

## ABOUT

Here at **SAMURA**<sup>®</sup>, we are driven by a clear vision: achieving an ideal coalescence of traditional Japanese mastery, European permanence, and unparalleled creativity.

**SAMURA**<sup>®</sup> Premium Kitchen Knives began its journey by launching its initial knife series in 2003, immediately revolutionizing the contemporary kitchen knife. Our fixation on combining centuries-old traditions with progressive technology has made **SAMURA**<sup>®</sup> an unrivaled innovator in knife manufacturing and design.



## PHILOSOPHY

**SAMURA** started as a family business led by our gonzo founder, renowned designer and engineer Alex Yakovlev, who still sketches every concept by hand. Obsessed with precision, Alex invests countless hours ensuring that everything carrying Samura's name guarantees our customers incomparable quality, everlasting sharpness, and singular aesthetics. And although our company has blossomed into a major market force, we still run everything like a family shop: ninety percent of production process is done manually.

That's why our research and development is so rigorous. Our prototypes are tested by culinary professionals under the widest possible array of conditions. Our knives are trialed in high-volume restaurants, as well as home kitchens, by sushi chefs and bone-carving butchers, on every conceivable cutting objective. Only after our products have been proven to handle any cutting load, any cutting process with hairsplitting acuity and optimum performance, and only when we can assure users flawless balance and perfect weight with slip-free ease and ergonomic comfort do **SAMURA** knives become available to consumers.



The background of the entire page is a close-up photograph of a metallic surface, likely a knife blade, covered in numerous water droplets of various sizes. The lighting creates highlights and shadows on the droplets, giving them a three-dimensional appearance. The surface has a brushed metal texture.

## DESIGN

Incorporating eccentric designs unseen in the classic production of kitchen knives, **SAMURA** develops its products using cutting-edge technologies. We want to satisfy the most adventurous and sophisticated customers worldwide — kitchen daredevils who delight in bringing centuries-old traditions to life with ultra-modern style. We shatter conventions while still paying homage to history. We create customer-friendly products for all kitchens and every user, releasing up to five new collections each year.

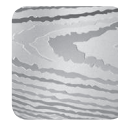
samura 侍 METEORA

## CUSTOMER CENTRICITY

Our current customers are lifetime devotees who have an average of seven different **SAMURA** knives in their home and anxiously await new releases. Each collection offers something the market has never seen, such as our ultra-light Bamboo series, our MadBull tribute to the Serbian cleaver, or our Inca ceramic line designed especially for females. We even have a special series in the works for vegan and vegetarian consumers.

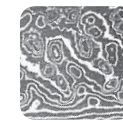
## BLADES MATERIALS

**SAMURA** knives are forged from the highest quality ultra-hard 58-62 HRC Japanese steel. The blades typically have a Japanese geometry form along with a slight reduction in thickness from the spine to the cutting edge, which ensures *fantastic cutting performance*.



*Damascus steel  
67 layers*

**Damascus**



*Damascus Fancy  
67 layers*

**Damascus 67, Sultan**



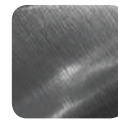
*Raw Hammered Damascus steel  
VG-10  
5 layers*

**Super 5, Meteora**



*Hammered steel*

**Kaiju, Blacksmith, Mad Bull**



*Carefully balanced stainless steel  
AUS-8*

**Mo-V, Pro-S, Bamboo, Okinawa, Golf, Harakiri, Army, Butcher, Joker, Sultan Pro, Stark**



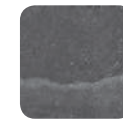
*Stainless steel  
AUS-8 & Black non-stick coating*

**Shadow**



*High carbon stainless steel  
AUS-10*

**Reptile**



*Damascus steel  
AUS-10  
5 layers*

**Artefact**



*Ceramic*

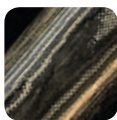
**Inca, My Little Chief**



*Böhler-Uddeholm  
N690*

**The Juggernaut**

# HANDLES MATERIALS



*Micarta*

Super 5, Blacksmith,  
Damascus 67



*G-10*

Damascus, Mo-V,  
PRO-S, Sultan, Mad Bull

The handles are developed with the use of the most modern, durable and non-slipping materials that adhere to the specific purposes and qualities of each knife in the **SAMURA** series.



*Rosewood,  
pakka wood*

Kaiju, Okinawa



*Stainless steel*

Reptile, Bamboo,  
Metora, Artefact,  
Stark, Juggernaut



*TPE*

Butcher, Arny,  
Sultan Pro



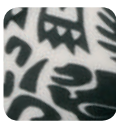
*ABS  
Plastic*

Shadow, Harakiri,  
Joker



*Polypropylene,  
TPR soft-touch*

Golf



*ABS Plastic  
+  
TPR coating*

Inca



*ABS Plastic,  
TPR*

My Little Chef



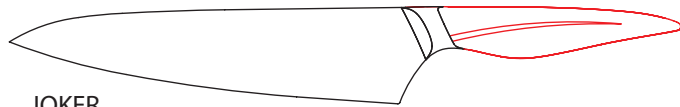
*Marble Carbon*

Mad Bull

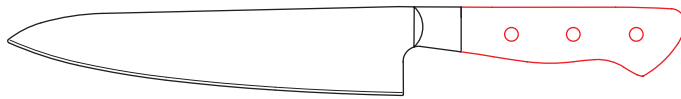


## TYPES OF HANDLES

The top-level ergonomics and outstanding design, combined with unbelievable comfort in use, are the key features that unite all **SAMURA** handles across the series.



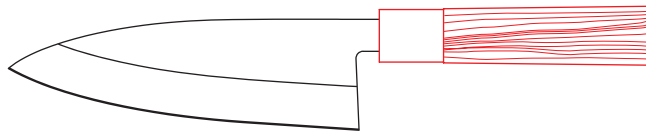
JOKER



PRO-S



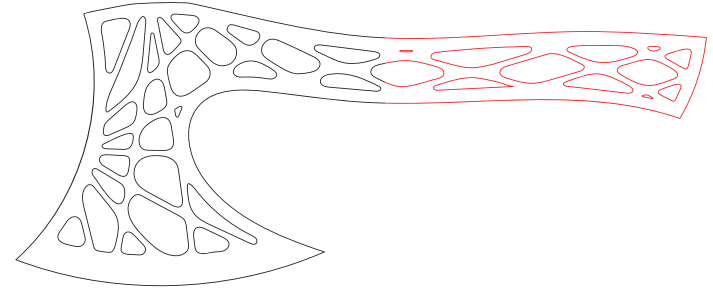
GOLF



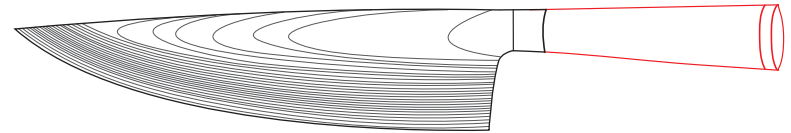
OKINAWA



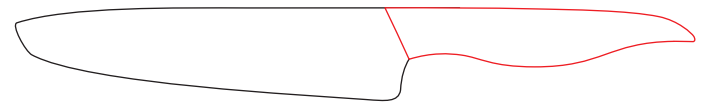
METEORA



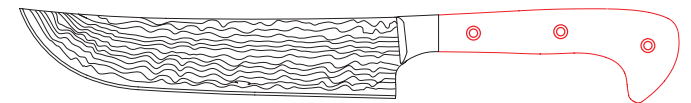
THE JUGGERNAUT



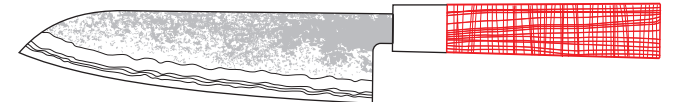
DAMASCUS, MO-V



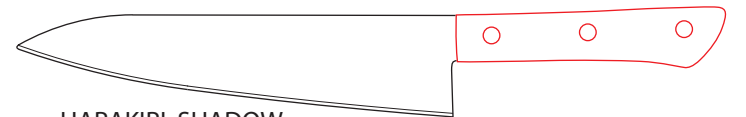
INCA



SULTAN



SUPER 5, BLACKSMITH

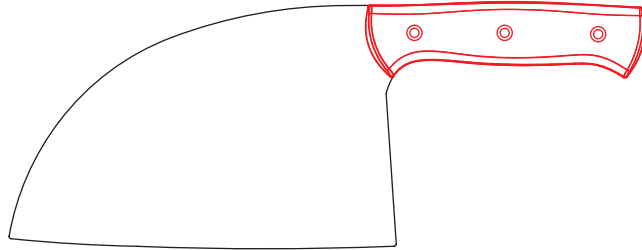


HARAKIRI, SHADOW

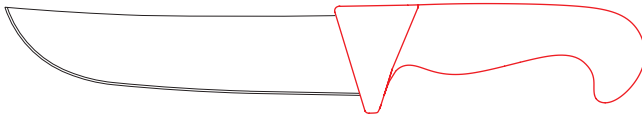


# TYPES OF HANDLES

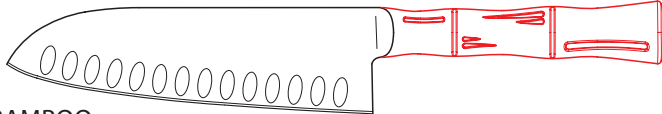
Each silhouette has been thought through by the designers and engineers with the aim to provide the best user experience in terms of performance and pleasurable experience.



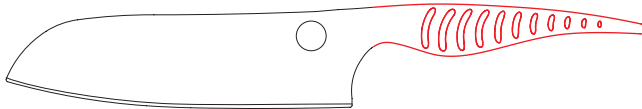
MAD BULL



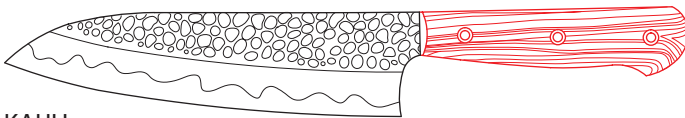
SULTAN PRO



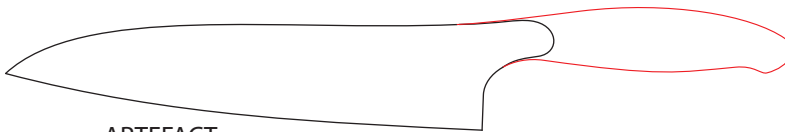
BAMBOO



REPTILE



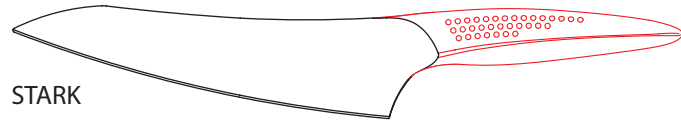
KAIJU



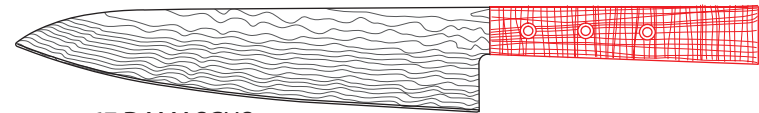
ARTEFACT



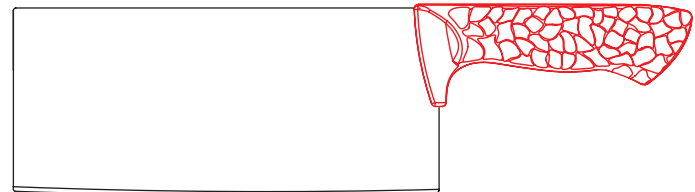
BUTCHER



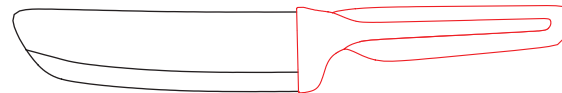
STARK



67 DAMASCUS



ARNY



MY LITTLE CHEF



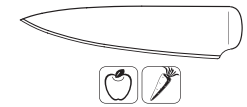
## TYPES OF KNIVES

**SAMURA** collections offer a huge range of knives including the most essential knives — from those most popular and frequently used at any kitchen, like the European *Utility* knife to the handsome Oriental *Pichak* knife.

