



A cutlery revolution

Shun Classic brings
Japanese cutlery to the west

A long legacy.

Kai has been making cutting tools in Japan since 1908. Shun Classic was one of the first to bring that legacy to a wider North American market in 2002.

Why does this matter?

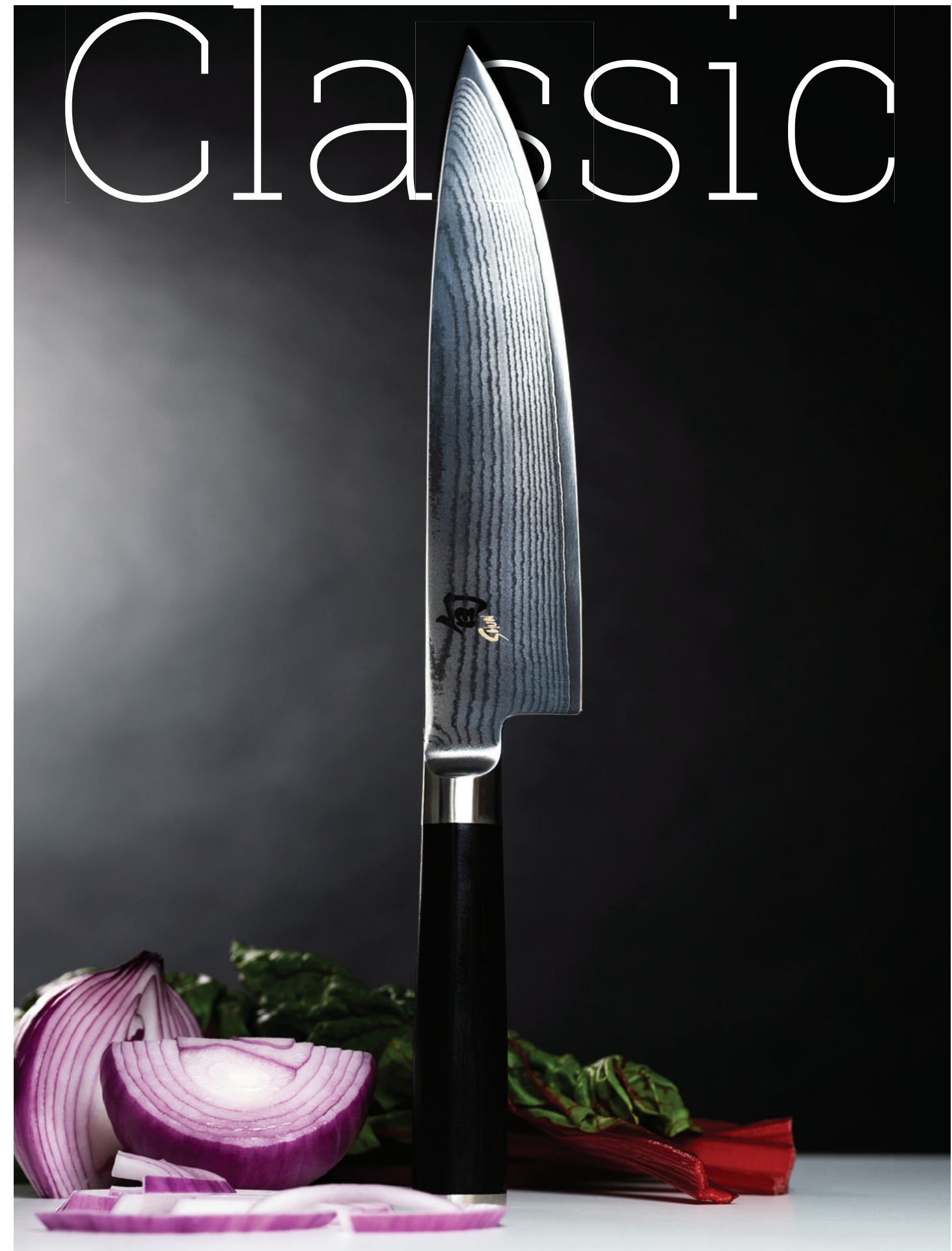
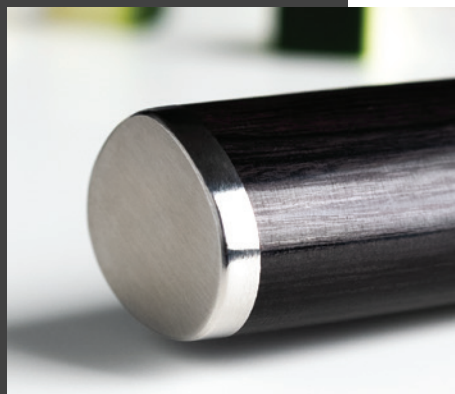
Classic is the original Shun with the most blade shapes of any series. We designed a seriously sharp knife for every kitchen task imaginable.

