



Kai

Kanso

Classic

Premier

Kaji

Reserve

Blue

Dual Core

Hiro

Fuji

Made In	China	Japan	Japan	Japan	Japan	Japan	Japan	Japan	Japan	Japan
Steel Type	Carbon Stainless Steel Blades	Solid AUS10A	VG-Max Core	VG-Max Core	SG-11 Clad Core	SG-11 Clad Core	Blue II Carbon Steel Core	VG-2 and VG-10	SG-11 Core	SG-11 Core
Handle Material	Molded Polypropylene	Tagayasan	PakkaWood	PakkaWood	PakkaWood	PakkaWood	PakkaWood	PakkaWood	PakkaWood	Tagayasan
Hardness (HRC)	53	Solid	60	60	61	61	60	61	61	61
Bolster Style	n/a	No Bolster	Hot forged/welded	Hot forged/welded	Hot forged/welded	Hot forged/welded	Hot forged/welded	Hot forged/welded	Hot forged/welded	Hot forged/welded
Tang	1/4 Rabbet Tang	Full Tang	Full Composite	Full Composite	Full Tang	Full Tang	Rabbet Tang	Rabbet Tang	Full Composite	Full Composite
Production Method	n/a	Belt furnace/Ice quench	Belt furnace/Ice quench	Belt furnace/Ice quench	Belt furnace/Ice quench	Belt furnace/Ice quench	Belt furnace/Ice quench	Belt furnace/Ice quench	Belt furnace/Ice quench	Belt furnace/Ice quench
Edge Angle (Total)	32	32	32	32	32	32	32	32	32	32
Layers of Steel	Solid layer	Solid AUS10A	69 layers	69 layers	65 layer nickel Damascus	65 layer nickel Damascus	3 layer San Mai	71 layers of alternating VG-2 and VG-10	65 layer nickel Damascus	161 layer nickel Damascus
Finishing	Hand sharpened on Japanese whetstone	Tumbled and polished	Polished and blasted	Polished, hammered and blasted	Polished	Polished and blasted	Polished and blasted	Polished, hammered and blasted	Polished, hammered and blasted	Polished, hammered and blasted

TOP REASONS TO BUY SHUN

- Exceedingly sharp edge, great for precision work
- Harder blades hold their edge longer than German knives
- Great for precision cutting fruits, vegetables and proteins
- Clad layers aid in food release, add strength and corrosion resistance and create a beautiful design in the blade



History of Shun

Williams-Sonoma is proud to offer the largest assortment of Shun cutlery in the world. Use this guide to find the right collection for you. Shun knives are handcrafted in Japan, in the tradition of legendary samurai swords, by a company that has been making knives for over a century. The knives are prized for their beauty, razor-sharp 16-degree edges and meticulous craftsmanship. Every knife is created by highly skilled artisans and requires at least 100 steps to complete.

Shun Steel Features

VG-Max

These collections (Premier and Classic) feature Shun's proprietary VG-max steel, known as "super steel" for its ability to take and hold a very sharp, lasting edge.

SG-2

These collections (Fuji, Hiro, Reserve and Kaji) feature ultra hard SG2 powdered steel, Shun's finest steel for cutlery as it allows for an exquisitely thin, razor-sharp edge.