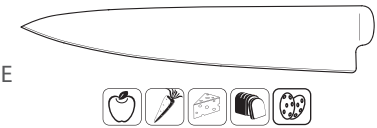
Owing to the outstanding expertise of **SAMURA** developers, almost everybody will find a new favorite kitchen tool regardless of previous level of cooking experience.



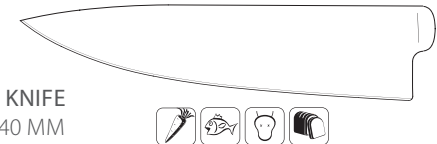
**PARING KNIFE**  
78 - 99 MM  
3.1" - 4"



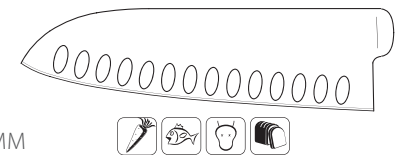
**UTILITY KNIFE**  
115 - 174 MM  
4.5" - 6.9"



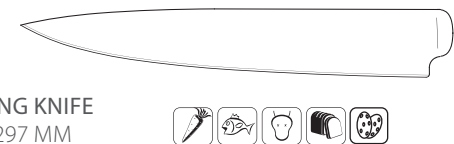
**CHEF'S KNIFE**  
125 - 240 MM  
5" - 9.4"



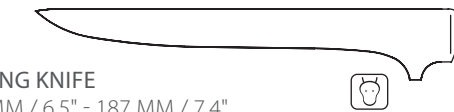
**SANTOKU**  
138 - 197 MM  
5.4 - 7.8"



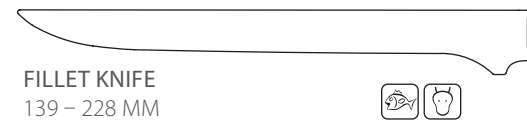
**SLICING KNIFE**  
195 - 297 MM  
7.7" - 11.7"



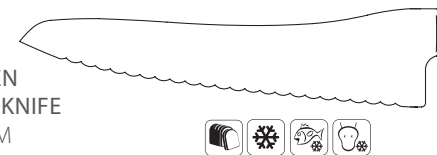
**BONING KNIFE**  
165 MM / 6.5" - 187 MM / 7.4"



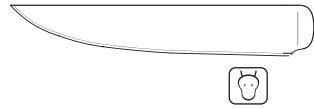
**FILLET KNIFE**  
139 - 228 MM  
5.5" - 9"



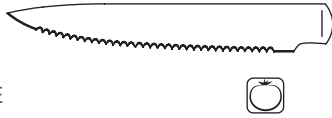
**FROZEN FOOD KNIFE**  
188 MM  
7.4"



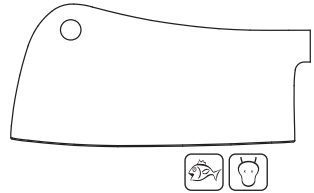
**STEAK KNIFE**  
110 - 125  
4.3" - 5"



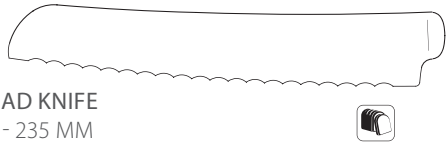
**TOMATO KNIFE**  
120 MM  
4.7"



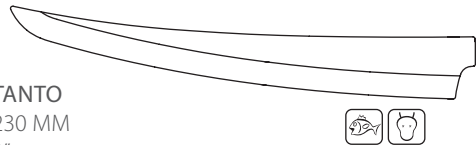
**CLEAVER**  
180 - 208 MM  
7" - 8.2"



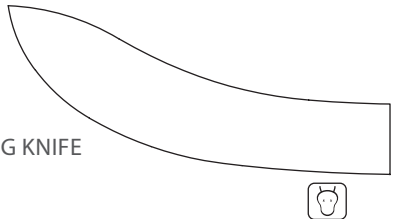
**BREAD KNIFE**  
200 - 235 MM  
8.0" - 9.3"



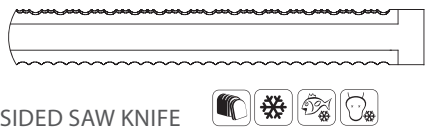
**TANTO**  
230 MM  
9"



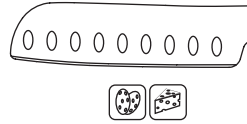
**SKINNING KNIFE**  
173 MM  
6.8"



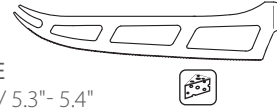
**TWO-SIDED SAW KNIFE  
FOR BREAD AND  
FROZEN FOOD**  
180 MM / 7.1"



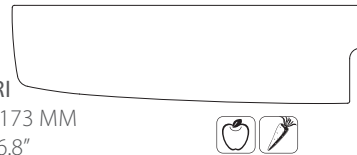
**BUTTER KNIFE**  
96 MM  
3.8"



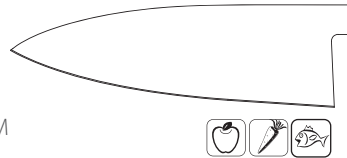
**CHEESE KNIFE**  
135 - 138 MM / 5.3" - 5.4"



**NAKIRI**  
165 - 173 MM  
6.5" - 6.8"



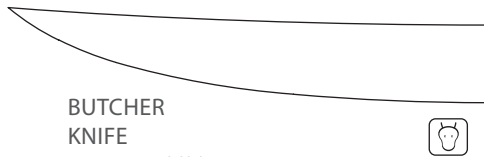
**DEBA**  
170 MM  
6.7"



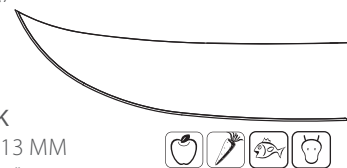
**YANAGIBA**  
240 - 270 MM  
9.4" - 10.6"



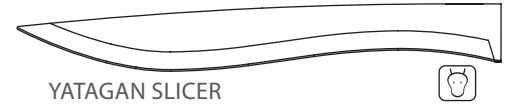
**BUTCHER  
KNIFE**  
156 - 195 MM  
6.1" - 7.7"



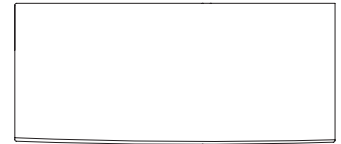
**PICHAK**  
159 - 213 MM  
6.3" - 8.4"



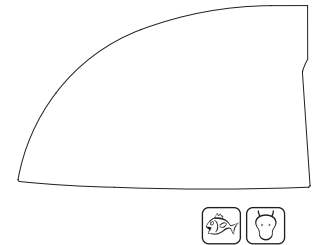
**YATAGAN SLICER  
KNIFE**  
301 MM  
11.9"



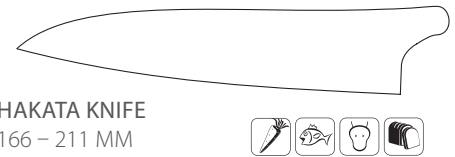
**ASIAN CHEF'S KNIFE**  
209 MM  
8.2"



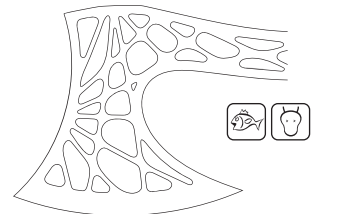
**SERBIAN  
CHEF'S KNIFE**  
180 MM  
7"



**HAKATA KNIFE**  
166 - 211 MM  
6.5" - 8.3"



**KITCHEN  
HATCHET**  
145 MM  
5.7"



## SUBSTANCE

Where other manufacturers cut costs, **SAMURA** believes that a higher caliber requires a heftier investment. That's why **SAMURA** knives are crafted from the best Japanese and Swedish steel, hardened to 58-61 HRC. Our knives are then sharpened at a unique angle of 17 degrees and many of our series go through manual Convex sharpening - though a far more costly and time-consuming process, we want our knives to cut better than anything ever experienced.

**SAMURA** was also the first brand to implement "stonewash" serial production, which gives each blade a non-stick surface that ensures effortless cutting. All our handles are made from the finest materials, and every **SAMURA** knife is hand-sharpened on a whetstone before packaging.



**samura**

C A T A L O G U E

**DAMASCUS  
STEEL**

METEORA  
SUPER 5  
DAMASCUS  
DAMASCUS 67  
SULTAN  
ARTEFACT

**HAMMERED  
STEEL**

BLACKSMITH  
MAD BULL  
KAIJU

**STAINLESS  
STEEL**

REPTILE  
JOKER  
MO-V  
BAMBOO  
SULTAN PRO  
BUTCHER  
PRO-S  
OKINAWA  
SHADOW  
HARAKIRI  
GOLF  
STARK  
THE JUGGERNAUT  
ARMY

**CERAMIC**

INCA  
MY LITTLE CHEF

# METEORA



SMT-0023  
UTILITY KNIFE 174 MM / 6.9"



SMT-0043  
NAKIRI KNIFE 173 MM / 6.8"



SMT-0045  
SLICING KNIFE 206MM / 8.1"



SMT-0085  
CHEF'S KNIFE 209 MM / 8.2"



SMT-0092  
SMALL SANTOKU KNIFE 160 MM / 6.3"

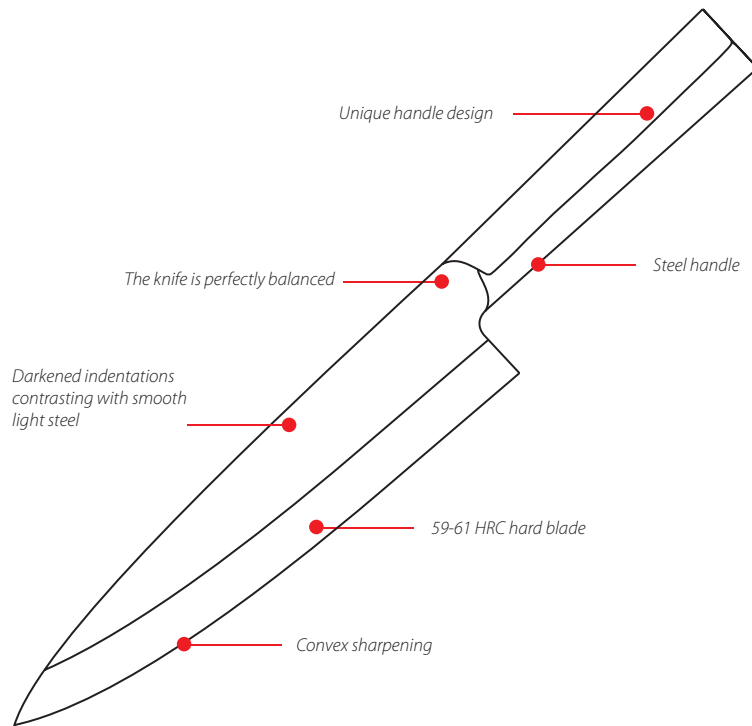


SMT-0220  
SET OF THREE KNIVES  
SMT-0023, SMT-0043, SMT-0085

## STAINLESS STEEL

- handle material hammered steel
- blade material VG-10 Hammered Damascus steel
- number of layers 5
- blade hardness 59-61 HRC

# METEORA



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Forged by hand from individual pieces of steel, **METEORA** knives are uniquely hammered to reflect the hostility of outer space. Their extra-terrestrial aesthetic makes them perfect for the cooking enthusiast who likes to stand out.

**METEORA** knives are optimally balanced and undergo Convex sharpening so they will cut through anything. Embodying Samura's hallmark blend of performance and panache, the **METEORA** series is sure to have a major impact in your kitchen.



