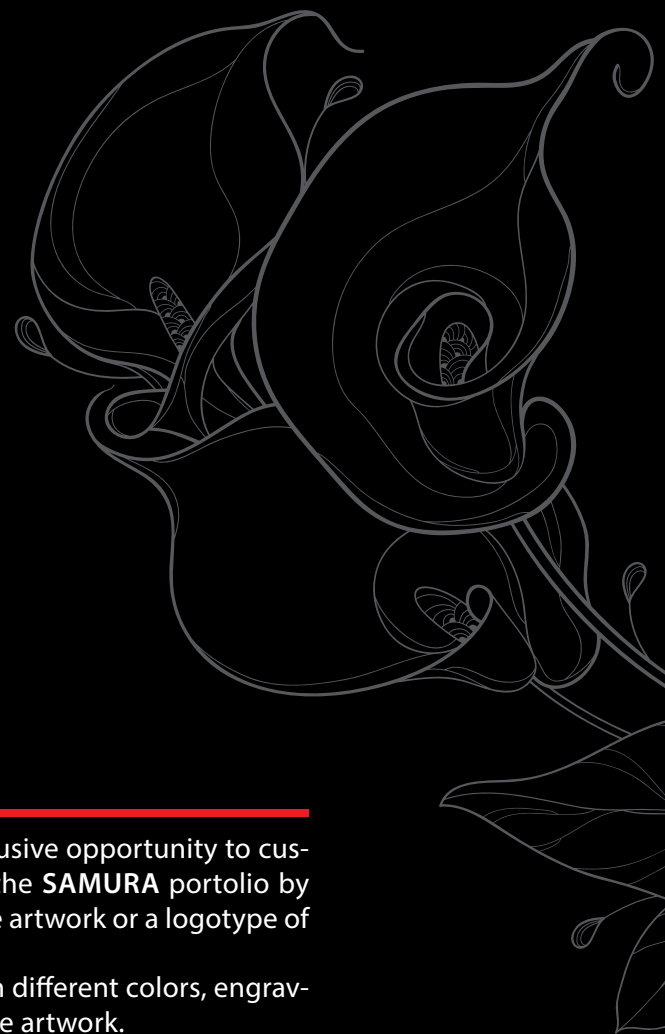
Provide high-quality, professional sharpening of metal, ceramic knives and scissors that can be performed at home without much effort. The honing rod will help you adjust the cutting edge of a kitchen knife. Sharpening stones of various grain sizes will help you restore the right sharpening angle or allow you to make your knife sharp as a razor.



DIVIDE ET IMPERA



BLADE'S CUSTOMIZATION



SAMURA offers an exclusive opportunity to customize any knife from the **SAMURA** portfolio by engraving a tailor-made artwork or a logotype of your choice.

Engraving is available in different colors, engraving depth and size of the artwork.

Colors: silver, gold, black, white, light grey.

Effects: with filling and outlines.

Available catalogue of the artworks.

















CARE / GRIND / WARRANTY

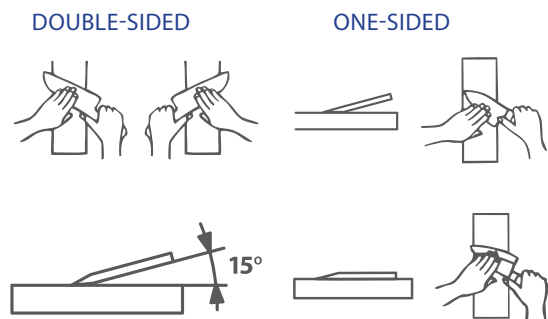
We recommend sharpening knives using whetstones, ceramic honing rods and our know-how - grinding paper provided on the package.

It can be used 3-5 times as a sound alternative to other knife sharpeners.

! NEVER CHECK THE BLADE SHARPNESS WITH BARE HANDS! USE A PIECE OF PAPER INSTEAD.

