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ORDER CONFIRMATION

Not Rated Yet

Sales price 59,00 €

Salesprice with discount

Incl. VAT 21%: 10,24 €



Description

Kasumi Tora Santoku Japanese Kitchen Knife - 16.5 cm

The Kasumi Tora Santoku is a versatile Japanese kitchen knife crafted for slicing, chopping and mincing a wide variety of ingredients. Its broad, flat blade and rounded tip offer exceptional control during food preparation, making it suitable for vegetables, fish, meat and everyday cooking tasks. The Tora line stands out for its clean, traditional design, reliable performance and balanced handling.

This Santoku features a blade made from DSR1K6 high-carbon stainless steel enriched with Molybdenum and Vanadium. This alloy provides excellent sharpness, rust resistance and easy re-sharpening. The Magnolia wood handle with black epoxy coating offers a comfortable, lightweight grip that supports long-term use.

Aim of the Product

The Kasumi Tora Santoku is designed as an all-purpose kitchen knife for home cooks and professionals who appreciate traditional Japanese craftsmanship. It aims to deliver precise cutting performance, smooth food separation and long-lasting sharpness while remaining easy to maintain.

Audience

This knife is ideal for:



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- Chefs and culinary professionals.
- Home cooks who want to experience authentic Japanese cutlery.
- Users looking for a versatile, everyday kitchen knife.
- Collectors or enthusiasts of Seki-produced knives.

Product Use

The Santoku knife is suited for slicing vegetables, chopping herbs, cutting meat or fish and performing quick, controlled food preparation. The wide blade assists in scooping and transferring ingredients. The razor-sharp V-shaped cutting edge is refined through water-grinding techniques using Japanese whetstones up to #3000 grit.

The knife should be washed by hand with warm water and neutral detergent, then dried completely after each use. It is not suitable for frozen foods, bones or very hard materials. Regular sharpening with a whetstone is recommended to maintain peak performance.

Package Contents

- Kasumi Tora Santoku Knife - 16.5 cm blade

Compatibility

- Suitable as an all-purpose kitchen knife for vegetables, meat and fish.
- Compatible with Japanese water stones for sharpening.
- Not recommended for cutting frozen foods or bones.

Specifications and Technical Details

- **Model:** 36841 - Kasumi Tora Santoku 6.5"
- **Blade steel:** DSR1K6 High Carbon Molybdenum Vanadium Stainless Steel
- **Hardness:** HRC 56-58
- **Blade treatment:** Satin finish
- **Blade length:** 16.5 cm / 6.5"
- **Overall length:** 29.0-29.5 cm
- **Blade thickness:** 2.0 mm
- **Weight:** approx. 100-102 g
- **Edge type:** Double-edged V-grind
- **Handle:** Magnolia wood with black epoxy coating
- **Made in:** Seki, Gifu, Japan

Material Composition

Component

Blade

Handle

Material

DSR1K6 High Carbon Molybdenum

Vanadium stainless steel

Magnolia wood with black epoxy coating



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Edge finish

Japanese water grinding (#3000 grit finish)

Care and Maintenance

- Wash with warm water and neutral detergent; dry completely after each use.
- Do not place in a dishwasher.
- Do not leave the knife in a sink or in contact with water for extended periods.
- Sharpen regularly with a Japanese whetstone (recommended grits 1000-3000).
- Do not use for frozen foods or bones to avoid chipping.
- Store in a knife block, on a magnetic rack or in a protective sheath.

Regulations and Standards

- Produced according to traditional Seki knife-making methods.
- Crafted by skilled Japanese artisans with manual finishing steps.
- High-carbon stainless steel meets professional-grade durability and food safety standards.

Other Useful Information

The Kasumi Tora series was developed after decades of experience producing Kasumi knife lines. Each knife is finished individually by skilled craftsmen in Seki, the historical center of Japanese sword and knife manufacturing. Tora knives are known for offering a balance between professional cutting capabilities and an accessible price point, making them excellent choices for users purchasing their first authentic Japanese kitchen knife.

The Magnolia wood handle, coated with black epoxy, provides both lightweight comfort and traditional Japanese aesthetics. Its balance and ergonomics make it suitable for extended kitchen use without fatigue.

Glossary of Terms

- **Santoku:** A multipurpose Japanese kitchen knife designed for slicing, chopping and mincing.
- **Molybdenum Vanadium Steel:** A high-carbon stainless steel offering sharpness, toughness and easy maintenance.
- **V-grind:** A symmetrical Japanese edge profile known for extreme sharpness.
- **Magnolia wood:** A traditional Japanese handle material valued for its lightness and smooth texture.
- **Seki:** The historic center of sword and knife making in Japan.

Downloads, Manuals, Certificates



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ORDER CONFIRMATION

- [Manufacturer website](#)
- Sharpening and care guides available on the Kasumi product page.

About the Manufacturer

Since 1916, SUMIKAMA CUTLERY MFG. CO., LTD. has produced high-quality knives that combine traditional Seki swordsmith techniques with modern steel technologies. Their Kasumi brand is appreciated by professional chefs and culinary enthusiasts worldwide for its precision, craftsmanship and durability.

Manufacturer Contact

SUMIKAMA CUTLERY MFG. CO., LTD.

383-1 Hidase, Seki-shi, Gifu 501-3911, Japan

Customer Service: <https://sumikama.co.jp/en/contact/>

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