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MIYABI

2016/2017

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The Story of MIYABI

MIYABI captures the beauty of sharpness.

The superior knives are crafted in the samurai sword–making capital of the world—Seki, Japan. There, MIYABI artisans combine Seki's rich traditions with exceptional steels and state-of-the-art technologies to produce the ultimate kitchen knives.

Skilled craftspeople create MIYABI knives by hand. Their utmost attention to detail ensures that each knife is of the finest caliber. At MIYABI's factory, the highest standards of quality control and testing merge with the artistry of Japanese bladesmithing. The result? Unsurpassed knives that elevate the art of cooking.

Like the craft of Japanese knife making, the MIYABI factory is steeped in history. Premium knives have been forged within its walls since the 1950s.

It takes more than 100 steps and 42 days to make one knife worthy of the MIYABI brand. Just as gourmet meals are made from high-quality ingredients, all MIYABI blades are forged from the most premium steels. Each knife is fabricated with both modern machinery and traditional craftsmanship. This merging of machine and hand is MIYABI's recipe for knife perfection.

Made in Japan

Since as early as the 14th century, the city of Seki has served as the sword-making center of Japan. Samurai swords, also known as katana, were used by samurai warriors in feudal Japan. They were slowly banned during the mid-19th century Meiji Restoration in an attempt to modernize the country.

Consequently, many swordsmiths needed to refocus their skills. They began to produce knives, this time for the kitchen instead of the battlefield. Today, these specialty-steel blades are crafted by a combination of traditional hand tools and modern machinery. Seki is now the revered home of modern Japanese cutlery.

Why should you choose Japanese knives? Light in weight, Japanese knives feature blades made of thin, hard steel with an ultra-sharp edge and long-lasting sharpness. These beautiful knives are designed for exceptionally precise cutting and superior performance.





The Making of a MIYABI Knife

MIYABI's intricate knife-making method incorporates time-honored techniques, premium steels and innovative hardening processes. Each blade touches the hands of skilled artisans, ensuring a beauty and quality like no other.

HONBAZUKE
Honbazuke, Japanese for "true cutting edge," is the three-step honing process that gives Japanese blades their exceptional sharpness. Each step of this traditional technique is done by hand. Blades are coarsely ground with a vertically rotating whetstone, fine-honed with a horizontal rotating whetstone, then polished using a leather belt. Combined with a traditional, Japanese 9.5° to 12° edge angle, Honbazuke makes MIYABI knives remarkably sharp.

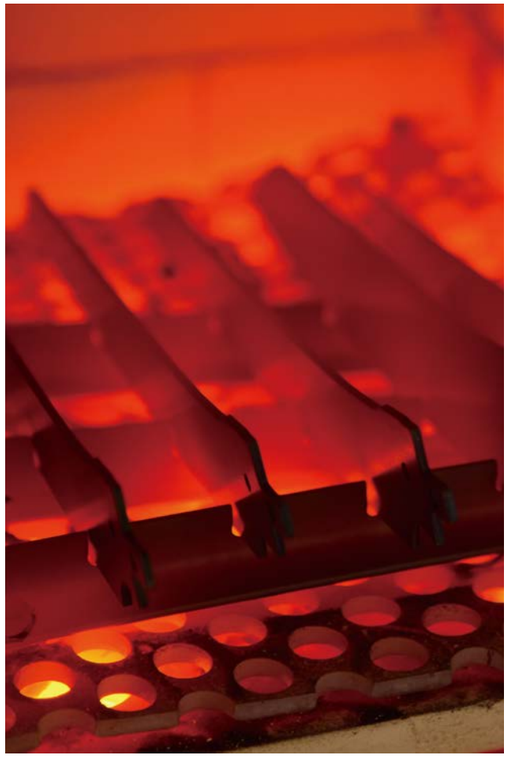






MIYABI Steels

Three distinct types of steel are used in the MIYABI collection. Each one has a different degree of hardness—as shown on the Rockwell scale—that affects the sharpness and the length of time the knives stay sharp.