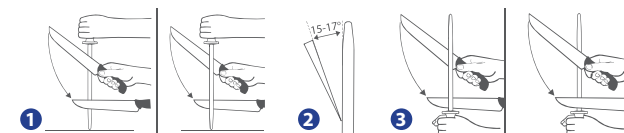
SHARPENING WITH WHETSTONE

Before using a whetstone, it must be completely submerged in water for 10 to 15 minutes. Make sure that the whetstone is wet during sharpening. First, sharpen one side of the knife until the burr appears, then proceed with sharpening another side. Extreme care should be taken to ensure that the original factory beveled angle of 15-17 degrees is retained. When sharpening Japanese single bevel grind knives, be sure to first sharpen the protruding relief until a uniform burr appears, and only after that use slight pressure to slide the knife blade against the whetstone with its concave side several times. Use as much time as needed to achieve the required level of sharpness of the knife. Repeat the procedure using a fine whetstone, if necessary.



SHARPENING WITH HONING ROD

A honing rod is a knife sharpener made of hard steel with a diamond or ceramic coating. When sharpening, use the knife cutting edge to push against the honing rod, while smoothly shifting the knife from the handle to the point.



GENERAL INSTRUCTIONS FOR USE OF KNIVES

- Rinse the knives with hot water and wipe them dry before first-time use.
- Use the kitchen knives only on wooden or plastic cutting boards, never use them on glass boards (any steel blades can be easily blunted by glass).
- Be careful when cutting any food products with bones (meat, chicken, etc.). Please, use a **SAMURA** cleaver for chopping meat and bones and a special double-sided saw knife with a serrated blade for cutting frozen food products.
- **DO NOT USE ceramic knives for chopping and do not cut frozen food products and products with bones, as well as pineapples, hard cheese, summer sausages and dry salami.**
- Never leave the knives in the sink for a long time as it can cause both knife handle and knife edge to deteriorate.
- We recommend cleaning knives manually by using non-abrasive materials and wiping them dry. Using a dishwasher is not recommended.
- Handle the knives with care: dropping ceramic knives on a hard surface (such as kitchen tile, marble, etc.) may cause a knife to chip or even split.
- Minor chipping of the cutting edge of **SAMURA** ceramic knives during the first few months is acceptable and does not affect cutting ability of the knives.
- Store the knives in a brush block or a knife holder. Make sure that the blades do not come into contact with any metal items.

Ceramic knives are a perfect tool for working with vegetables, fruit, bread, mushrooms, meat and fish fillets.

SAMURA WARRANTY

The quality warranty from **SAMURA** is a skillful combination of cutting edge innovative technologies and millennial Japanese traditions. All our products are supplied in perfect condition.

Any **SAMURA** knife with any defect in materials or workmanship reported during the warranty period will either be repaired or replaced by a similar product.

All **SAMURA** knives are warranted against defects in materials and workmanship for a period of two (2) years from the date of original purchase.

TAKE CARE OF YOUR KITCHEN KNIVES AND ENJOY YOUR COOKING!

