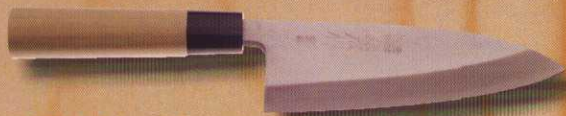


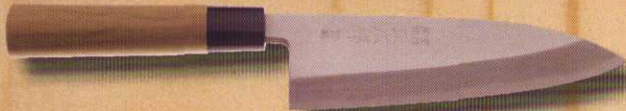
# MASAHIRO



**MB-205** Deba, 150 mm blade: Retail \$74.95



**MB-206** Deba, 165 mm blade: Retail \$83.95



**MB-207** Deba, 180 mm blade: Retail \$97.95



**MB-218** Yanagiba, 210 mm blade: Retail \$66.95



**MB-219** Yanagiba, 240 mm blade: Retail \$72.95



**MB-220** Yanagiba, 270 mm blade: Retail \$83.95



**MB-238** Usaba, 165 mm blade: Retail \$59.95



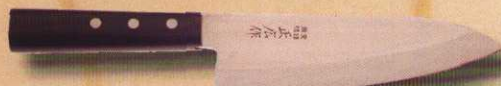
**MB-239** Usaba, 180 mm blade: Retail \$72.95



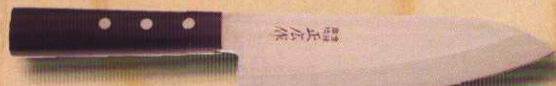
**MB-240** Usaba, 195 mm blade: Retail \$83.95



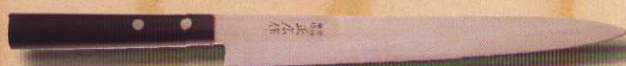
**MG-603** Deba, 120 mm blade: Retail \$51.95



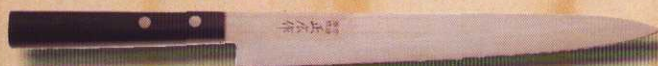
**MG-605** Deba, 150 mm blade: Retail \$64.95



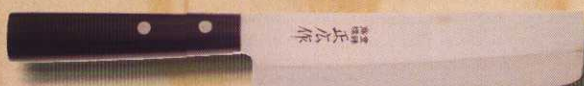
**MG-607** Deba, 180 mm blade: Retail \$79.95



**MG-612** Yanagiba, 200 mm blade: Retail \$57.95



**MG-613** Yanagiba, 240 mm blade: Retail \$64.95



**MG-632** Usaba, 165 mm blade: Retail \$64.95

## BESSION SERIES

These traditional Japanese Sushi Chef's knives are sharpened on one side to form a single bevel edge with a slightly concave flat grind on the other side for a sharper and more uniform cutting edge.

The unique "Kasumi" blade is made of hard Hitachi Kiigami Hagane Carbon steel laminated and hand forged with soft iron.

This hard tempered (Rockwell 62 Rc.) single edge carbon steel blade can be easily honed to razor sharpness. The handle is made of natural Japanese Magnolia wood with black resin bolster. Each knife comes in an attractive gift box.

## G SERIES

These traditional Japanese Sushi Chef's knives are sharpened on one side to form a single bevel edge with a slightly concave flat grind on the other side for a sharper and more uniform cutting edge.

The blade is made of Masahiro original alloy MBS-26 Chrome-Molybdenum and Vanadium Stainless steel with stabilized black Stamina wood handle. The simple and functional design of the G Series has been awarded "Good Design" by Japan's M.I.T.I. These knives are beautifully designed and easy to maintain. Each knife comes in an attractive gift box.