SG2 (MC63) STEEL
MIYABI Birchwood and Artisan

Microcarbide powder steel with the hardness of 63 Rockwell. SG2 is synonymous with Japanese sharpness. Evenly-spread carbides give SG2 its scalpel-like precision and impressive cutting edge retention. Unsurpassed sharpness for the ultimate Japanese knife.

VG10 (CMV60) STEEL
MIYABI Kaizen and Fusion Morimoto Edition

Cobalt Molybdenum Vanadium Steel with a hardness of 60 Rockwell. The highly complex composition gives the cutting edge long-lasting sharpness. Signature sharpness for which Japanese knives are renown.

SPECIAL FORMULA STEEL
MIYABI Red Morimoto Edition

Special formula steel with a hardness of 57 Rockwell. This traditional German composition includes carbon for hardness and chromium for corrosion resistance. Perfect balance between Japanese bladesmithing and Western-style ease of use.

Innovative Hardening Processes

Knife steel is transformed through MIYABI's two cutting-edge hardening processes. CRYODUR® and FRIODUR® blades are put through a four-step thermal treatment that maximizes the properties of the steel. In the same way that dough must be baked in order to become great bread, steel's full potential can only be revealed with these revolutionary methods.

CRYODUR® and FRIODUR® blades both contribute to the exceptional durability, cutting edge retention, and corrosion resistance of MIYABI knives. Different steels require different processes to maximize their attributes.





CRYODUR® BLADES
SG2 OR VG10 STEEL
MIYABI Birchwood, Kaizen and Fusion Morimoto Edition

1. Hardening is done in a state-of-the-art vacuum furnace
2. Rapid-quenching to room temperature in seconds
3. Cryogenic treatment at -321°F to enhance the corrosion resistance
4. Double tempering (re-heating) to improve toughness

FRIODUR® BLADES
SPECIAL FORMULA STEEL
MIYABI Red Morimoto Edition

1. Hardening occurs at 1800°F
2. Cooling down to room temperature
3. Freezing at -94°F for optimum corrosion resistance
4. Tempering (re-heating) twice to 480°F increases toughness



Chef Masaharu Morimoto

Chef Masaharu Morimoto (森本 正治), known for his Iron Chef fame, hails from Hiroshima, Japan. There, Chef Morimoto trained in the traditional techniques of sushi and kaiseki. He opened his first restaurant in 1980.

In 1985, interested in Western cooking styles, he sold his restaurant and moved to the US to work in several of NYC's most prestigious restaurants. Chef Morimoto was recruited by Chef Nobu Matsuhisa to be the executive chef of the first Nobu restaurant in 1994.

In 2001, Morimoto opened his eponymously named restaurant in Philadelphia. There, he defined his unique blend of Eastern and Western cooking, his signature dishes, and his striking presentation style. The restaurant was such a great success that Morimoto's culinary empire expanded to NYC, Boca Raton, Maui, Mexico City, Napa, New Delhi, Waikiki, Disney Springs, and Mumbai.

The Iron Chef title combined with the prestigious Morimoto restaurants have secured Chef Morimoto as the most well-known and distinguished Japanese chef in the US.

Chef Morimoto has partnered with MIYABI to create knives that reflect his unparalleled expertise and unrivaled passion for the art of cuisine. Each premium line—Red and Fusion—has been exquisitely crafted to the Chef's exacting specifications.



MIYABI Birchwood SG2

Top-of-the-line MIYABI Birchwood is a work of culinary art. Both blade and handle are crafted from the most precious materials, which shape their striking appearance.

More than meets the eye, the potent core of SG2 micro-carbide powder steel is protected by 100 layers of steel. MIYABI's innovative, ice-hardening process locks in the long-lasting sharpness of the CRYODUR® blades. Beneath its beautiful exterior, the flower Damascus pattern provides added durability.

The scalpel-like blade is complemented by an equally striking Karelian (Masur) Birch handle. A prized material for knife handles, Karelian Birch is also the only wood ever used in a Fabergé egg. Exquisite and ergonomic, MIYABI Birchwood knives feel as good as they look.