## SUPER 5



SP5-0023  
UTILITY KNIFE 162 MM / 6.4"



SP5-0043  
NAKIRI 171 MM / 6.7"



SP5-0095  
SANTOKU 182 MM / 7.2"



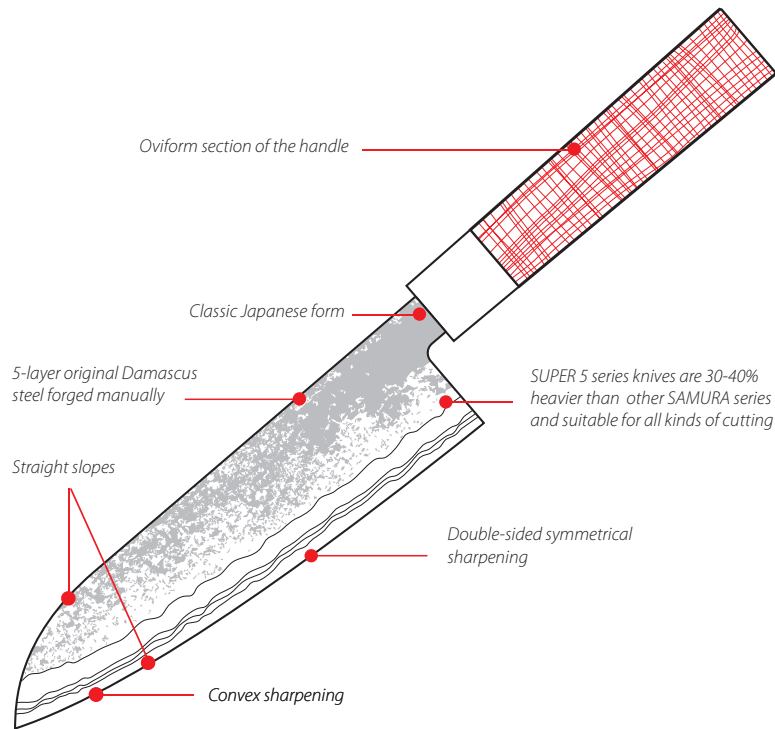
SP5-0220  
SET OF THREE KNIVES  
SP5-0023, SP5-0043, SP5-0095

### DAMASCUS STEEL

- handle material micarta
- blade material VG-10 Hammered Damascus steel
- number of layers 5
- blade hardness 59-61 HRC



# SUPER 5



**SAMURA SUPER 5** series features 5-layer blades made of a hard high-carbon steel and sharpened manually. The five-layer forged blade remains super-sharp twice as long in comparison to regular knives, while a meticulously measured weight balance will eliminate fatigued wrists after cooking. The beautiful black handle, developed as an oval shape with the use of a premium Micarta material, is another distinctive feature of **THE SUPER 5 SERIES**.



# DAMASCUS



SD-0010  
PARING KNIFE 90 MM / 3.5"



SD-0021  
UTILITY KNIFE 125 MM / 5"



SD-0023  
UTILITY KNIFE 150 MM / 6"



SD-0027  
UTILITY TANTO 153 MM / 6"



SD-0031  
STEAK KNIFE 120 MM / 4.7"



SD-0043  
NAKIRI 167 MM / 6.6"



SD-0045  
SLICING KNIFE 230 MM / 9"



SD-0055  
BREAD KNIFE 230 MM / 9"



SD-0063  
BONING KNIFE 165 MM / 6.5"



SD-0071  
TOMATO KNIFE 120 MM / 4.7"



SD-0085  
CHEF'S KNIFE 200 MM / 8"



SD-0087  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SD-0092  
SMALL SANTOKU 145 MM / 5.7"



SD-0094  
SANTOKU 180 MM / 7"



SD-0230  
SET OF THREE KNIVES  
SD-0010, SD-0021, SD-0085

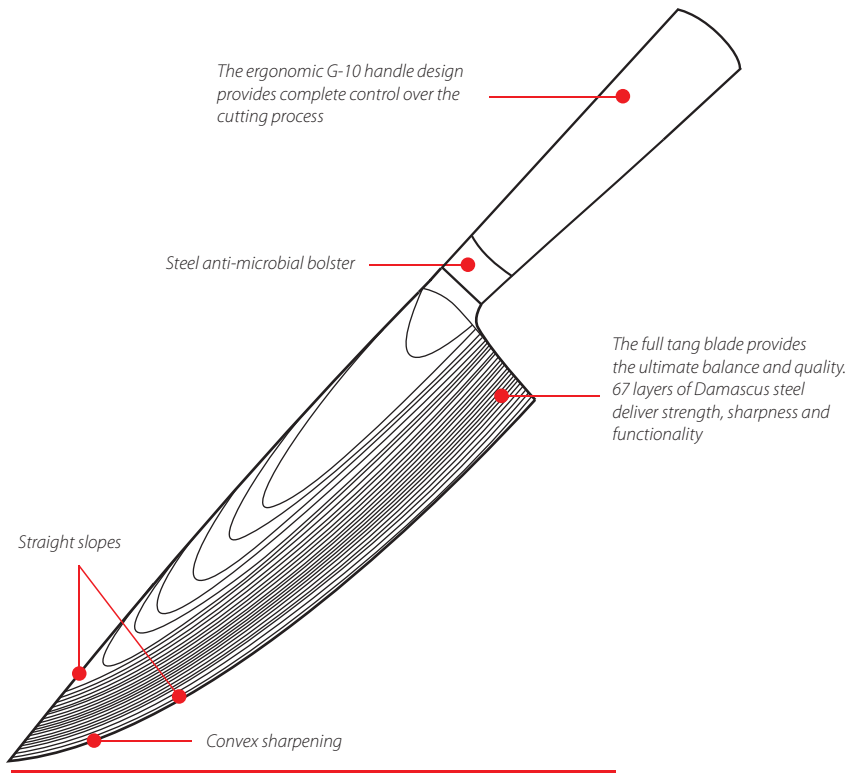


SD-0220  
SET OF THREE KNIVES  
IN A GIFT BOX SD-0010,  
SD-0021, SD-0085

## DAMASCUS STEEL

- handle material G-10
- blade material Damascus steel
- number of layers 67
- blade hardness 61 HRC

# DAMASCUS



67 layers of modern industrial Damascus steel perfectly combine the ancient art of metal processing and high-tech methods in metal manufacture. The razor-sharp edge creates minimal slicing or cutting resistance, allowing the user to achieve great cooking performance with less effort. Its cutting edge will remain strong and durable throughout many years of use without losing effectiveness and productivity. Perfectly engineered and armed with the ergonomic G-10 handle along with a steel bolster to ensure complete control of the cutting process, turning it into play.



## 67 DAMASCUS



SD67-0010M  
PARING KNIFE 98 MM / 3.9"



SD67-0023M  
UTILITY KNIFE 150 MM / 6"



SD67-0045M  
SLICING KNIFE 195 MM / 7.7"



SD67-0046MT  
SLICING KNIFE TANTO 230 MM / 9"



SD67-0085M  
CHEF'S KNIFE 208 MM / 8.2"



SD67-0087M  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SD67-0094M  
SANTOKU 175 MM / 7"

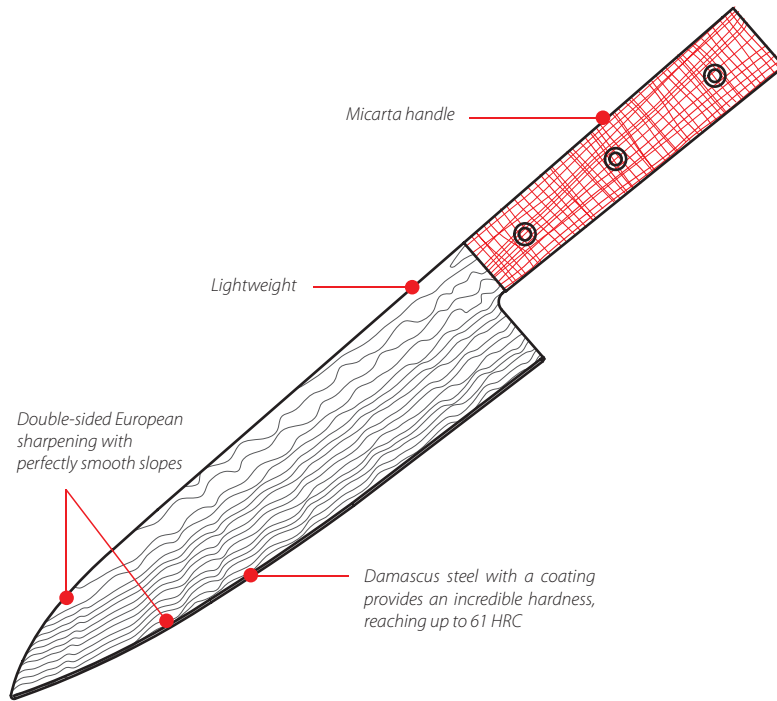


SD67-0220M  
SET OF THREE KNIVES  
SD67-0010M, SD67-0023M,  
SD67-0085M

### DAMASCUS STEEL

- handle material micarta
- blade material Damascus steel
- number of layers 67
- blade hardness 61 HRC

# 67 DAMASCUS



The **67 DAMASCUS** is one of the most beautiful, versatile and practical knife series being both durable and classy. The knives have a precisely measured balance with a shifted forward center of gravity for higher level of comfort and less effort in use even when dealing with the most tricky and tenderest food items. Additionally, these remarkable tools are forged from 67 layers of Damascus steel, exactly like swords.

An oval handle made of special Micarta material will ensure long life and consistently high performance!



## SULTAN



SU-0045DB  
LONG SLICER PICCHAK 210 MM / 8.3"



SU-0085DB  
CHEF'S KNIFE 164 MM / 7"

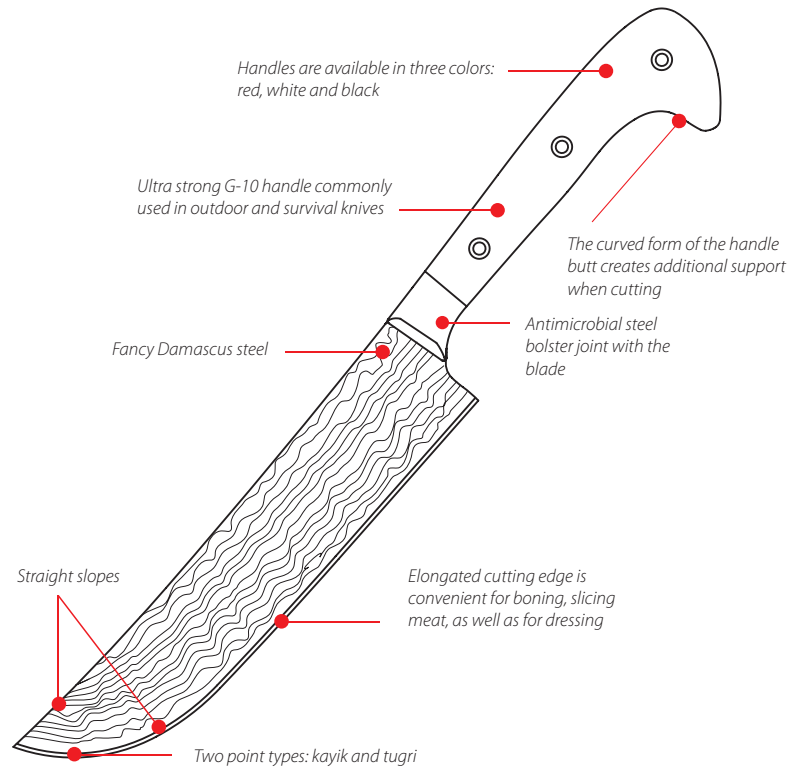


SU-0086DB  
PICCHAK 159 MM / 6.5"

**DAMASCUS  
STEEL**

- handle material G-10 (Black, Red, White)
- blade material Damascus steel
- number of layers 67
- blade hardness 60-61 HRC

# SULTAN



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**SAMURA SULTAN** is truly an extraordinary collection of kitchen knives inspired by the achievements of the Great Ottoman Empire. Nevertheless, the **SULTAN** series can be a perfect addition to any existing kitchen collection by providing the most reliable, unusual and highly effective knives for daily use. The blades are made of ultra-strong 67-layered Damascus steel with shapes derived from classic Asian pichaks — Tugri and Kayik.



