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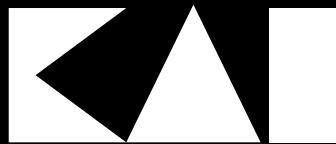
SHUN

EXTREME EDGES
HANDCRAFTED
IN JAPAN

2011

CATALOG





HISTORY



For more than 100 years, the highly skilled artisans of KAI Corporation have been producing blades of unparalleled quality in the spirit of the legendary sword smiths of Japan. For three generations, we have been dedicated to listening to the voices of our customers, providing products that contribute to a more tasteful life.

Incredibly sharp edges, partnered with a stunning aesthetic, set Shun knives apart from every other kitchen knife on the market today. In the tradition of Seki's sword smiths, every knife is handmade by highly skilled specialists and requires at least 100 handcrafted steps to complete. Every day, the legacy of ancient sword smiths serves as inspiration to the artisans in the KAI factories. This tradition of excellence, combined with the newest technology and advanced materials, makes every Shun knife a functional work of art. We are certain these will contribute to a more tasteful life for you.

TABLE OF CONTENTS

- BENEFITS & FEATURES 1
- CLASSIC 2, 3, 4, 5
- CLASSIC PRO[®] 6, 7
- PREMIER 8, 9
- KEN ONION 10, 11
- ACCESSORIES 12, 13, 14
- USE & CARE 15
- LINE COMPARISON 16
- WARRANTY 17

Shun's PakkaWood[®] handles are beautiful, durable, and comfortable. PakkaWood is resin-impregnated natural hardwood designed for ultra-premium applications. It is waterproof, incredibly durable, and won't harbor bacteria.

From the traditional Japanese D-shaped handles of our Classic line to the ergonomic artistry of the contoured Ken Onion line, there's a Shun with the perfect grip and balance for you.

Except for the Shun Classic Pro[®] line, which is ground to a traditional Japanese single bevel, Shun knives are convex ground for a durable edge that also helps move food away from the blade quickly.

Sharpened to a 16° angle each side, Shun's "extreme edges" ensure that even the most delicate foods will not be bruised or torn during preparation — so ingredients retain maximum flavor and freshness.

In Japan, the distinctive design on this blade is known as suminigashi, meaning "ink pattern." It is also known as Pattern Damascus and is formed by folding, welding, grinding and polishing the 32 layers (16 per side) of "softer" steel that protect and support Shun's VG10 cutting core. The Pattern Damascus provides toughness, stain resistance, and helps the knife glide through food.



Shun ("Shoon") is Japanese for "at the peak of perfection." Shun Cutlery lives up to that tradition everyday, making fine kitchen knives that are always at the peak of their perfection, too.

To appreciate a quality knife, examine the details. You should see no gaps or misalignments in the "fit and finish." With Shun, the fine quality is self-evident. This precision has helped all Shun cutlery earn its NSF Certification for use in commercial kitchens.

Every Shun is backed by a lifetime warranty with complimentary lifetime sharpening service.

A number of Shun lines feature blade textures that help the food release more quickly from the blade. The hammered tsuchime ("tsoo-CHEE-may") finish on our new Premier line is one example.

Shun uses some of the world's more advanced steels in handcrafting our fine cutlery.

Award-winning design — Shun knives have won numerous industry awards for beauty, performance, and innovation.

AT THE PEAK OF PERFECTION

SHUN
CLASSIC

VG10 cutting core (60 - 62 Rockwell Hardness Scale)
Pattern Damascus clad with 16 layers of SUS410/SUS431 stainless each side
16° convex ground "extreme edges"
D-shaped PakkaWood® handles
Widest variety of classic and innovative blade shapes available



The DM0766 is sharpened to a 22° angle on each side for heavier duty tasks.

CHEF'S 6"
DM0723

HOLLOW
GROUND
CHEF'S 8"
DM0719

CHEF'S 8"
DM0706

CHEF'S 10"
DM0707

WESTERN
COOK'S 8"
DM0766

ASIAN
COOK'S 7"
DM0760



PARING 3 1/2"
DM0700

PARING 4"
DM0716

PERFECT
PARING 4"
DM0753

VEGETABLE 3 1/4"
DM0714

BIRD'S
BEAK 2 1/2"
DM0715

ULTIMATE
UTILITY 6"
DM0741

PANINI 6 1/2"
DM0758

BREAD 9"
DM0705

OFFSET
BREAD 8 1/4"
DM0724

CITRUS 4"
DM0759



CLASSIC 2 PC CARVING SET
DMS200 | Carving knife 8" and
Carving Fork 6 1/2" in a gift boxed set