TYPES OF KNIVES IN COLLECTIONS

APPLICATION / COLLECTION	METEORA	SUPER 5	DAMASCUS	DAMASCUS 67	SULTAN	ARTEFACT	BLACKSMITH	MAD BULL	KAIJU	REPTILE	JOKER	MO-V	MO-V STONEWASH
CLEAVER										SRP-0040		SM-0040	SM-0040B
NAKIRI KNIFE	SMT-0043	SP5-0043	SD-0043			SAR-0043	SBL-0043		SKJ-0074			SM-0043	SM-0043B
SLICING KNIFE	SMT-0045		SD-0045	SD67-0045M/0046MT	SU-0045DB	SAR-0045			SKJ-0046	SRP-0045	SJO-0045	SM-0045/0046T/0047/0049	SM-0045B
SMALL FILLET KNIFE												SM-0044	
FILLET KNIFE												SM-0048/0048F	
YATAGAN KNIFE													
BREAD KNIFE			SD-0055							SRP-0055		SM-0055	SM-0055B
FROZEN FOOD KNIFE													
TWO-SIDED SAW KNIFE													
BONING KNIFE			SD-0063									SM-0063	
SMALL BUTCHER KNIFE												SM-0064	
BUTCHER KNIFE												SM-0066	
CARVING FORK												SM-0065	
SKINNING KNIFE													
TOMATO KNIFE			SD-0071									SM-0071	SM-0071B
CHEF'S KNIFE	SMT-0085		SD-0085	SD67-0085M	SU-0085DB	SAR-0085			SKJ-0085	SRP-0085/0087	SJO-0085	SM-0084/0085	SM-0085B
PICHAK					SU-0086DB								
GRAND CHEF'S KNIFE			SD-0087	SD67-0087M					SKJ-0087			SM-0087	SM-0087B
ASIAN CHEF'S KNIFE													
SERBIAN CHEF'S KNIFE								SMB-0040					
MINI SANTOKU KNIFE	SMT-0092		SD-0092									SM-0093	SM-0093B
HAKATA KNIFE						SAR-0091							
SANTOKU KNIFE		SP5-0095	SD-0094	SD67-0094M		SAR-0095	SBL-0095		SKJ-0095	SRP-0095		SM-0094	SM-0094B
GRAND SANTOKU KNIFE													
DEBA KNIFE													
YANAGIBA KNIFE									SKJ-0045				
KITCHEN HATCHET													

APPLICATION / COLLECTION	BAMBOO	SULTAN PRO	BUTCHER	PRO-S	OKINAWA	SHADOW	HARAKIRI	GOLF	STARK	JUGGERNAUT	ARNY	INCA	MY LITTLE CHEF
CLEAVER	SBA-0040		SBU-0040				SHR-0040				SNY-0041		
NAKIRI KNIFE					SO-0174	SH-0043	SHR-0043	SG-0043				SIN-0043	
SLICING KNIFE	SBA-0045/0046T	SUP-0045	SBU-0047/0049	SP-0045	SO-0146T	SH-0045	SHR-0045/0046T	SG-0045	STR-0045/0049				
SMALL FILLET KNIFE													
FILLET KNIFE	SBA-0048F		SBU-0048F	SP-0048F			SHR-0048/0048F						
YATAGAN KNIFE		SUP-0052											
BREAD KNIFE	SBA-0055							SG-0055					
FROZEN FOOD KNIFE	SBA-0056								STR-0056				
TWO-SIDED SAW KNIFE							SHR-0057						
BONING KNIFE			SBU-0063										
SMALL BUTCHER KNIFE			SBU-0064										
BUTCHER KNIFE			SBU-0066										
CARVING FORK							SHR-0065						
SKINNING KNIFE			SBU-0067										
TOMATO KNIFE													
CHEF'S KNIFE	SBA-0085	SUP-0085	SBU-0084/0085	SP-0085	SO-0185	SH-0085	SHR-0085/0086	SG-0085	STR-0085			SIN-0085	SKD-0085
PICHAK		SUP-0086											
GRAND CHEF'S KNIFE	SBA-0087		SBU-0087	SP-0087			SHR-0087	SG-0087					
ASIAN CHEF'S KNIFE											SNY-0040		
SERBIAN CHEF'S KNIFE													
MINI SANTOKU KNIFE	SBA-0093												
HAKATA KNIFE									STR-0091				
SANTOKU KNIFE	SBA-0094			SP-0095	SO-0194	SH-0095	SHR-0095	SG-0095					
GRAND SANTOKU KNIFE									STR-0096				
DEBA KNIFE					SO-0129								
YANAGIBA KNIFE					SO-0110/0111								
KITCHEN HATCHET										SJG-001			

THANK YOU FOR YOUR ATTENTION AND WE ARE LOOKING FORWARD
TO FURTHER COOPERATION.

samura

STARK

KAIJU

DAMASCUS

REPTILE
by SAMURA

侍67

HARAKIRI

sultan

JUGGERNAUT

PRO·S

刀鍛冶

GOLF

MAD BULL

INCA
by samura

ARMY

SUPER 5

METEORA

SHADOW

沖縄本島 | OKINAWA

BUTCHER
BY SAMURA

Bamboo

ARTEFACT
by samura

JOKER

Mo-V High Carbon



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