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ORDER CONFIRMATION

Not Rated Yet



Sales price 204,95 €

Salesprice with discount

Incl. VAT 21%: 35,57 €



Description

Kasumi Small Santoku Japanese Kitchen Knife - 13 cm, VG-10 Pro

The Kasumi VG-10 Pro Small Santoku is a compact, highly versatile Japanese kitchen knife designed for precision tasks and everyday meal preparation. Its shorter 13 cm blade allows exceptional control when cutting vegetables, herbs, fruit and smaller ingredients. Crafted in Seki, Japan, the knife combines outstanding cutting performance with premium materials and refined traditional craftsmanship.

The blade is forged from solid VG-10 Cobalt high-carbon stainless steel, hardened to HRC 59-60 for an exceptionally sharp, durable edge. Each knife is carefully hand-finished by skilled craftsmen using Japanese water grinding stones up to #3000, producing the razor-sharp cutting edge that Kasumi knives are known for.

Aim of the Product



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The Small Santoku is designed to offer users a compact, precise and multi-purpose knife suitable for kitchens of all types. It aims to provide professional-grade sharpness and ergonomic handling for slicing, chopping and mincing with minimal effort.

Audience

This knife is ideal for:

- Chefs and culinary students.
- Home cooks wanting a high-quality Japanese utility knife.
- Users who prefer smaller, highly maneuverable blades.
- Collectors of premium Seki-made knives.

Product Use

The 13 cm Santoku excels in fine chopping, slicing vegetables, preparing herbs, trimming meat and handling detailed kitchen tasks. Its balanced weight and compact size make it ideal for users who prefer precision control. The VG-10 steel edge stays sharp for a long time and can be maintained with regular sharpening using Japanese whetstones.

Clean with lukewarm water and dry thoroughly after each use. Do not use on bones, frozen foods or extremely hard items to avoid damage to the blade.

Package Contents

- Kasumi VG-10 Pro Small Santoku Knife - 13 cm blade

Compatibility

- Suitable for vegetables, herbs, fish and boneless meats.
- Compatible with Japanese whetstones (#1000-#3000 recommended).
- Not intended for frozen foods or bones.

Specifications and Technical Details

- **Model:** K-52013
- **Blade material:** VG-10 Cobalt High Carbon Stainless Steel
- **Hardness:** HRC 59-60
- **Blade length:** 13 cm
- **Total length:** 24-25 cm
- **Blade thickness:** approx. 2 mm
- **Weight:** approx. 108 g
- **Finish:** Satin
- **Edge:** Plain double-edged V-grind
- **Handle material:** Antibacterial Methacrylic Resin (Marble imitation)
- **Made in:** Seki, Gifu, Japan

Material Composition



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Component	Material
Blade	VG-10 Cobalt High Carbon Stainless Steel
Handle	Antibacterial Methacrylic Resin (Marble imitation)
Edge finish	Dual-process water grinding (#3000 grit)

Care and Maintenance

- Wash with lukewarm water and neutral detergent after each use.
- Dry thoroughly to prevent moisture damage.
- Do not place in a dishwasher.
- Sharpen regularly with Japanese whetstones for optimal sharpness.
- Store in a knife block, sheath or magnetic rack.
- Do not cut bones or frozen items.

Regulations and Standards

- Crafted according to traditional Seki knife-making methods.
- Uses high-grade Japanese VG-10 steel developed specifically for kitchen knives.
- Hand-finished sharpening meets professional culinary standards.

Other Useful Information

The VG-10 Pro series represents Kasumi's high-performance line, offering exceptional cutting ability combined with durable, oxidation-resistant steel. The antibacterial resin handle provides a hygienic, comfortable grip and adds premium visual appeal with its marble-like finish. Because of its shorter blade and ergonomic balance, this Small Santoku is ideal for kitchens with limited space or for cooks who value precise control over power.

Glossary of Terms

- **Santoku:** A traditional Japanese all-purpose kitchen knife for slicing, chopping and mincing.
- **VG-10 Steel:** A premium Japanese high-carbon stainless steel known for sharpness, hardness and edge retention.
- **V-grind:** A symmetrical sharpening profile creating an extremely fine cutting edge.
- **Seki:** Japan's historical center of premium blade and sword production.
- **Methacrylic Resin:** A durable, hygienic handle material resistant to deformation and moisture.

Downloads, Manuals, Certificates



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

About the Manufacturer

Since 1916, SUMIKAMA CUTLERY MFG. CO., LTD. has produced high-quality knives blending traditional Seki swordsmith craft with modern steel technologies. Their Kasumi series is respected worldwide for precision, durability and elegant Japanese design.

Manufacturer Contact

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