CLASSIC 3 PC STARTER SET
DMS300 | Paring 3 1/2", Utility 6", Chef's
8" in a gift boxed set



CLASSIC 4 PC STEAK KNIFE SET
DMS400 | Four Steak knives
(DM0711) in a gift boxed set



CLASSIC 4 PC ULTIMATE STEAK KNIFE SET
DMS0420 | Four Ultimate Steak knives
(DM0751) with serrated edge in a gift
boxed set

Shun Classic's tasteful and contemporary designs feature beautiful Damascus-clad blades and D-shaped ebony PakkaWood® handles. Behind the knives' beauty is function: razor-sharp blades offering the most extreme performance possible. Shun's VG10 steel, known for its incredible edge retention, is clad with Damascus stainless steel, then bead-blasted, revealing a woodgrain pattern that allows the blade to slide easily through food. The result is knives that are sharp, durable, and corrosion resistant, as well as beautiful to behold. The Shun Classic line offers the widest assortment of both traditional blade shapes and cutting edge designs, so you can always find the right knife for the task.

SHUN

CLASSIC

CLASSIC SHUN

VG10 cutting core (60 - 62 Rockwell Hardness Scale)
Pattern Damascus clad with 16 layers of SUS410/SUS431 stainless each side
16° convex ground "extreme edges"
D-shaped PakkaWood® handles
Widest variety of classic and innovative blade shapes available



DM0717
Includes Bamboo Stand



SANTOKU 5 1/2"
DM0727

SUMO SANTOKU 7 1/2"
without stand
DM0717W

HOLLOW GROUND SANTOKU 7"
DM0718

NAKIRI 6 1/2"
DM0728

VEGETABLE CLEAVER 7"
DM0712



MEZZALUNA 6"
with chopping board
DM0736



STEAK 4 3/4"
DM0711

BONING/FILLET 6"
DM0743

UTILITY 6"
DM0701

SERRATED UTILITY 6"
DM0722

ULTIMATE STEAK KNIFE 4 1/2"
DM0751

CARVING 8"
DM0703

HOLLOW GROUND SLICING 9"
DM0720

HOLLOW GROUND PRO SLICING 12"
DM0745

HONING STEEL 9"
DM0750

CARVING FORK 6 1/2"
DM0709

SETS



CLASSIC 9 PC GOURMET BLOCK SET
DMS0910 | Bird's Beak 2 1/2", Paring 3 1/2", Utility 6", Chef 8", Hollow Ground Slicing 9", Bread 9", Honing Steel, Kitchen Shears and 11-slot Bamboo Block

ALSO AVAILABLE
CLASSIC 6 PC BASIC BLOCK SET
DM2002B | Paring 3 1/2", Utility 6", Chef's 8", Honing Steel, Herb Shears and 11-slot Bamboo Block

CLASSIC 7 PC ESSENTIAL BLOCK SET
DM2003B | Paring 3 1/2", Utility 6", Chef's 8", Bread 9", Honing Steel, Herb Shears and 11-slot Bamboo Block

CLASSIC 11 PC DELUXE BLOCK SET
DMS1100 | Paring 3 1/2", Serrated Utility 6", Chef's 6", Ultimate Utility 6", Hollow Ground Chef's 8", Hollow Ground Slicing 9", Boning/Fillet 6", Bread 9", Kitchen Shears, Honing Steel and 22-slot Bamboo Block

CLASSIC 21 PC MEGA BLOCK SET
DMS2100 | Bird's Beak 2 1/2", Paring 3 1/2", Serrated Utility 6", Chef's 6", Hollow Ground Santoku 7", Chef's 8", Hollow Ground Slicing 9", Vegetable Cleaver 7", Vegetable 3 1/2", Boning/Fillet 6", Offset Bread 8", Six Steak knives 4 3/4", Carving Fork 6 1/2", Kitchen Shears, Honing Steel and 22-slot Bamboo Block

SHUN

CLASSIC

SHUN
CLASSIC PRO

Solid VG10 blades (60 - 62 Rockwell Hardness Scale)
Single-bevel 16° edges
D-shaped PakkaWood® handles
Traditional Japanese blade shapes
Beautiful graffiti-etched blade



