



**Antica Coltelleria Tavella / Japanese
knives**

**Japanese professional
Knives "Haiku"**

 **CHROMA**

cod. **HH02/18.5**

Info

Japanese Professional Knives - serie Chroma "Haiku"

Today HAIKU knives are inspired by long manufacturing tradition of the blacksmiths maester of Japanese weapons. In fact, is a very ancient method that characterizes all Haiku models, for which a small peg (mekugi) is inserted into the black tang to lock better the blade and handle giving more stability. Same technique was used on blades for samurai during the Midle ages in Japan.

Gyuto model perfect chef knife

Blade: Stainless steel 420JS HRC 54-56

Handle: Maple wood

Blade Lenght: cm 18.5 - 7.29"
