



2011
CATALOG

PURE KOMACHI

Kai's Pure Komachi line offers you a variety of useful and beautiful kitchen tools. Pure Komachi strives for top quality, function, ease of use, beauty—and fun—in all our products.

PURE KOMACHI2 Series

High-carbon stainless-steel blades, extremely sharp edges, and lots of color make Pure Komachi2 knives fun to use. Color-coding makes it easy to choose the right knife for the job. It also helps guard against cross-contaminating the food—for instance, by using the knife you just used to cut meat on the veggies. The colored non-stick coating on the blade is food safe, helps the food release quickly from the blade, and is easy-to-clean. The color-matched handles are lightweight and comfortable.



NAME	MODEL	BLADE	NAME	MODEL	BLADE	NAME	MODEL	BLADE	INCLUDES
CHEF'S	AB5066	8"	HG SANTOKU	AB5064	6 1/2"	TOMATO	AB2204	4"	Knife stand
SLICING	AB5067	9"	MULTI UTILITY	AB5061	6"	PARING	AB5068	3 1/2"	Knife stand
BREAD	AB5062	8"	BAGEL/SANDWICH	AB5063	5 3/4"	CLEAR ACRYLIC BLOCK	ABS0800		8-slots
CHEF'S	AB5038	6 1/2"	FISH	AB5060	4 3/8"	9 PIECE SET	ABS0900		Paring 3 1/2", Tomato 4", Citrus 4", Bagel/Sandwich 5 3/4", Multi Utility 6", Chef's 6 1/2", Chef's 8", Bread 8", Clear Storage Block
SANTOKU	AB5065	6 1/2"	CITRUS	AB1277	4"				



AB1277CDU



AB5068CDU



AB2204CDU



ABCOMBOCDU



AH0100



ABS3600



FG5035ENG

FG5034ENG



FG5053ENG

*Bamboo cutting boards not included

BRILLIANT COLOR, SHARP PERFORMANCE

NAME	MODEL	BLADE	INCLUDES	NAME	MODEL	BLADE	INCLUDES
PK2 COUNTER DISPLAY CITRUS KNIVES WITH SHEATHS, 12 COUNT	AB1277CDU	4"	AB1277 x 12 with sheaths	STAND UP BIRD SHEARS	AH0100	2 ³ / ₄ "	N/A
PK2 COUNTER DISPLAY PARING KNIVES WITH SHEATHS, 12 COUNT	AB5068CDU	3 ³ / ₄ "	AB5068 x 12 with sheaths	PURE KOMACHI COUNTER DISPLAY PARING KNIVES, 36 COUNT	ABS3600	3 ¹ / ₂ "	Red x 12, Blue x 12, Green x 12 (No color on blade)
PK2 COUNTER DISPLAY TOMATO KNIVES WITH SHEATHS, 12 COUNT	AB2204CDU	4"	AB2204 x 12 with sheaths	PURE KOMACHI SUSHI ROLL MOLD, LARGE	FG5035ENG		
PK2 COUNTER DISPLAY COMBO KNIVES WITH SHEATHS, 12 COUNT	ABCOMBOCDU	4" 3 ³ / ₄ ", 4"	AB1277 X 4, AB2204 x 4, AB5068 x 4 with sheaths	PURE KOMACHI SUSHI ROLL MOLD, SMALL	FG5034ENG		
				PURE KOMACHI NAGIRI SUSHI MOLD	FG5053ENG		

SEKIIMAGOROKU

STAINLESS

With satin-finish stainless handles and a variety of both Eastern and Western blade styles, SMR is the contemporary Asian option. Eastern-style blades such as the Yanagiba and Usuba boast single-bevel edges; Western styles such as the Chef's and Utility knives have 16° double-bevel edges. The blades are made of high-carbon Daido 1K6 stainless steel. The hygienic stainless handles are uptilted to offer a wide, comfortable grip as well as keeping knuckles off the cutting board.



MODERN STYLING, TRADITIONAL CRAFTSMANSHIP

NAME	MODEL	BLADE	NAME	MODEL	BLADE	NAME	MODEL	BLADE
BREAD	AB5122ENG	9 1/2"	YANAGIBA	AB5145ENG	8"	HG CHINESE CLEAVER	AB5155ENG	6 1/2"
CHEF'S	AB5103ENG	8 1/2"	USUBA	AB5150ENG	7"	UTILITY	AB5105ENG	6"
HG SANTOKU	AB5101ENG	6 1/2"	SANTOKU	AB5120ENG	5 3/4"	PETTY/PARING	AB5121ENG	4 1/2"

KERSHAW 9900 SERIES

The handsome black-and-white styling is clean and elegant. The cutting performance is designed to rival much more expensive sets. Our 9900 series offers blades of high-quality, high-carbon Daido 1K6 stainless steel known for its ability to take and hold a brilliantly sharp edge. The steel is paired with our soft-touch handles. Made of a combination of polypropylene and elastomer, the handles provide a soft-yet-firm grip that reduces hand fatigue and makes cutting comfortable. NSF Certified.