DEBA 4 1/4"
VG0001



DEBA 6 1/2"
VG0002



DEBA 8 1/4"
VG0003



USUBA 6 1/2"
VG0007



YANAGIBA 8 1/4"
VG0004



YANAGIBA 9 1/2"
VG0005



YANAGIBA 10 1/2"
VG0006



SHUN PRO ASIAN CHEF'S SET
VGS0300 | Deba 6 1/2", Usuba 6 1/2" and
Yanagiba 9 1/2" in a gift boxed set

For the true Japanese cuisine aficionado, nothing compares to the scalpel-like precision of a single-bevel blade. The newly updated Shun Pro line features the same incredibly sharp chisel edges as in the past and Shun's D-shaped PakkaWood® handles, which lend a secure and comfortable grip. The beautiful graffiti-etched blade is made with high-carbon VG10 steel, which takes and holds an edge longer than other premium steels. The blade backs are gently hollow ground, creating an air pocket between the knife and the food being cut, so the knife glides through food with quick precision. The wide shinogi (or blade bevel) makes sharpening these knives on a whetstone practically effortless.

SHUN
CLASSIC PRO



SETS

PREMIER
SHUN

VG10 cutting core (60 - 62 Rockwell Hardness Scale)
Pattern Damascus clad with 16 layers of SUS410/SUS431 stainless each side
16° convex ground "extreme edges"
Oblong PakkaWood® handles
Hammered finish releases food easily when cutting



BREAD 9"
TDM0705

SLICING 9 1/2"
TDM0704

CHEF'S 10"
TDM0707

CHEF'S 8"
TDM0706

CHEF'S 6"
TDM0723



VEGETABLE 3"
TDM0714

PARING 4"
TDM0700

UTILITY 6 1/2"
TDM0701

SERRATED
UTILITY 6 1/2"
TDM0722

STEAK 5"
TDM0711

NAKIRI 5 1/2"
TDM0742

SANTOKU 7"
TDM0702

SANTOKU 5 1/2"
TDM0727

HONING
STEEL 9"
TDM0750

CARVING
FORK 6 1/2"
TDM0709

SETS



PREMIER 3 PC STARTER SET
TDM0300 | Paring 4", Utility 6 1/2"
and Chef's 8" in a gift boxed set

ALSO AVAILABLE

PREMIER 2 PC CARVING SET
TDM0200 | Slicing 9 1/2" and
Carving Fork 6 1/2" in a gift boxed set

PREMIER 4 PC STEAK SET
TDM0400 | 4 Steak knives (TDM0711)
in a gift boxed set



PREMIER 7 PC ESSENTIAL BLOCK SET
TDM0700 | Paring 4", Utility 6 1/2", Chef's
8", Bread 9", Honing Steel, Herb Shears
and 11-slot Bamboo Block

ALSO AVAILABLE

PREMIER 9 PC GOURMET BLOCK SET
TDM0900 | Vegetable 3", Paring 4",
Utility 6 1/2", Chef's 8", Bread 9", Slicing
9 1/2", Honing Steel, Kitchen Shears
and 11-slot Bamboo Block

Calling to mind the handcrafting techniques of ancient Japan, Shun Premier offers the grace and beauty of hand-forged knives of old. Every blade is made of VG10 steel, clad with 16 layers on either side of stainless Damascus, then beveled for lateral stability and incredible precision. Where the steels meet, a wavy line called a hamon is formed – similar to the line formed when samurai swords are tempered using a traditional clay-baking technique. The striking hammered finish ("tsuchime" in Japanese) acts similar to a series of hollow-ground cavities, reducing drag and quickly releasing food from the blade. The walnut PakkaWood® handles nestle comfortably in the hand, and the Shun logo embossed on the bottom end cap adds balance and beauty to the knife, whether in use in the hand or at rest in the block.

SHUN

PREMIER

SHUN
KEN ONION

VG10 cutting core (60 - 62 Rockwell Hardness Scale)
 Pattern Damascus clad with 16 layers of SUS410/SUS431 stainless each side
 16° convex ground "extreme edges"
 Ergonomic PakkaWood® handles
 Arched blade & curved handle are comfortable for users of any height or dexterity