# ARTEFACT



SAR-0010  
PARING KNIFE 97 MM / 3.8"



SAR-0021  
UTILITY KNIFE 127 MM / 5"



SAR-0023  
UTILITY KNIFE 155 MM / 6.1"



SAR-0024  
PETTY KNIFE 180 MM / 7.1"



SAR-0043  
NAKIRI 173 MM / 6.8"



SAR-0045  
SLICING KNIFE 206 MM / 8.1"



SAR-0085  
CHEF'S KNIFE 212 MM / 8.3"



SAR-0091  
HAKATA KNIFE 211 MM / 8.3"



SAR-0095  
SANTOKU 180 / 7.1"



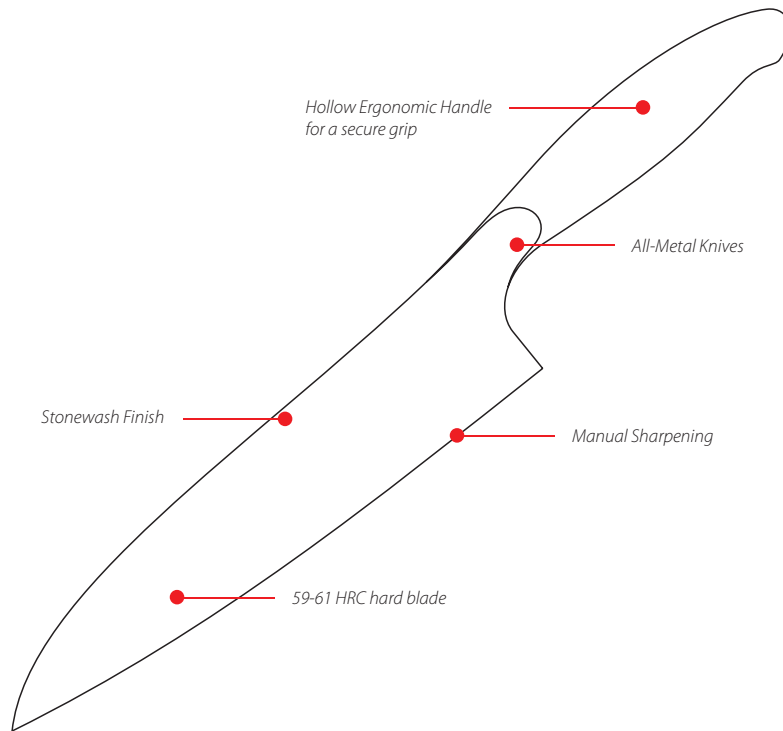
SAR-0220  
SET OF THREE KNIVES  
SAR-0010, SAR-0021, SAR-0085

## DAMASCUS STEEL

- handle material stainless steel
- blade material AUS-10 Damascus steel Stonewash
- number of layers 5
- blade hardness 59-61 HRC



# ARTEFACT



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Combining prehistoric aesthetics with state-of-the-art blade quality, the **ARTEFACT** series reflects the minimalistic brutality of man's earliest tools while offering a sharpness achievable only today. The Stonewash finishing process produces a cold, stony feel both rugged and reliable in character. Each blade, composed of five layers of AUS-10 steel for higher durability, has been manually sharpened to promise optimal cutting performance for any kitchen challenge.



## BLACKSMITH



SBL-0023  
UTILITY KNIFE 162 MM / 6.4"



SBL-0043  
NAKIRI 168 MM / 6.6"



SBL-0095  
SANTOKU 182 MM / 7.2"

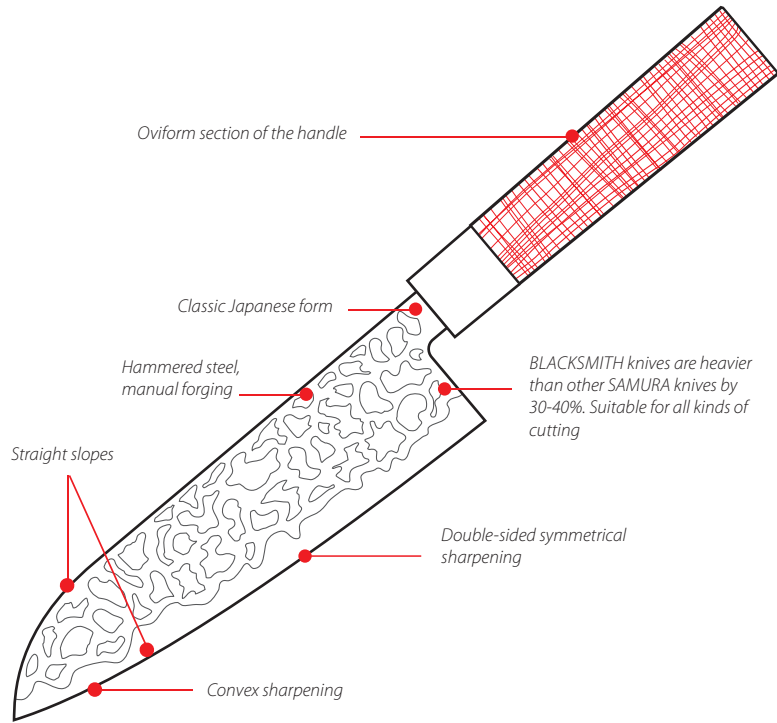


SBL-0220  
SET OF THREE KNIVES  
SBL-0023, SBL-0043, SBL-0095

## STAINLESS STEEL

- handle material micarta
- blade material Hammered steel
- number of layers 1
- blade hardness 58-59 HRC

# BLACKSMITH



Produced in accordance with traditional forging technology, the handmade **BLACKSMITH** series features high-carbon steel knives that go through extensive manual processing. Hand sharpened on a whetstone; each blade has its own unique hammering pattern — a signature that will make the **BLACKSMITH** your favorite kitchen tool. The **BLACKSMITH** series comes wrapped in a Japanese decorative chef-roll packaged within an exquisite gift box.



## MAD BULL



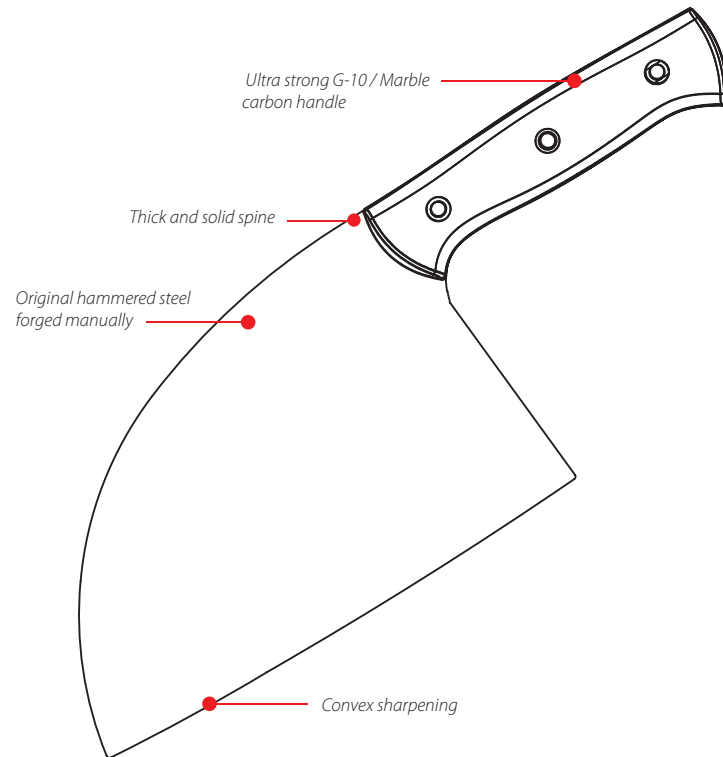
SMB-0040  
SERBIAN CHEF'S KNIFE 180 MM / 7"



### STAINLESS STEEL

- handle material G-10 (Black, Black & Blue, Black & Red), Marble carbon
- blade material AUS-8 / Hammered steel
- number of layers 1
- blade hardness 58-59 HRC

# MAD BULL



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A tribute to the traditional **SERBIAN CHEF'S KNIFE** – a new, versatile-use kitchen cleaver. This powerful hatchet is a great tool for any cook; professional or amateur. Unstoppable power, extreme sharpness and superb durability. The synthesis of high-quality steel, full tang construction, hand forging and Convex sharpening, created a true kitchen guillotine with incredible cutting performance and a unique robust look.



# KAIJU



SKJ-0011  
PARING KNIFE 78 MM / 3.1"



SKJ-0023  
UTILITY KNIFE 150 MM / 6"



SKJ-0074  
NAKIRI 167 MM / 6.6"



SKJ-0045  
YANAGIBA 240 MM / 9.4"



SKJ-0046T  
SLICING KNIFE TANTO 230 MM / 9"



SKJ-0085  
CHEF'S KNIFE 210 MM / 8.3"



SKJ-0087  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SKJ-0095  
SANTOKU 180 MM / 7.1"

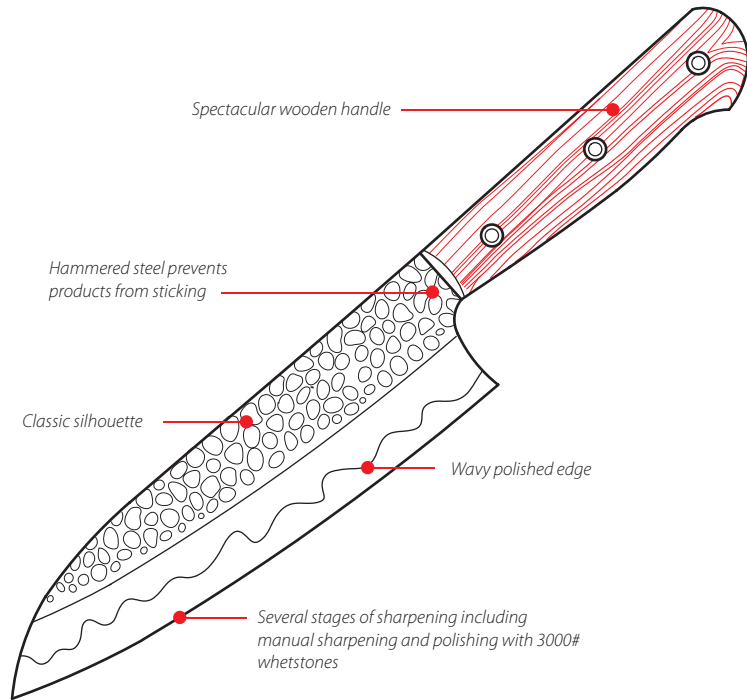


SKJ-0220  
SET OF THREE KNIVES  
SKJ-0011, SKJ-0023, SKJ-0085

## STAINLESS STEEL

- handle material      pakka wood
- blade material        Hammered steel
- number of layers     1
- blade hardness       58-59 HRC

# KAIJU



**SAMURA KAIJU** is a modern series of solid kitchen knives made of Hammered steel with a wavy shaped lunar pattern and a polished edge. The key features of the knives include classical geometry, a wooden handle and an exceptional degree of sharpness. An attractive design of **KAIJU** knives allows them to fit into any stylish kitchen interior easily. Moreover, high chromium content gives the blades additional anticorrosion properties and protect them from rusting. The handle is made of top quality pakka wood — a special and highly advanced material featuring the benefits of both plastic and wood.