Handcrafted in Seki, Japan

FEATURES	BENEFITS
▪ SG2 micro-carbide powder steel ▪ Authentic thin Japanese blade profile ▪ Hand-honed using the three-step Honbazuke process ▪ 9.5° to 12° edge	Scalpel-like sharpness
▪ CRYODUR® blade, ice-hardened to Rockwell 63	Ultimate long-lasting sharpness
▪ 101-layer flower Damascus design with katana edge	Beautiful and durable
▪ Traditional Japanese Karelian (Masur) Birch handle	Visually appealing and comfortable for tireless cutting
▪ Rounded spine and heel	Ergonomic for effortless cutting

MIYABI Birchwood SG2

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
3.5" Paring Knife 	12x3x1	0.4	34372-093	0 35886 27593 8
4.5" Paring/Utility Knife 	12x3x1	0.4	34372-133	0 35886 27596 9
6" Utility Knife 	12x3x1	0.4	34372-163	0 35886 27599 0
6" Chef's Knife 	14.75x3x1	0.6	34373-163	0 35886 28189 2
7" Santoku Knife 	16.75x3x1	0.8	34374-183	0 35886 27608 9
8" Chef's Knife 	14.75x3x1	0.8	34373-203	0 35886 27602 7
9" Bread Knife 	14.75x3x1	0.9	34376-233	0 35886 29580 6
9" Slicing Knife 	16.75x3x1	0.9	34378-243	0 35886 28186 1

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
9" Chef's Knife 	14.75x3x1	0.9	34373-243	0 35886 27605 8
9" Sharpening Steel 	14.75x3x1	0.9	32541-230	0 35886 28507 4
4-pc Steak Knife Set 	13x5.5x3.5 Includes: 5.5" Steak Knife (4) Bamboo Storage Case	1	34379-000	0 35886 30084 5
7-pc Knife Block Set 	16.75x9.75x5.5 Includes: 3.5" Paring Knife 7" Santoku Knife 8" Chef's Knife 9" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block	7	34370-007	0 35886 30210 8



MIYABI Artisan

MIYABI celebrates Japanese craftsmanship with Artisan. Using traditional methods and innovative techniques, these knives merge the past and present into an exceptional knife collection.

The potent core of SG2 micro-carbide powder steel is layered in a Tsuchime finish. This exquisite, hand-hammered effect helps prevent food from sticking. Each knife features a hand-honed blade finished with a true katana edge, a homage to the samurai swords made in Seki centuries ago.

Fabricated with special Cocobolo Rosewood pakkawood, the handles mirror the beauty of the blade. Sophisticated details include brass and red spacers, a mosaic pin and a stainless steel end cap. The attractive D-shaped handle is designed to nestle comfortably in your hand for tireless cutting.

Handcrafted in Seki, Japan

FEATURES	BENEFITS
▪ SG2 micro-carbide powder steel ▪ Authentic thin Japanese blade profile ▪ Hand-honed using the three-step Honbazuke process ▪ 9.5° to 12° edge	Scalpel-like sharpness
▪ CRYODUR® blade, ice-hardened to Rockwell 63	Ultimate long-lasting sharpness
▪ SG2 core is protected by two layers and finished with a katana edge	Excellent durability
▪ D-shaped Cocobolo pakkawood handle	Innovative design is incredibly comfortable and beautiful
▪ Hammered “Tsuchime” finish	Creates air-pocket effect that releases food after each use

MIYABI Artisan

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
3.5" Paring Knife 	12x3x1	0.4	34072-093	0 35886 30793 6
5" Utility Knife 	12x3x1	0.4	34072-133	0 35886 30796 7
5.25" Prep Knife 	14.75x3x1	0.5	34075-143	0 35886 33100 9
5.5" Santoku Knife 	14.75x3x1	0.6	34074-143	0 35886 33101 6
6" Chef's Knife 	14.75x3x1	0.6	34073-163	0 35886 30799 8
7" Santoku Knife 	14.75x3x1	0.6	34074-183	0 35886 30808 7
7" Rocking Santoku 	14.75x3x1	0.6	34088-183	0 35886 33098 9
8" Chef's Knife 	14.75x3x1	0.6	34073-203	0 35886 30802 5
9" Bread Knife 	16.75x3x1	0.8	34076-233	0 35886 30811 7
9.5" Chef's Knife 	16.75x3x1	0.8	34073-243	0 35886 30805 6