Let Shun Classic's beauty and performance
revolutionize your cooking.

Embrace the prep work. Glide through every slice with
68-layer Damascus + proprietary VG-MAX stainless steel cutting core.

Confident grip. The D-shaped Pakkawood handle fits your hand securely;
stainless steel endcap adds balance and beauty.

Trusted by professionals. NSF Certified for use in
commercial kitchens, yet perfectly suited for your home kitchen.





Bird's Beak 2.5"
[DM0715]



Paring 3.5"
[DM0700]



Paring 3.5"
[DM0700W]



Paring 4"
[DM0716]



Asian Multi-Prep 4.5"
[DM0749]
Read more about specialty blade shapes on page 7



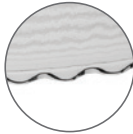
Steak 4.75"
[DM0711]
Individual steak knives available only at shuncutlery.com



Steak 4.75"
[DM0711W]
Individual steak knives available only at shuncutlery.com



Ultimate Utility 6"
[DM0741]
Read more about specialty blade shapes on page 7



Low frequency serrations for maximum cutting efficiency.

Click on product images for more information



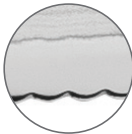
Utility 6"
[DM0701]



Utility 6"
[DM0701W]



Serrated Utility 6"
[DM0722]



Unlike jagged sawtooth serrations, Classic Utility serrations are rounded for a smoother, easier cut.



Master Utility 6.5"
[DM0782]
Read more about specialty blade shapes on page 6



Master Utility 6.5"
[DM0782W]
Read more about specialty blade shapes on page 6



Santoku 5.5"
[DM0727]



Santoku 5.5"
[DM0727W]



Hollow Ground Santoku 7"
[DM0718]



Santoku 7"
[DM0702W]



Boning/Fillet 6"
[DM0743]
[Read more about specialty blade shapes on page 7](#)



Nakiri 6.5"
[DM0728]
[Read more about specialty blade shapes on page 7](#)



Nakiri 6.5"
[DM0728W]
[Read more about specialty blade shapes on page 7](#)



Vegetable Cleaver 7"
[DM0712]



Asian Cook's 7"
[DM0760]



Chef's 6"
[DM0723]



Chef's 6"
[DM0723W]



Chef's 8"
[DM0706]



Chef's 8"
[DM0706W]



Hollow Ground Chef's 8"
[DM0719]



Western Cook's 8"
[DM0766]
The DM0766, identified by a black accent stripe near the bolster, is sharpened to a 22° angle on each side for heavier duty tasks.



Chef's 10"
[DM0707]



Kiritsuke 8"
[DM0771]
Read more about specialty blade shapes on page 7



Offset Bread 8.25"
[DM0724]

Offset handle
for better
knuckle clearance.



Bread 9"
[DM0705]

Scalloped serrations
slice cleanly, for a
smoother, easier cut.



Bread 9"
[DM0705W]

Low frequency
serrations
for maximum
cutting efficiency.



Hollow Ground
Brisket 12"
Includes wooden saya
[DM0778]
Read more about specialty blade shapes on page 7



Carving Fork 6.5"
[DM0709]
Available only at shuncutlery.com



Hollow Ground Slicing 9"
[DM0720]



Combination Honing Steel 9"
[DM0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.

Smooth for day-to-day honing.
Micro-ribbed for weekly honing.



Combination Honing Steel 9"
[SS0790]

Shun's 16° angle guide makes it easy to maintain the correct angle while honing.



Classic 2 Pc
Carving Set
[DMS0230]
Hollow Ground Slicing
knife 9" and Carving Fork
6.5" in a gift-boxed set



Classic 4 Pc
Steak Knife Set
[DMS400]
Four Steak knives
in a gift-boxed set



Classic 3 Pc
Starter Set
[DMS300]
Paring 3.5", Utility 6",
Chef's 8"
in a gift-boxed set



Classic Blonde 3
Pc Starter Set
[DMS300W]
Paring 3.5", Utility 6",
Chef's 8"
in a gift-boxed set

New



Classic Blonde 4 Pc
Steak Knife Set
[DMS400W]
Four Steak knives in
a gift-boxed set

See page 57 for
Classic Blonde Block Sets