## REPTILE



SRP-0010  
PARING KNIFE 82 MM / 3.2"



SRP-0023  
UTILITY KNIFE 168 MM / 6.6"



SRP-0085  
CHEF'S KNIFE 200 MM / 7.9"



SRP-0087  
CHEF MODERN 200 MM / 7.9"



SRP-0055  
BREAD KNIFE 235 MM / 9.3"



SRP-0045  
SLICING KNIFE 274 MM / 10.8"



SRP-0040  
CLEAVER 158 MM / 6.2"



SRP-0095  
SANTOKU 170 MM / 6.7"



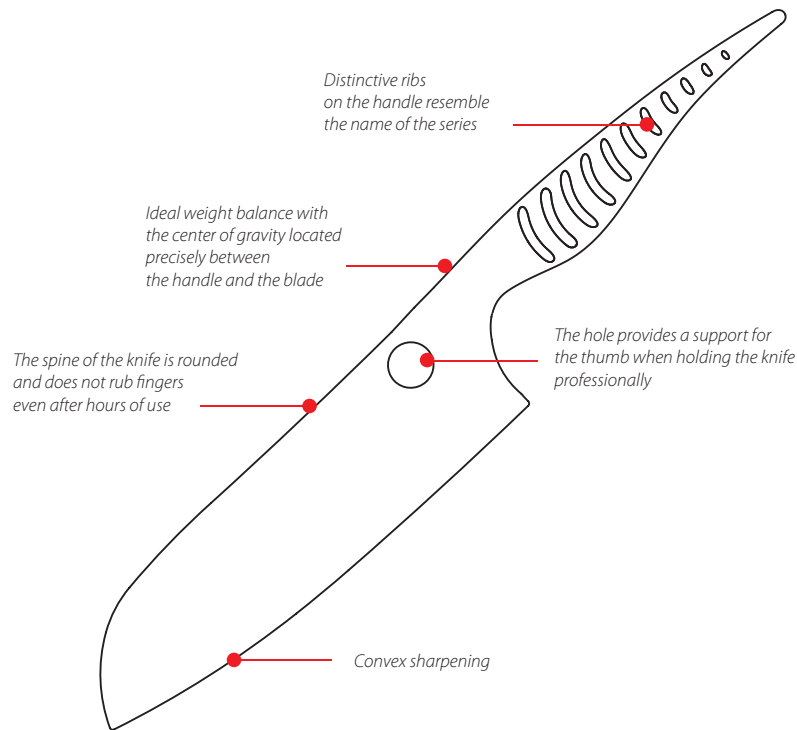
SRP-0230  
SET OF THREE KNIVES  
SRP-0023, SRP-0055, SRP-0085

## STAINLESS STEEL

- handle material stainless steel
- blade material AUS-10
- number of layers 1
- blade hardness 59-61 HRC



# REPTILE



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A knife series in an animalistic shape, which takes you to the Mesozoic era, when giant reptiles and dinosaurs wandered the Earth. The **REPTILE** is a symbol of a new technological era; a symbiosis of knife production heritage and contemporary aesthetics. Convex sharpening, ribbed handle, and ultra-light weight create comfort for the hand in everyday and heavy-duty cooking operations.



## JOKER



SJO-0023  
UTILITY KNIFE 170 MM / 6.7"



SJO-0045  
SLICING KNIFE 297 MM / 11.7"

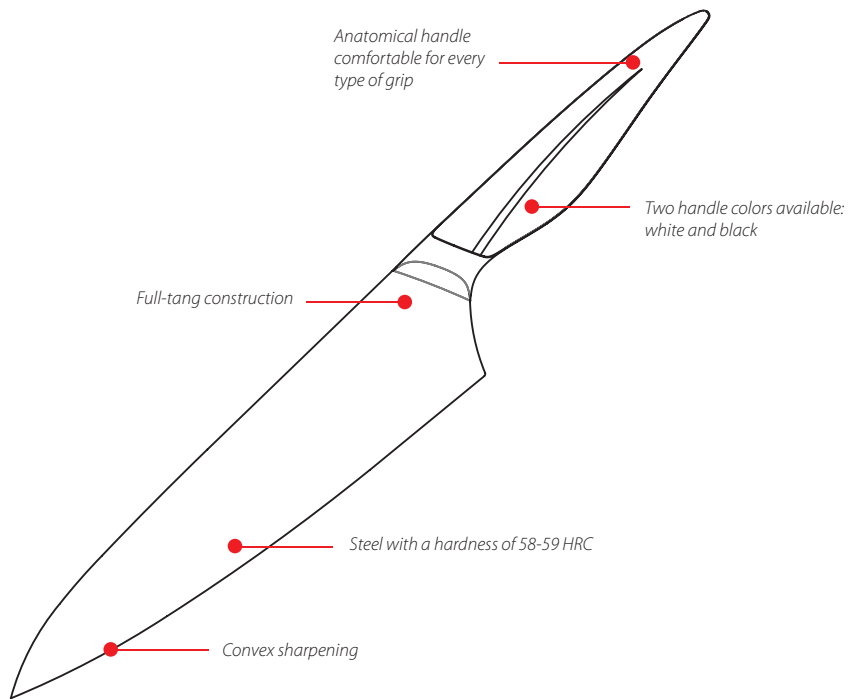


SJO-0085  
CHEF'S KNIFE 201 MM / 7.9"

### STAINLESS STEEL

- handle material ABS plastic (Black, White)
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

# JOKER



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The **JOKER** is a rough, weldless, full-tang knife. The solid piece of steel, tempered in liquid nitrogen, wrapped in ABS plastic handle that has been moulded to follow the contours of the palm providing a comfortable, non-slip grip. Perfectly balanced at its center, The Joker assures its wielder absolute control. Each Joker knife features Convex sharpening, which delivers a razor-like sharpness and unobstructed cutting performance.



### MO-V



SM-0010  
PARING KNIFE 90 MM / 3.5"



SM-0011  
PARING KNIFE 93 MM / 3.7"



SM-0021  
UTILITY KNIFE 125 MM / 5"



SM-0022  
SOFT CHEESE KNIFE 138 MM / 5.4"



SM-0023  
UTILITY KNIFE 150 MM / 6"



SM-0026  
UTILITY KNIFE 192 MM / 7.6"



SM-0031  
STEAK KNIFE 120 MM / 4.7"



SM-0040  
CLEAVER  
180 MM / 7"



SM-0043  
NAKIRI 167 MM / 6.6"



SM-0044  
SMALL FILLET KNIFE 139 MM / 5.5"



SM-0045  
SLICING KNIFE 230 MM / 9"



SM-0046T  
SLICING KNIFE TANTO 230 MM / 9"



SM-0047  
SHORT SLICER KNIFE 220 MM / 8.7"



SM-0048  
FILLET KNIFE 218 MM / 8.5"



SM-0048F  
FILLET KNIFE FISHERMAN 218 MM / 8.5"



SM-0049  
LONG SLICER KNIFE 251 MM / 9.9"



SM-0055  
BREAD KNIFE 230 MM / 9"



SM-0063  
BONING KNIFE 165 MM / 6.5"



SM-0064  
SMALL BUTCHER KNIFE 155 MM / 6.1"



SM-0065  
CARVING FORK 165 MM / 6.5"



SM-0066  
BUTCHER KNIFE 192 MM / 7.6"



SM-0071  
TOMATO KNIFE 120 MM / 4.7"



SM-0084  
CONTEMPORARY CHEF KNIFE 150 MM / 6"



SM-0085  
CHEF'S KNIFE 200 MM / 8"



SM-0087  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SM-0093  
SMALL SANTOKU 138 MM / 5.4"



SM-0094  
SANTOKU 180 MM / 7"



SM-0220  
SET OF THREE KNIVES  
IN A GIFT BOX  
SM-0010, SM-0021, SM-0085

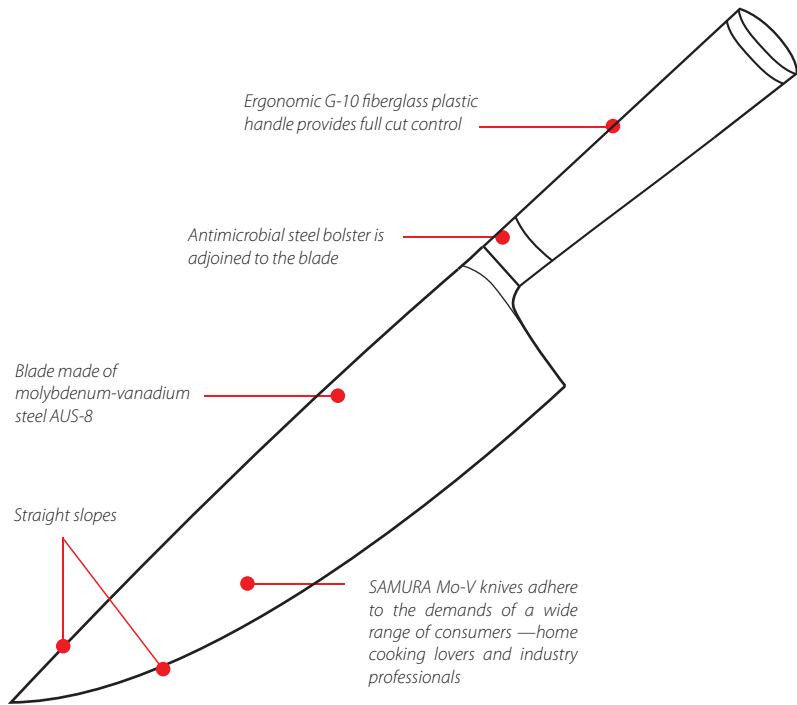


SM-0230  
SET OF THREE KNIVES  
SM-0010, SM-0021, SM-0085

### STAINLESS STEEL

- handle material G-10
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

# MO-V



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Though its geometry mirrors one of the most popular **DAMASCUS** series knives, the classy **MO-V** series is composed of single-layer molybdenum-vanadium steel, which increases endurance. The ergonomic, moisture-resistant G-10 handle is paired with a stainless-steel bolster for improved hygiene. A superb combination of AUS-8 steel and contemporary design, the **MO-V** series offers a wide range of knife types to make it the perfect companion for kitchen professionals and home-cooking enthusiasts alike.



SM-0010B  
PARING KNIFE 90 MM / 3.5"



SM-0021B  
UTILITY KNIFE 125 MM / 5"



SM-0023B  
UTILITY KNIFE 150 MM / 6"



SM-0031B  
STEAK KNIFE 120 MM / 4.7"



SM-0040B  
CLEAVER  
180 MM / 7"



SM-0043B  
NAKIRI 167 MM / 6.6"



SM-0045B  
SLICING KNIFE 230 MM / 9"



SM-0055B  
BREAD KNIFE 230 MM / 9"



SM-0071B  
TOMATO KNIFE 120 MM / 4.7"



SM-0085B  
CHEF'S KNIFE 200 MM / 8"



SM-0087B  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SM-0093B  
SMALL SANTOKU 138 MM / 5.4"



SM-0094B  
SANTOKU 180 MM / 7"



SM-0220B  
SET OF THREE KNIVES  
IN A GIFT BOX  
SM-0010, SM-0021, SM-0085

## STAINLESS STEEL

- handle material G-10
- blade material AUS-8 Stonewash
- number of layers 1
- blade hardness 58-59 HRC

## MO-V Stonewash

# MO-V Stonewash

The classic European top-quality G-10 handle is made of extra durable fiberglass material, adding another degree of control and allowing users to maintain a confident grip at all times.

A metallic bolster has several functions – safety of the cook, increasing the degree of hygiene, and remarkable design.

A stonewashed blade made with a distinct leaf-shaped geometry is both elegant and practical when using the knives at home or in professional kitchens.

Straight slopes

Smart geometry, smooth blade slopes and robust construction are the key features of these versatile Mo-V Stonewash knives.



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**MO-V STONEWASH** features a noble dark color blade which comes as the result of the Stonewash process. Millions of small stones vibrate against the blade, damaging the surface and turning it into a lunar-like surface, leaving small scratches and providing an aristocratic dark look.

All **MO-V STONEWASH** knives come with a hygienic metallic bolster that separates the blade from an oval handle that is also moisture resistant, not to mention the accompanying extra level of comfort.