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
9.5" Slicing Knife 	14.75x3x1	0.6	34078-243	0 35886 30814 8
4-pc Steak Knife Set 	13x5.5x3.5 Includes: 5.5" Steak Knife (4) Bamboo Storage Case	1	34079-000	0 35886 30815 5
2-pc Set 	13x5.5x3.5 Includes: 3.5" Paring Knife 6" Chef's Knife	1	34081-000	0 35886 33838 1
7-pc Knife Block Set 	16.75x9.75x5.5 Includes: 3.5" Paring Knife 7" Santoku Knife 8" Chef's Knife 9" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block	6.5	34080-000	0 35886 30863 6
10-pc Knife Block Set 	16.75x9.75x5.5 Includes: 3.5" Paring Knife 5" Utility Knife 6" Chef's Knife 7" Santoku Knife 8" Chef's Knife 9" Bread Knife 9.5" Slicing Knife Kitchen Shears 9" Sharpening Steel Magnetic Easel Block	12	34080-003	0 35886 33839 8



MIYABI Kaizen

MIYABI strives for perfection with Kaizen—Japanese for “improvement” or “change for the better.” This line of knives combines the best hardening technology with the artistry of traditional Japanese craftsmanship.

The resilient core of VG10 super steel is protected by a stunning 64-layer flower Damascus pattern. The CRYODUR® blades feature exceptional sharpness and durability thanks to their innovative, ice-hardening treatment. Then, artisans hand-hone the blades with the historic Honbazuke method. This attention to detail translates into precision cutting for MIYABI Kaizen users.

The blade is balanced by a refined D-shaped handle made of black linen Micarta. With a wood-like texture, the comfortable handle won’t slip from your hand and acts as a moisture repellant.

Handcrafted in Seki, Japan

FEATURES	BENEFITS
▪ VG10 super steel ▪ Authentic thin Japanese blade profile ▪ Hand-honed using the three-step Honbazuke process ▪ 9.5° to 12° edge	Exceptional sharpness
▪ CRYODUR® blade, ice-hardened to Rockwell 60	Extremely long-lasting sharpness
▪ 65-layer flower Damascus design with katana edge	Beautiful and durable
▪ Traditional Japanese D-shaped black linen Micarta handle	Stylish and strong. Will not crack or discolor. Ensures a firm grip.
▪ Rounded spine and heel	Comfortable and effortless cutting

MIYABI Kaizen

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
3.5" Paring Knife 	12x3x1	0.4	34182-093	0 35886 29376 5
3.5" Straight Paring Knife 	12x3x1	0.4	34181-093	0 35886 29375 8
4.5" Utility Knife 	12x3x1	0.4	34182-133	0 35886 29377 2
5.25" Prep Knife 	12x3x1	0.4	34180-143	0 35886 33657 8
5.5" Hollow Edge Santoku Knife 	14.75x3x1	0.5	34194-153	0 35886 29432 8
6" Utility Knife 	14.75x3x1	0.6	34182-163	0 35886 29378 9

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
6" Chef's Knife 	14.75x3x1	0.6	34183-163	0 35886 29379 6
6" Wide Chef's Knife 	14.75x3x1	0.6	34193-163	0 35886 30784 4
7" Hollow Edge Santoku Knife 	14.75x3x1	0.6	34194-183	0 35886 29435 9
7" Hollow Edge Rocking Santoku Knife 	14.75x3x1	0.6	34198-183	0 35886 33659 2
8" Chef's Knife 	14.75x3x1	0.7	34183-203	0 35886 29380 2
9.5" Bread Knife 	16.75x3x1	0.8	34186-233	0 35886 29385 7