DM0500
Includes Bamboo Stand



DM0517
Includes Bamboo Stand



CHEF'S 4 1/2"
DM0510

CHEF'S 6"
DM0508

CHEF'S 8"
without stand
DM0500W



CHEF'S 10"
DM0507

HOLLOW
GROUND
SANTOKU 7"
without stand
DM0517W



PARING 3"
DM0516

BONING/
FILLET 5 1/2"
DM0519

STEAK 4 1/2"
DM0511

UTILITY 5"
DM0501

SERRATED
UTILITY 5"
DM0513

MEAT
CLEAVER 7"
DM0518

SLICING 10"
DM0504

BREAD 9"
DM0505

MULTI-
UTILITY 7"
DM0520

CARVING
FORK 6"
DM0521

SETS



KEN ONION 2 PC CARVING SET
KOS0200 | Carving Knife 8" and
Carving Fork 6" in a boxed set

ALSO AVAILABLE

KEN ONION 3 PC STARTER SET
KOS0300 | Paring 3", Utility 5" and
Chef's 8" in a gift boxed set

KEN ONION 4 PC STEAK SET
KOS0400 | Four Steak Knives
(DM0511) in a gift boxed set



KEN ONION 11 PC DELUXE BLOCK SET
KOS1100 | Paring 3", Chef's 4",
Serrated Utility 5", Boning/Fillet 5", Chef's
6", Hollow Ground Santoku 7", Chef's 8",
Bread 9", Honing Steel, Kitchen Shears
and 10-slot Bamboo Block

ALSO AVAILABLE

KEN ONION 7 PC ESSENTIAL BLOCK SET
KOS0700 | Paring 3", Serrated Utility 5",
Chef's 8", Bread 9", Honing Steel, Herb
Shears and 10-slot Bamboo Block

KEN ONION 9 PC GOURMET BLOCK SET
KOS0908 | 3" Paring, 4" Chef's, Utility
5", Chef's 8", Hollow Ground Santoku 7",
Bread 9", Honing Steel, Kitchen Shears
and 10-slot Bamboo Block

Sharing the same premium materials as the Shun Classic line, Shun Ken Onion is the line that likes to show off its curves. The PakkaWood® handles are curved to deliver ultimate control, fitting perfectly into the arc of the palm. The blade belly is curved to provide versatility when working at a variety of heights. The wide, gently rounded bolster guides the user to the correct grip, reducing hand strain. The widened grip also allows for a looser pinch, relieving tension for users with large quantities of prep work or those who suffer from sore or fatigued hands. Once you try these show-offs, you won't want to put them down.

SHUN KEN ONION

Shun accessories offer the perfect quality accents for your Shun knives. From accessories to maintain Shun's "extreme edges," to a variety of convenient storage systems, to specialty kitchen tools, accessorize with Shun and you'll always be chic.

**HIGO NOKAMI
PERSONAL STEAK KNIFE**
DM5900
4³/₄" Closed
3¹/₂" Blade
Includes Leather Sheath &
Black Lacquer Presentation Case



PRO MANDOLIN
VG0900
Length 20¹/₂"
Width 8¹/₂"
Height 10¹/₂"



ELECTRIC SHARPENER
Includes dust cover
AP0119
8⁷/₈"



3-PIECE SHARPENING SYSTEM
Includes combination 1000/6000
whetstone, honing steel and 16° angled stand
DM0610



BAMBOO MAGNETIC STORAGE DISK
with self-adhesive backing surface
DM0803 (BULK)
3" x 2" x 5/8"



KAI MAGNETIC BLADE GUARDS
Can be cut to size to customize for each knife.
BG-S - small, 1¹/₂" x 6"
BG-M - medium, 1¹/₂" x 10"
BG-L - large, 2¹/₂" x 10"



COMBINATION WHETSTONE
300 Grit/1000 Grit
DM0708



*knife not included



COMBINATION WHETSTONE
1000 Grit/6000 Grit
DM0600

BAMBOO MAGNETIC STORAGE DISKS
Set of 3
DM0804



**HERB
SHEARS 7¹/₂"**
DM7100



**PREMIUM
KITCHEN
SHEARS 9"**
DM7240



**KERSHAW
KITCHEN
SHEARS 8¹/₂"**
1120M
Includes
Magnetic Sheath



**TRADITIONAL
GRATER**
DM0900
10³/₄" x 5¹/₂"



CHEF'S 17-SLOT KNIFE CASE
DM0881
Unfolded 35¹/₂" x 20"
Folded 8¹/₂" x 3¹/₂" x 3³/₄"



closed

SHUN 8-SLOT KNIFE ROLL
DM0880
Unfolded 19¹/₂" x 18"
Folded 19¹/₂" x 6¹/₂"



open



**FISH BONE
TWEEZERS 5¹/₂"**
DM0901

SHUN
ACCESSORIES

Whether you opt for the ecological bamboo cutting board or the incredibly blade-friendly Japanese hinoki cypress board, you can rest assured knowing you are working on a naturally anti-bacterial surface. When storing your knives, a variety of bamboo options keeps your blades (and fingers) safe, whether using a countertop block, magnetic storage disks, or the new in-drawer knife tray. Shun knives deserve the care of Shun boards and blocks.