### BAMBOO



SBA-0010  
PARING KNIFE 80 MM / 3.2"



SBA-0021  
UTILITY KNIFE 125 MM / 5"



SBA-0022  
SOFT CHEESE KNIFE 135 MM / 5.3"



SBA-0023  
UTILITY KNIFE 150 MM / 6"



SBA-0031  
STEAK KNIFE 110 MM / 5"



SBA-0040  
CLEAVER  
180 MM / 7"



SBA-0045  
SLICING KNIFE 200 MM / 8"



SBA-0046T  
SLICING KNIFE TANTO 230 MM / 9"



SBA-0048F  
FILLET KNIFE FISHERMAN 224 / 8.8"



SBA-0055  
BREAD KNIFE 200 MM / 8"



SBA-0056  
FROZEN FOOD KNIFE 188 MM / 7.4"



SBA-0085  
CHEF'S KNIFE 200 MM / 8"



SBA-0087  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SBA-0093  
SMALL SANTOKU 140 MM / 5.5"



SBA-0094  
SANTOKU 160 MM / 6.3"

### STAINLESS STEEL

- handle material stainless steel
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC



SBA-0220  
SET OF THREE KNIVES  
SBA-0010, SBA-0023, SBA-0085



SBA-05  
SET OF FOUR KNIVES SBA-0010, SBA-0021,  
SBA-0045, SBA-0085 AND BRUSH HOLDER

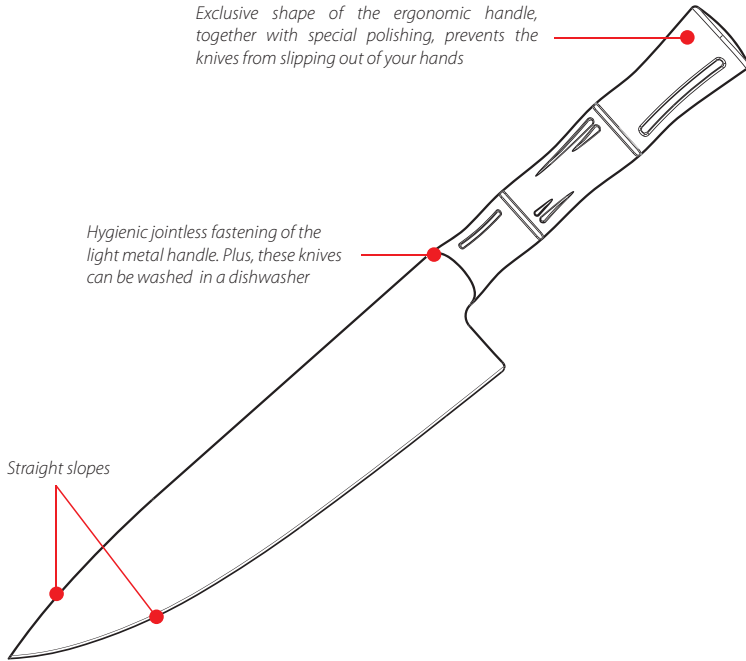


# BAMBOO

Exclusive shape of the ergonomic handle, together with special polishing, prevents the knives from slipping out of your hands

Hygienic jointless fastening of the light metal handle. Plus, these knives can be washed in a dishwasher

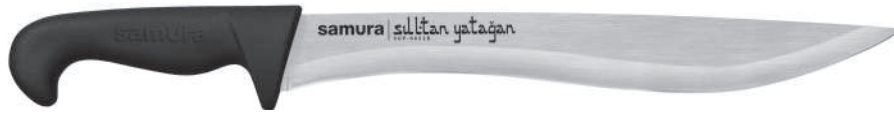
Straight slopes



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The **BAMBOO** series, features knives with full-metal bodies composed of AUS-8 steel with hollow non-slip handles shaped like bamboo stems. The thin, elegant blade and ergonomic handle make **BAMBOO** knives incredibly lightweight. Ideal for stylish kitchens, the **BAMBOO** series offers an array of knife types that can cover an array of cutting endeavors.

## SULTAN PRO



SUP-0052  
YATAGAN KNIFE 301 MM / 11.9"



SUP-0045  
SLICER PICCHAK LONG 213 MM / 8.4"



SUP-0085  
CHEF'S KNIFE 166 MM / 6.5"

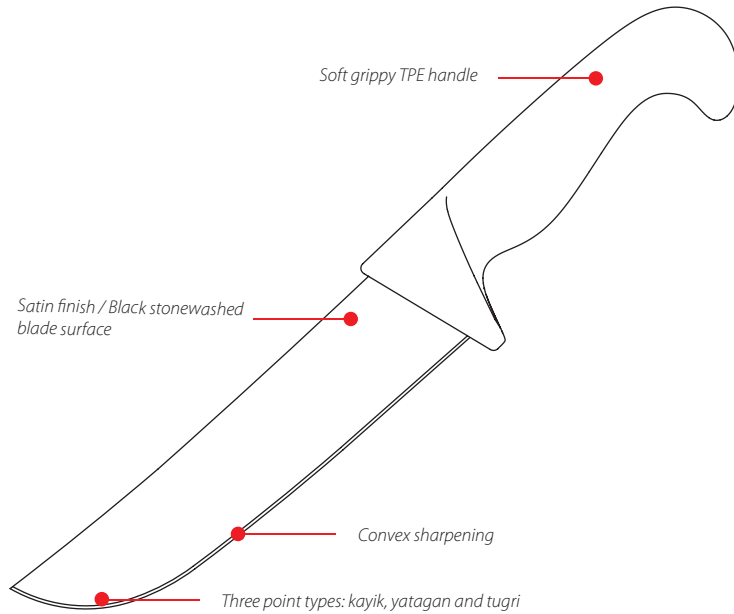


SUP-0086  
PICCHAK 161 MM / 6.3"

### STAINLESS STEEL

- handle material TPE (Black, Red, Blue)
- blade material AUS-8 (Satin finish/Black stonewashed)
- number of layers 1
- blade hardness 58-59 HRC

# SULTAN PRO



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The **SULTAN PRO** series, inspired by the Turkic pchak hunting knife heritage, captures the true soul of Central Asia. Uniquely shaped, these knives are incredibly versatile and ready to take on the full gamut of cutting tasks. Made of an innovative multi-layer polymer and fashioned after a Russian saber, the handle gives you a confident, no-slip “death grip” for strong, true cuts.

The **SULTAN PRO** blade has been honed using Convex-sharpening technology for longer-lasting sharpness, higher durability, and less drag.



## BUTCHER



SBU-0011  
PARING KNIFE 91 MM / 3.6"



SBU-0040  
CLEAVER 180 MM / 7"



SBU-0047  
SHORT SLICER KNIFE 223 MM / 8.8"



SBU-0048F  
FILLET KNIFE FISHERMAN 228 MM / 9"



SBU-0049  
LONG SLICER KNIFE 253 MM / 10"



SBU-0063  
BONING KNIFE 187 MM / 7.4"



SBU-0064  
SMALL BUTCHER KNIFE 156 MM / 6.1"



SBU-0066  
BUTCHER KNIFE 195 MM / 7.7"



SBU-0067  
SKINNING KNIFE 173 MM / 6.8"



SBU-0084  
CONTEMPORARY CHEF KNIFE 150 MM / 6"



SBU-0085  
CHEF'S KNIFE 219 MM / 8.6"



SBU-0087  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SBU-0230  
SET OF TWO KNIVES  
AND A HONING ROD  
SBU-0066, SBU-0067

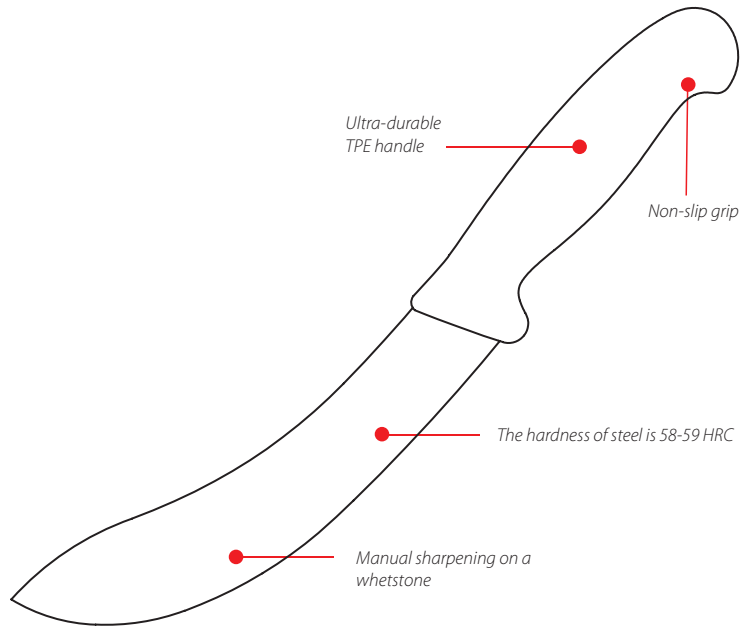


SBU-0260  
SET OF SIX KNIVES  
SBU-0048F, SBU-0049, SBU-0063,  
SBU-0064, SBU-0066, SBU-0067

### STAINLESS STEEL

- handle material TPE
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

# BUTCHER



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Consisting of 12 different knives, the **BUTCHER** series is crafted to exceed the expectations of the world's pickiest butchers. Every millimeter of the curved TPE handles and the manually sharpened AUS-8 stainless steel blades promises professional performance and offers what butchers value most: comfort, safety, and efficiency. Each **BUTCHER** series knife features a textured, non-slip grip that allows you to make confident, quick cuts. The **BUTCHER** series is perfect for both old-school kitchen technicians and modern cooks.



## PRO-S



SP-0010  
PARING KNIFE 88 MM / 3.5"



SP-0021  
UTILITY KNIFE 115 MM / 5"



SP-0023  
UTILITY KNIFE 145 MM / 5.7"



SP-0045  
SLICING KNIFE 200 MM / 7.9"



SP-0048F  
FILLET KNIFE FISHERMAN 224 MM / 8.8"



SP-0085  
CHEF'S KNIFE 200 MM / 7.9"



SP-0087  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SP-0095  
SANTOKU 175 MM / 7"



SP-0210  
SET OF TWO KNIVES  
SP-0021, SP-0085

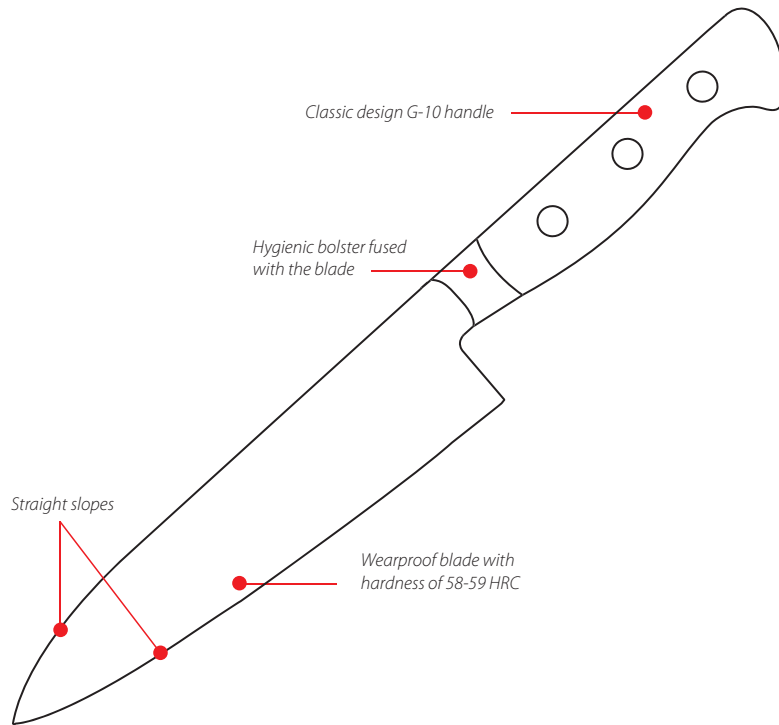


SP-0220  
SET OF THREE KNIVES  
SP-0010, SP-0023, SP-0085

### STAINLESS STEEL

- handle material G-10
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

# PRO-S



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**SAMURA PRO-S** stainless steel knives, with a black European-style handle with rivets, offer a fine combination of Japanese quality and outstanding level of comfort infused with an ideal weight balance of each knife. All key features are capable of lifting the user's kitchen skills and performance to a new level. The handle is designed with a durable G-10 fiberglass polymer material and comes with a steel bolster protecting food from bacteria. The **PRO-S** is a versatile series that offers the most essential knives needed in any kitchen on the globe.