MIYABI Kaizen

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
9.5" Slicing Knife 	14.75x3x1	0.6	34188-243	0 35886 29384 0
9.5" Yanagiba Knife 	16.75x3x1	0.8	34187-243	0 35886 31519 1
9.5" Chef's Knife 	16.75x3x1	0.8	34183-243	0 35886 29381 9
4-pc Steak Knife Set 	13x5.5x3.5 Includes: 5.5" Steak Knife (4) Bamboo Storage Case	1.0	34189-001	0 35886 33661 5

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
7-pc Knife Block Set 	16.75x9.75x5.5 Includes: 3.5" Straight Paring Knife 6" Utility Knife 8" Chef's Knife 9.5" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block	7.0	34180-000	0 35886 29656 8
10-pc Knife Block Set 	16.75x9.75x5.5 Includes: 3.5" Straight Paring Knife 4.5" Utility Knife 5.5" Hollow Edge Santoku Knife 6" Chef's Knife 8" Chef's Knife 9.5" Slicing Knife 9.5" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block	12.0	34180-001	0 35886 29657 5



MIYABI Fusion Morimoto Edition

Chef Morimoto's trademark cuisine combines the best of Japanese and Western techniques. This signature style extends to his knife design. MIYABI Fusion Morimoto Edition fuses Western-inspired ergonomics with authentic Japanese blade styles and super steel.

The MIYABI Fusion blade embodies Japanese tradition, with its 9.5° to 12°, hand-honed Honzabuke edge. The exceptionally sharp, thin blade allows for the precision cuts synonymous with Japanese cuisine.

The VG10, super steel blade is protected by a stunning 64-layer flower Damascus pattern and complemented by an easy-to-care-for POM handle. Sculpted in a Western-style—thicker at the end to prevent slipping—the handle fits comfortably in your hands for tireless cutting.

Handcrafted in Seki, Japan

FEATURES	BENEFITS
▪ VG10 super steel ▪ Authentic thin Japanese blade profile ▪ Hand-honed using the three-step Honbazuke process ▪ 9.5° to 12° edge	Exceptional sharpness
▪ CRYODUR® blade, ice-hardened to Rockwell 60	Extremely long-lasting sharpness
▪ 65-layer flower Damascus design with a katana edge	Beautiful and durable
▪ Rounded spine and heel	Comfortable and effortless cutting
▪ Three-rivet handle made of glass-bead-enhanced POM	Sturdy and will not crack or discolor; prevents slipping; ergonomically designed for tireless cutting

MIYABI Fusion Morimoto Edition

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
3.5" Paring Knife 	12x3x1	0.4	34312-093	0 35886 27721 5
3.5" Straight Paring Knife 	12x3x1	0.4	34311-093	0 35886 27615 7
4.5" Utility Knife 	12x3x1	0.4	34312-123	0 35886 27617 1
5.25" Prep Knife 	12x3x1	0.4	34310-143	0 35886 34307 1
5.5" Utility Knife 	12x3x1	0.4	34312-153	0 35886 27619 5
5.5" Hollow Edge Santoku Knife 	16.75x3x1	0.6	34324-143	0 35886 29117 4

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
5.5" Honesuki Boning Knife 	14.75x3x1	0.6	34315-153	0 35886 29825 8
6" Chef's Knife 	14.75x3x1	0.6	34312-163	0 35886 27625 6
6" Wide Chef's Knife 	14.75x3x1	0.6	34323-163	0 35886 30787 5
7" Hollow Edge Santoku Knife 	14.75x3x1	0.7	34324-183	0 35886 27611 9
7" Hollow Edge Rocking Santoku Knife 	14.75x3x1	0.7	34317-183	0 35886 34313 2
8" Chef's Knife 	14.75x3x1	0.7	34313-213	0 35886 27627 0

MIYABI Fusion Morimoto Edition

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
9" Bread Knife 	14.75x3x1	0.8	34326-233	0 35886 27613 3
9" Slicing Knife 	14.75x3x1	0.8	34318-243	0 35886 27621 8
10" Chef's Knife 	16.75x3x1	0.8	34313-273	0 35886 27631 7
4-pc Steak Knife Set 	13x5.5x3.5 Includes: 5.5" Steak Knife (4) Bamboo Storage Case	1.0	34440-000	0 35886 33664 6

