

Kiritsuke Knife

SPG2 Powder High-speed steel



瑞雲

ZUIUN

The founder Kanetsugu began to make the Japanese sword in the 14th century at Mino. We incorporate "Hamaguriha" which is the sectional shape of Japanese sword into kitchen knife, making knife that lasts sharpness. We developed "瑞雲Zuiun" which became the 100th anniversary model using the traditional technique of the swordsmith and a high technology. Blade with a beautiful pattern is made with Damascus steel of SPG2 (Powder High-speed steel) which is highest grade steel having difficulty in acquisition. It was good for a kitchen knife of the 100th anniversary model and named "瑞雲Zuiun" which had the meaning of the cloud which appeared as a sign of a happy thing in Buddhism.

初代兼次は14世紀美濃で刀づくりを始めました。日本刀独特のハマグリ刃を包丁に取り入れ、切れ味のよさが長持ちする包丁を作っています。

100周年記念モデルとなる「瑞雲」は、刀鍛冶の伝統技術とハイテク技術を融合して生まれました。美しい模様刃には入手が困難な最高級刃物鋼のSPG2(粉末ステンレス・ハイス)を芯材としたダマスカス鋼が使用されています。

創業100周年記念モデルの包丁としてふさわしく、仏教でめでたい事の兆しとして現れる雲の意味をもつ「瑞雲」と名付けられました。

LINEUP



三徳包丁 180mm
Santoku 180mm



牛刀 210mm
Chef's knife 210mm



筋引 240mm
Slicing knife 240mm



ペティナイフ 150mm
Utility 150mm



桐箱のギフトボックス
Gift box with paulownia



関兼次
SEKIKANETSUGU since 1918