

# Which knife is right for you?

There's no wrong answer. While there are common blade shapes found in most kitchens, your choice depends on the needs of your own kitchen creativity.



## Chef's Knife

Uses: slice, dice, mince.



## Asian Cook's

Uses: slice, dice, mince.



## Utility Knife

Uses: slice, peel, small items.



## Paring Knife

Uses: peeling, paring, small items.



## Steak Knife

Uses: steak, small items.



## Santoku

Uses: slice, dice, mince.



## Master Utility

Uses: slice, dice, mince.

Blade shape first developed by Shun.



## Asian Multi-Prep

Uses: meat/protein and produce prep.

Traditional Japanese blade shape for poultry, great for produce too.



## Bread Knife

Uses: bread, tomatoes, watermelon, and more.



## Boning/Fillet

Uses: butchery & fillet, meat/protein prep.



## Asian Utility

Uses: larger produce, meat/protein prep.

Blade shape first developed by Shun.



## Ultimate Utility

Uses: delicate produce prep, sandwiches.

Blade shape first developed by Shun.



## Master Serrated Utility

Uses: Delicate produce prep, bread, small melons.



## Nakiri

Uses: produce prep, slice, dice, mince.

Traditional Japanese blade shape.



## Kiritsuke

Uses: slice, dice, mince.

Similar to Chef's Knife. Traditional Japanese blade shape.



## Yanagiba

Uses: sashimi and sushi.

Traditional Japanese blade shape. Thick single bevel blade.



## Brisket Knife

Uses: trim and slice larger cuts of meat.