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
7-pc Knife Block Set 	16.75x9.75x5.5 Includes: 3.5" Straight Paring Knife 5.5" Utility Knife 8" Chef's Knife 9.5" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block	7.0	34300-007	0 35886 27716 1
10-pc Knife Block Set 	16.75x9.75x5.5 Includes: 3.5" Straight Paring Knife 4.5" Utility Knife 7" Hollow Edge Santoku Knife 6" Chef's Knife 8" Chef's Knife 9.5" Slicing Knife 9.5" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block	12.0	34300-010	0 35886 27718 5



MIYABI Red Morimoto Edition

Chef Morimoto designs knives that celebrate his signature cooking style—a blend of the best Japanese and Western techniques.

MIYABI Red Morimoto Edition merges the sharpness of authentic, Japanese blades with the comfort and easy care of Western knives. Made from high-carbon, German stainless steel, these FRIODUR® blades are exceptionally corrosion-resistant. The time saved on knife maintenance means more time to spend on cooking.

Durable, ergonomic, and sharp, savvy home cooks that are new to Japanese knives will appreciate MIYABI Red's ease of use.

Handcrafted in Seki, Japan

FEATURES	BENEFITS
▪ Authentic thin Japanese blade profile ▪ Hand-honed using the three-step Honbazuke process ▪ 9.5° to 12° edge	Impressive sharpness
▪ Special formula, high-carbon German stainless steel	Resilient blade that will not chip or rust; easy to clean
▪ FRIODUR® blade, ice-hardened to Rockwell 57	Long-lasting sharpness
▪ Rounded spine and heel	Comfortable and effortless cutting
▪ Three-rivet handle made of glass-bead-enhanced POM	Sturdy and will not crack or discolor; prevents slipping; ergonomically designed for tireless cutting

MIYABI Red Morimoto Edition

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
3.5" Paring Knife 	12x3x1	0.4	34100-093	0 35886 32280 9
5.25" Prep Knife 	14.75x3x1	0.5	34100-143	0 35886 33670 7
5.5" Hollow Edge Santoku Knife 	14.75x3x1	0.6	34114-153	0 35886 32326 4
6" Utility Knife 	14.75x3x1	0.5	34100-153	0 35886 32276 2
7" Hollow Edge Santoku Knife 	14.75x3x1	0.6	34114-183	0 35886 32268 7
7" Hollow Edge Rocking Santoku Knife 	14.75x3x1	0.6	34118-183	0 35886 33671 4
8" Chef's Knife 	14.75x3x1	0.7	34101-213	0 35886 32274 8
9.5" Chef's Knife 	16.75x3x1	0.8	34101-243	0 35886 32272 4

ARTICLE	APPROXIMATE SHELF SIZE (IN.)	WEIGHT LBS.	ARTICLE NUMBER	UPC
9.5" Bread Knife 	16.75x3x1	0.8	34106-243	0 35886 32262 5
9.5" Slicing Knife 	14.75x3x1	0.6	34100-243	0 35886 32265 6
4-pc Steak Knife Set 	13x5.5x3.5 Includes: 5.5" Steak Knife (4) Bamboo Storage Case	1.0	34121-000	0 35886 33674 5
6-pc Knife Block Set 	16.75x9.75x5.5 Includes: 3.5" Paring Knife 6" Utility Knife 8" Chef's Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block	7.0	34120-000	0 35886 32327 1
7-pc Knife Block Set 	16.75x9.75x5.5 Includes: 3.5" Paring Knife 5.5" Hollow Edge Santoku Knife 8" Chef's Knife 9.5" Bread Knife Kitchen Shears 9" Sharpening Steel Bamboo Knife Block	6.5	34120-001	0 35886 32328 8

Notes



All MIYABI products are fully guaranteed against defects in material and/or craftsmanship. Wood products as they are natural elements are not covered by the ZWILLING J.A. Henckels warranty.

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