## OKINAWA



SO-0110  
YANAGIBA 240 MM / 9.4"  
Single-edged blade



SO-0111  
YANAGIBA 270 MM / 10.6"  
Single-edged blade



SO-0129  
DEBA 170 MM / 6.7"  
Single-edged blade



SO-0146T  
SLICING KNIFE TANTO 230 MM / 9"  
Double-edged blade



SO-0174  
NAKIRI 172 MM / 6.8"  
Double-edged blade



SO-0185  
GYUTO 170 MM / 6.7"  
Double-edged blade



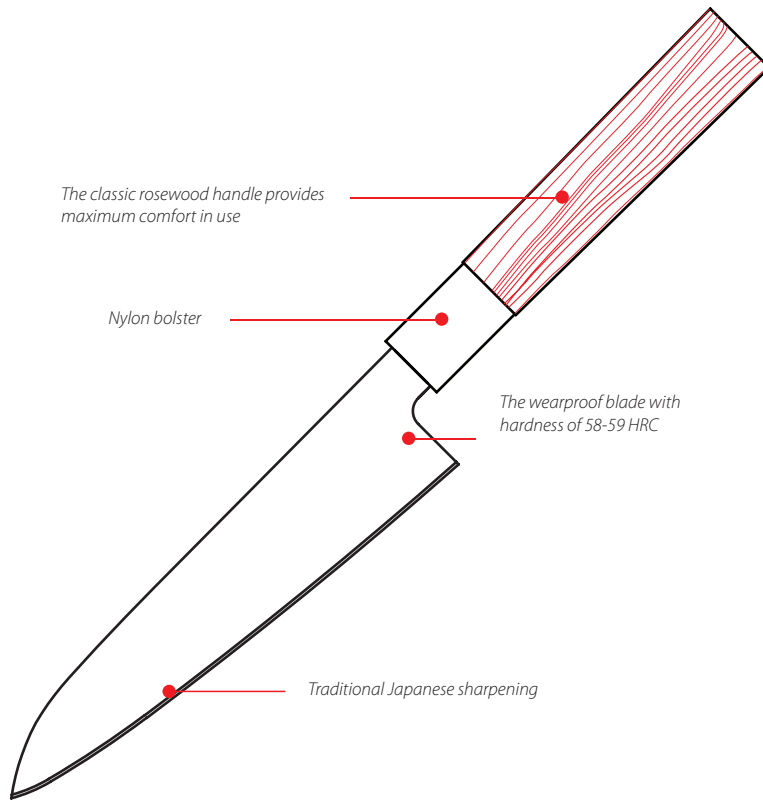
SO-0194  
SANTOKU 175 MM / 6.9"  
Double-edged blade

## STAINLESS STEEL

- handle material      rosewood
- blade material        AUS-8
- number of layers     1
- blade hardness      58-59 HRC



# OKINAWA



The quintessence of modern technologies and cultural heritage, the **OKINAWA** series exemplifies Samura's deep respect for Japanese knife-making traditions. The corrosion-resistant AUS-8 steel blades have been crafted into classic Japanese shapes. Each **OKINAWA** knife also features a beautiful rosewood handle. Slice fish fillets with a single effortless motion or prepare your favorite Japanese dishes with **OKINAWA**.



# SHADOW



SH-0011  
PARING KNIFE 99 MM / 4"



SH-0021  
UTILITY KNIFE 120 MM / 4.7"



SH-0023  
UTILITY KNIFE 150 MM / 6"



SH-0043  
NAKIRI 170 MM / 6.7"



SH-0045  
SLICING KNIFE 196 MM / 7.7"



SH-0085  
CHEF'S KNIFE 208 MM / 8.2"



SH-0095  
SANTOKU 175 MM / 7"



SH-0210  
SET OF TWO KNIVES  
SH-0021, SH-0085

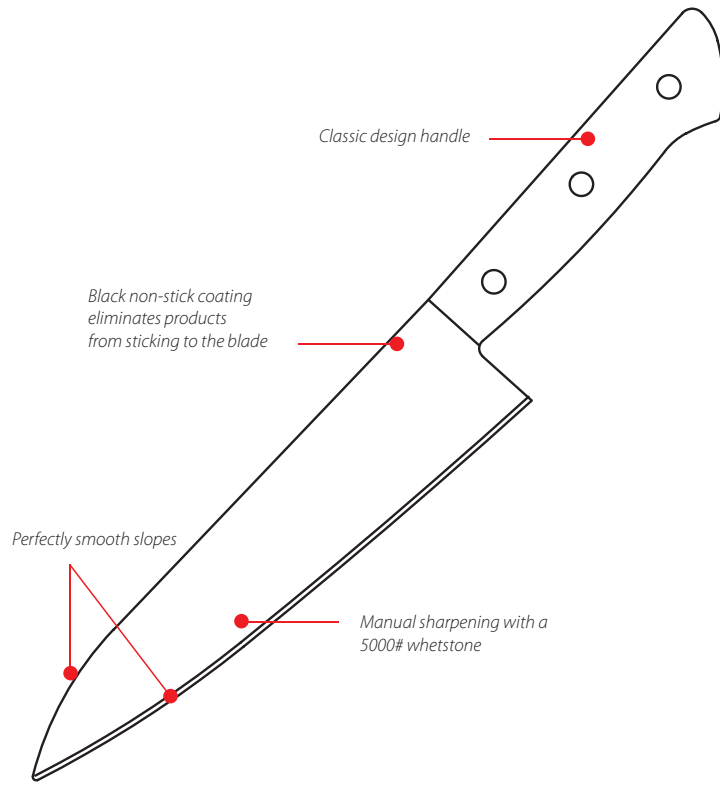


SH-0220  
SET OF THREE KNIVES  
SH-0011, SH-0021, SH-0085

## STAINLESS STEEL

- handle material      ABS plastic
- blade material        AUS-8 & Black non-stick coating
- number of layers     1
- blade hardness       58-59 HRC

# SHADOW



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The **SHADOW** series is a stylish, practical, and formidable collection of kitchen tools. The sleek and austere “black on black” design owes to the black non-stick coating on the AUS-8 blades and the super-durable black ABS plastic handles. The heat-resistant blades also undergo double-sided sharpening for perfectly smooth runs. The **SHADOW** Series encompasses the most popular and frequently used types of knives, creating easy, fun cutting operations. Take the action and bet on black!



### HARAKIRI



SHR-0011  
PARING KNIFE 99 MM / 4"



SHR-0015  
BUTTER KNIFE 96 MM / 3.8"



SHR-0021  
UTILITY KNIFE 120 MM / 4.7"



SHR-0023  
UTILITY KNIFE 150 MM / 6"



SHR-0024  
SERRATED UTILITY KNIFE 150 MM / 6"



SHR-0031  
STEAK KNIFE 125 MM / 5"



SHR-0040  
CLEAVER  
180 MM / 7.1"



SHR-0043  
NAKIRI 170 MM / 6.7"



SHR-0045  
SLICING KNIFE 196 MM / 7.7"



SHR-0046T  
SLICING KNIFE TANTO 230 MM / 9"



SHR-0048  
FILLET KNIFE 218 MM / 8.5"



SHR-0048F  
FILLET KNIFE FISHERMAN 224 MM / 8.8"



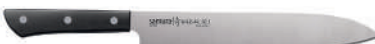
SHR-0057  
TWO-SIDED SAW KNIFE FOR BREAD  
AND FROZEN FOOD 180 MM / 7.1"



SHR-0065  
CARVING FORK 208 MM / 8.2"



SHR-0085  
CHEF'S KNIFE 208 MM / 8.2"



SHR-0086  
SERRATED CHEF'S KNIFE 208 MM / 8.2"



SHR-0087  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SHR-0095  
SANTOKU 175 MM / 7"



SHR-0280  
5 KNIFE COLLECTION WITH SHARPENING STEEL, KITCHEN  
SCISSORS, MAGNETIC HOLDER  
SHR-0011, SHR-0023, SHR-0045, SHR-0057, SHR-0085,  
S-500, SMH-01, SMS-001



SHR-0260  
SET OF SIX STEAK KNIVES  
SHR-0031 x 6



SHR-0250  
SET OF FIVE KNIVES  
SHR-0011, SHR-0023, SHR-0043,  
SHR-0085, SHR-0095



SHR-0230  
SET OF THREE KNIVES  
SHR-0023, SHR-0057,  
SHR-0085

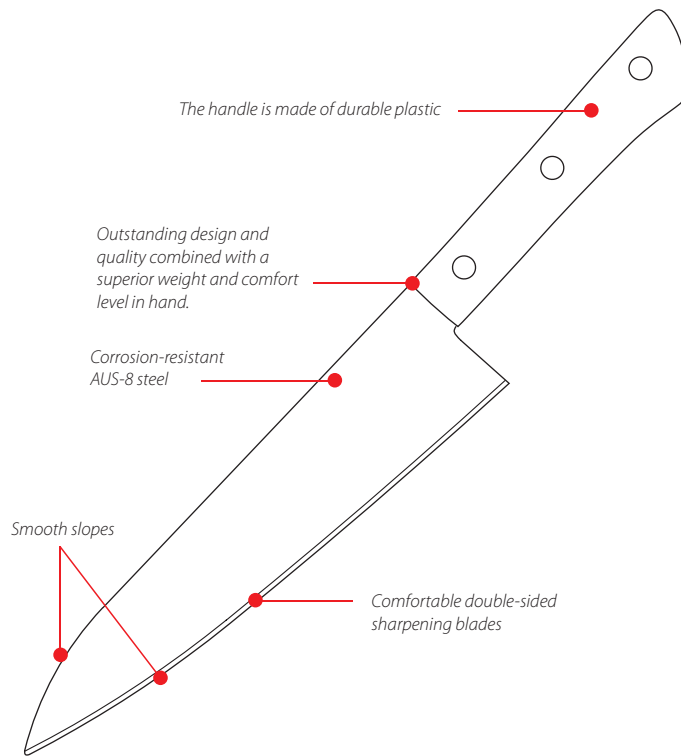


SHR-0220  
SET OF THREE KNIVES  
SHR-0011, SHR-0023, SHR-0085

### STAINLESS STEEL

- handle material ABS plastic
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

# HARAKIRI



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A true workhorse, the **HARAKIRI** series features a wide array of modern kitchen knives that covers every cutting technique. Each hard AUS-8 steel, European-style blade is wrapped in a durable ABS plastic handle with three classic rivets. Nearly impervious to wear and tear, the full-tang knives of the **HARAKIRI** series are incredibly useful when taking on harder materials or heavy-duty tasks. Lightweight and corrosion-resistant, the **HARAKIRI** series can tackle your greatest kitchen challenges.