9900-7



9922-7

BEAUTIFUL & PRACTICAL

NAME	MODEL	BLADE	NAME	MODEL	BLADE	NAME	MODEL	BLADE/INCL.
HONING STEEL	9990	9"	CHEF'S	9940	6"	PARING	9900	2 7/8"
SLICING	9970	9"	BONING	9920	5 1/2"	STEAK KNIFE SET	9922-7	6 Steak Knives, Wood Block
BREAD	9960	8"	SERRATED UTILITY	9921	4 5/8"	BLOCK SET	9900-7	Chef's 6", Paring 2 7/8", Utility 4 5/8", Slicing 9", Honing Steel, Shears and Block
CHEF'S	9945	8"	PARING	9915	3 3/4"			
SANTOKU	9950	7"	VEGETABLE	9910	3 1/4"			

WASABI BLACK

The original Wasabi series featured traditional Japanese single-bevel blade styling for precision cutting. Our Wasabi Black series retains those classic styles, but adds a selection of double-beveled European blade styles—including a Paring knife, Utility knife, Chef's knife and Bread knife. All Wasabi blades are made of Daido 1K6 high-carbon stainless steel for superior sharpness and edge retention. The blades are graze-finished, which produces a beautiful, brushed-look. The knives are completed with smooth, black polypropylene handles, giving them a very contemporary look and feel.



EAST MEETS WEST, HARMONY & TRANQUILITY

NAME	MODEL	BLADE	NAME	MODEL	BLADE
BREAD	6723B	9"	YANAGIBA	6721Y	8" (single bevel)
NAKIRI	6716N	6 1/2"	DEBA	6715D	6" (single bevel)
CHEF'S	6720C	8"	UTILITY	6715U	6"
SANTOKU	6716S	6 1/2"	PARING	6710P	6"
7 PC. BLOCK SET	WBS0700	Includes Paring 4", Utility 6", Chef's 8", Bread 9", Nakiri 6 1/2", Shears & 11-Slot Bamboo Block	10 PC. BLOCK SET	WBS1010	Includes Paring 4", Utility 6", Chef's 8", Bread 9", Santoku 6 1/2", Nakiri 6 1/2", Yanagiba 8", Shears, Honing Steel & 11-Slot Bamboo Block

SELECT 100

kai housewares

STYLISH & PRACTICAL

Simple, streamlined design. Durable, easy-to-clean construction. From the must-have measuring spoon set to the handy garlic press, this key selection of the most essential kitchen tools will make food preparation a pleasure.



DH3000ENG

T-Peeler



DH3001ENG

Straight Peeler



DH3006ENG

Measuring Spoons



DH3009ENG

Strainer Basket



DH3010ENG

Garlic Press



DH3011ENG

Hand Juicer



DG2073ENG

Fish Tweezers



DG2032ENG

Mini Grater



DH3016ENG

Fish Scaler



DH3017ENG

Grapefruit/Orange Squeezer



DH3018ENG

Lemon/Lime Squeezer



DH3020ENG

Mortar and Pestle

WARRANTY

If you have a warranty concern, please **DO NOT** return your knife to the place of purchase. All of KAI's quality knives and housewares products are guaranteed for the lifetime of the original owner to be free of defects when received from the factory. Any product we find to be defective in its original material, construction, or workmanship will be repaired or replaced with the same item or one of equal value at no charge. Of course, normal wear, abuse such as using the knife as a substitute for other tools, or neglect are excluded from this non-transferable warranty. Please take a moment to register your purchase through the Warranty link on www.shuncutlery.com. For complimentary sharpening or repairs, please fill out the warranty form at www.shuncutlery.com or call 1-800-325-2891 and speak to our Warranty department. **WARNING!** Knives are extremely sharp tools and should only be used with the utmost care and caution. Any use other than cutting is considered misuse and abuse and will void your warranty.

LIABILITY DISCLAIMER

The purchase, use, and ownership of knives are subject to a wide variety of local laws and regulations. Certain knife styles, blade designs, and blade lengths are not allowed in specific areas. In light of recent events involving national security, knives may not be permitted in government buildings or on government property (such as court houses, federal offices, national monuments, and airports), and government officials may take the position that knives are "weapons" under applicable laws. Due to the complexity and constantly changing nature of these laws and regulations, it is impossible for Kai USA Ltd., and Shun Cutlery to be aware of every restriction in every location in which our knives may be sold or carried. It is the responsibility of the buyer to investigate and comply with the laws and regulations that apply in his or her specific area. You, and not Kai USA Ltd., are solely responsible for any claims resulting from violation of these laws and/or regulations.