OVAL BAMBOO CUTTING BOARD
DM0852
14" x 9" x 3/8"



10-SLOT KEN ONION BAMBOO BLOCK
DM0833



ROUND BAMBOO CUTTING BOARD
DM0810
14" Dia. x 1 1/2"



11-SLOT BAMBOO BLOCK
DM0831



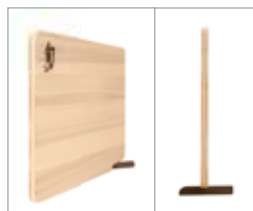
HINOKI CUTTING BOARD
DM0806
15 1/2" x 9 1/2" x 1/2"



22-SLOT BAMBOO BLOCK
DM0832



11-SLOT IN-DRAWER BAMBOO KNIFE TRAY
DM0835
18" x 9" x 2 5/8"



Stand swivels to store board upright and dry more quickly
Space-saving narrow profile

USE & CARE



If you take the time to learn how to care for your Shun knives, they can become an heirloom possession for you. Using your knife correctly isn't just about how to maintain the edge or sharpen the blade; it's about how you use the knife on a daily basis.

One key to keeping your knife sharp is to use an appropriate cutting surface. There are a wide variety of options available to you and choosing the right cutting surface is almost as important as choosing the right knife. A good cutting board will keep your blade sharp for substantially longer. Hardwoods (such as hinoki or maple), bamboo, and polypropylene boards are all excellent choices for cutting on. Tile, ceramic, marble, granite, any kind of glass, and acrylic cutting boards are all very hard on your knives.

As with any lifetime investment, it's important to take the best care possible in order to prolong the life of your knife. Shun recommends that you protect your investment by choosing to handwash your blades with a gentle dish soap. Rinse and towel dry immediately. Do not leave your knife sitting in a sink full of soapy water. It is hard on metals to be submerged in water for prolonged periods of time, but moreover it's a danger to you when you reach in.

After you have washed and dried your knives, store them in a block, knife case, in-drawer tray, sheath, magnetic bar or disk, or in the original box. We do not recommend storing the knives unsheathed in a drawer, as this can be a potential hazard to the blades as well as your fingers.

In order to maximize the life of your blade, regular honing with a steel or ceramic rod will be necessary. Weekly honing will extend the time between sharpening significantly.

When the time comes to sharpen these premium blades, we recommend using a whetstone, the Shun electric sharpener (specifically designed to sharpen Shun's extreme blade angle), or sending the knives back to the Kai USA facility in Portland, Oregon. We will restore the factory edge to your blade at no cost aside from shipping the knife to us. Simply download the Warranty form from our website and include your contact information so we can contact you if necessary.

For more information visit shuncutlery.com

SHUN CUTLERY LINE COMPARISON

AT A GLANCE

	CLASSIC	CLASSIC PRO [®]	PREMIER	KEN ONION
SHUN LINE FEATURES				
STYLING				
Tasteful & contemporary	✓			
Extraordinary & beautiful		✓		
Striking handcrafted design			✓	
Dramatic curves & arcs				✓
BLADE STYLES IN LINE				
Traditional Japanese		✓		
European & Traditional Japanese	✓		✓	✓
BLADE				
VG10 cutting core; 16 layers cladding each side	✓		✓	✓
Solid VG10		✓		
Suminigashi/pattern Damascus	✓		✓	✓
Graffiti-etched		✓		
Tsuchime/hammered			✓	
Single bevel; 16° cutting angle		✓		
Double bevel; 16° cutting angle each side	✓		✓	✓
HANDLE				
D-shaped; ebony PakkaWood [®]	✓	✓		
Contoured; walnut PakkaWood [®]			✓	
Ken Onion ergonomic; ebony PakkaWood [®]				✓

Each Shun knife is handcrafted in Japan and requires at least 100 meticulous steps to complete. We are proud to be able to bring you this fine cutlery that is both exquisitely beautiful and offers the very highest level of performance.



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.

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.

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.





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