# GOLF



SG-0010  
PARING KNIFE 98 MM / 3.9"



SG-0023  
UTILITY KNIFE 150 MM / 6"



SG-0045  
SLICING KNIFE 251 MM / 9.9"



SG-0085  
CHEF'S KNIFE 221 MM / 8.7"



SG-0087  
GRAND CHEF'S KNIFE 240 MM / 9.4"



SG-0055  
BREAD KNIFE 230 MM / 9"



SG-0095  
SANTOKU 180 MM / 7.1"



SG-0043  
NAKIRI 167 MM / 6.6"



SG-0240  
SET OF FOUR KNIVES  
SG-0010, SG-0023, SG-0045, SG-0085

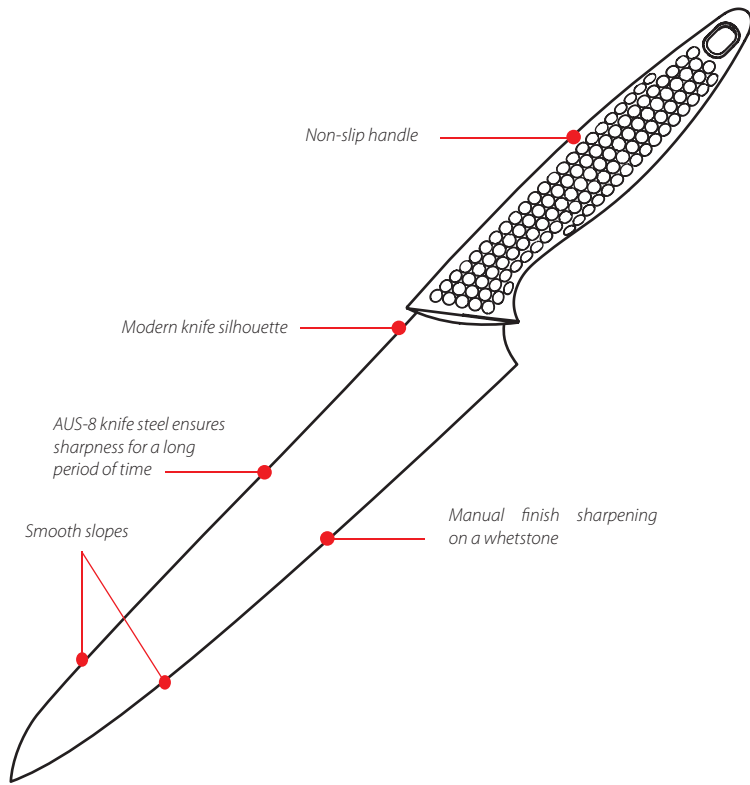


SG-04  
KNIFE BLOCK SET WITH 3 KNIVES  
SG-0010, SG-0023, SG-0085

## STAINLESS STEEL

- handle material Polypropylene, TPR soft-touch
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC

# GOLF



The golf-ball dimples covering wear-resistant polypropylene non-slip handles give the **GOLF** series its name. This lightweight, stylish series designed for comfortable, no-hassle cutting. The **GOLF** series corrosion-resistant AUS-8 blades are fortified with Manganese to facilitate grindability and hardenability. The result is increased toughness, enhanced tensile strength, and far higher durability. The **GOLF** series offers a full bag of tools to turn each meal into a fun-filled round!



# STARK



STR-0023  
UTILITY KNIFE 166 MM / 6.5"



STR-0028  
MODERN UTILITY KNIFE 146 MM / 5.7"



STR-0045  
SLICING KNIFE 225 MM / 8.9"



STR-0049  
LONG SLICING KNIFE 290 MM / 11.4"



STR-0056  
FROZEN FOOD KNIFE 188 MM / 7.4"



STR-0085  
CHEF'S KNIFE 182 MM / 7.2"



STR-0091  
HAKATA KNIFE 166 MM / 6.5"



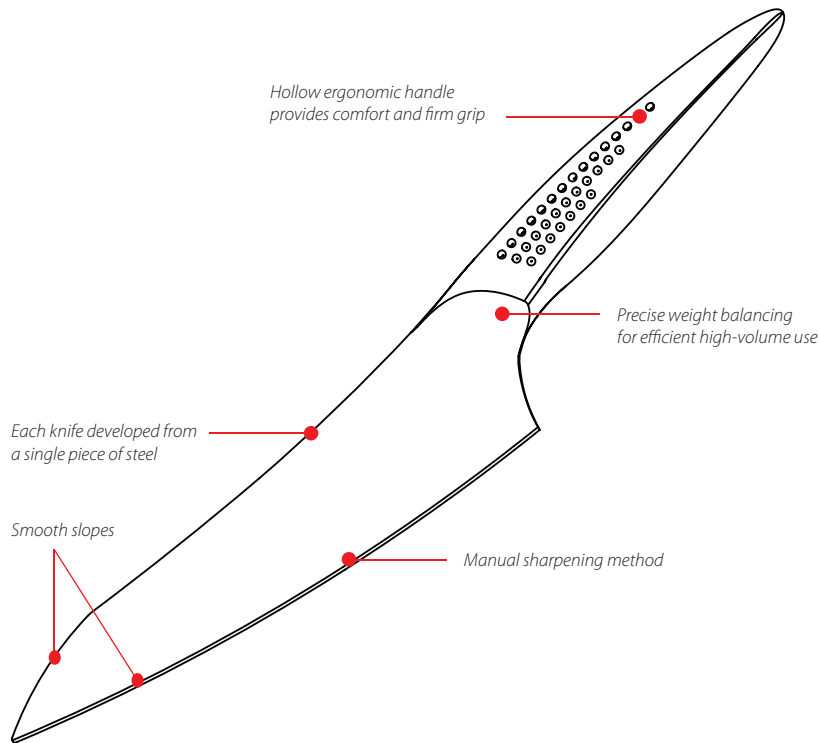
STR-0096  
GRAND SANTOKU 197 MM / 7.8"

## STAINLESS STEEL

- handle material stainless steel
- blade material AUS-8
- number of layers 1
- blade hardness 58-59 HRC



# STARK



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The **STARK** sseries will help you slay your most fearsome kitchen dragons. Each **STARK** knife has been crafted from a single piece of extremely durable AUS-8 steel and then sharpened manually using Convex-sharpening technology for longer-lasting sharpness and less drag. Precisely balanced for efficient high-volume, **STARK** series knives also feature hollow, ergonomic handles that provide optimal comfort and a firm, non-slip grip. Put the pleasure and power of a **STARK** knife into your hand today!



# THE JUGGERNAUT



SJG-001  
KITCHEN HATCHET 145 MM /



## STAINLESS STEEL

- handle material
- blade material
- number of layers
- blade hardness

stainless steel with genuine leather overgrip  
Böhler-Uddeholm N690  
1  
58-59 HRC

# THE JUGGERNAUT

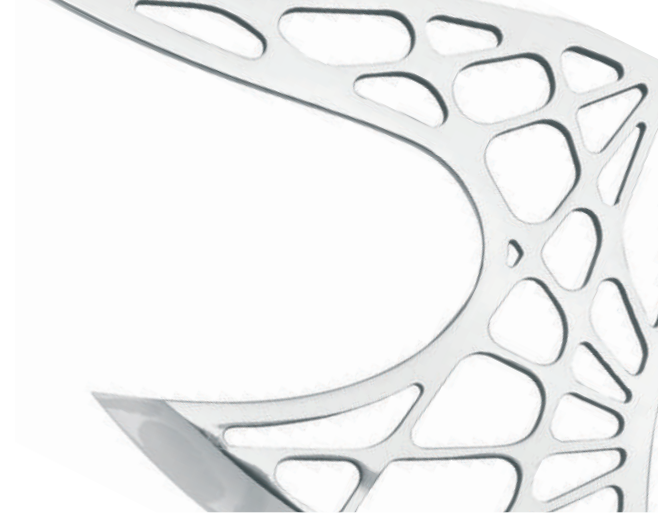
*THE JUGGERNAUT* boasts a stunning spider's web perforated chassis with a leather strap uniquely wound around its handle for a warrior's grip.

An indispensable addition to the kitchen arsenal of seasoned chefs and home cooks alike.

Hefty but handy, *THE JUGGERNAUT* is optimally balanced, making the hardest cooking chores seem effortless.

---

A custom kitchen hatchet, **THE JUGGERNAUT** is an instant legend of unstoppable, bone-splitting beauty that will attack your chopping tasks with unstoppable precision. Rugged yet ravishing, **THE JUGGERNAUT** forges the seemingly incompatible worlds of mythological power and real-world efficacy, bringing Iron Age permanence to your kitchen with the sophisticated technology, eccentric esthetic, and incomparable craftsmanship inherent to **SAMURA**.



## ARNY



SNY-0040  
ASIAN CHEF'S KNIFE 209 MM / 8.2"



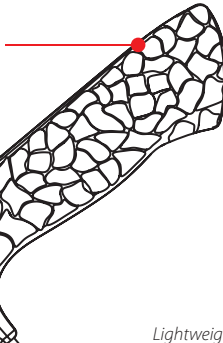
SNY-0041  
MODERN CLEAVER 208 MM / 8.2"

### STAINLESS STEEL

- handle material TPE (Black, Turquoise, Coral, Grey)
- blade material AUS-8 / AUS-8 Stonewash
- number of layers 1
- blade hardness 58-59 HRC

# ARNY

Grippy TPE handle ensures slip resistance even when hands are wet



More delicate and peculiar challenges – it is much more delicate than a meat cleaver and can be utilized for finesse work



Lightweight and versatile all-purpose tool that will pound, chop, crush, mince, scoop, and slice food



Double-sided symmetrical sharpening



---

Creative craftsmanship and industry expertise have collaborated to meet the demand for versatility unavailable in traditional models, resulting in the **ARNY Series**.

The first of two **ARNY Series** chopping knives resembles an Asian chef's knife, yet boasts novel characteristics with a cutting edge that surpasses any traditional chef's. The second knife, a modern cleaver with a curved cutting edge, enables easy slicing and shaving of even the tenderest meats.



# INCA



SIN-0023  
UTILITY KNIFE 155 MM / 6.1"



SIN-0043  
NAKIRI KNIFE 165 MM / 6.5"



SIN-0085  
CHEF'S KNIFE 187 mm / 7.4"



SIN-0220B  
SET OF THREE KNIVES  
SIN-0023B, SIN-0043B, SIN-0085B

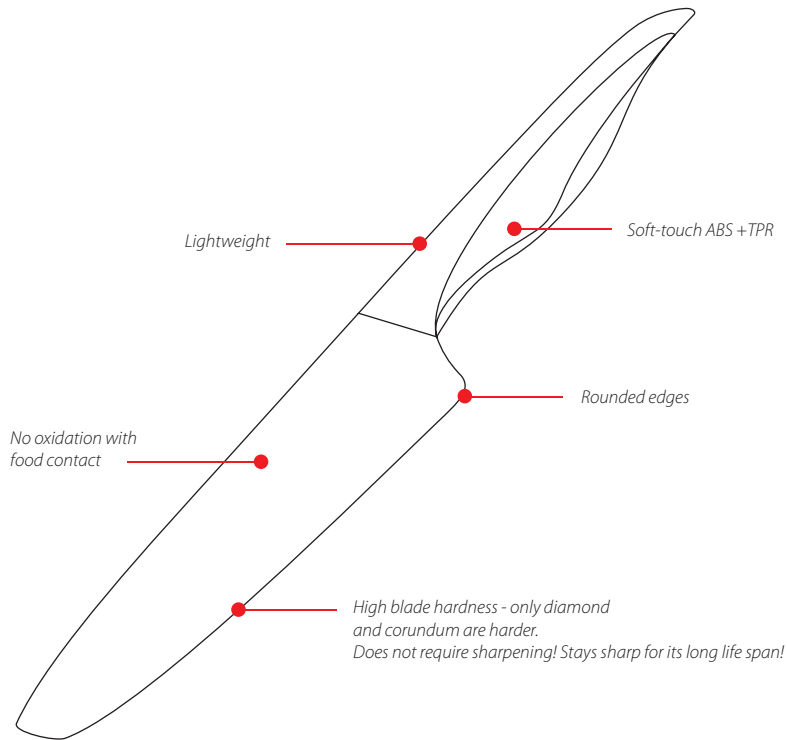


SIN-0220W  
SET OF THREE KNIVES  
SIN-0023W, SIN-0043W, SIN-0085W

## ZIRCONIA CERAMIC

- handle material ABS plastic, TPR soft-touch coating
- blade material zirconia ceramics (White, Black)
- number of layers 1
- blade hardness White 82-84 HRC/ Black 87-89 HRC

# INCA



Drawing from ancient civilizations, the Nazca-inspired **INCA** series is an artistic tribute to the sagacious peoples of Central and South America who communicated with the cosmos. The new-age Zirconium Dioxide ceramic blades reflect the innovative utilization of discovered materials by indigenous artisans. These blades resist oxidation and will stay shape forever with no maintenance — EVER! Super soft and incredibly lightweight, **INCA** knives feature TPR-coated ABS plastic handles that ensure a confident grip.



## MY LITTLE CHEF



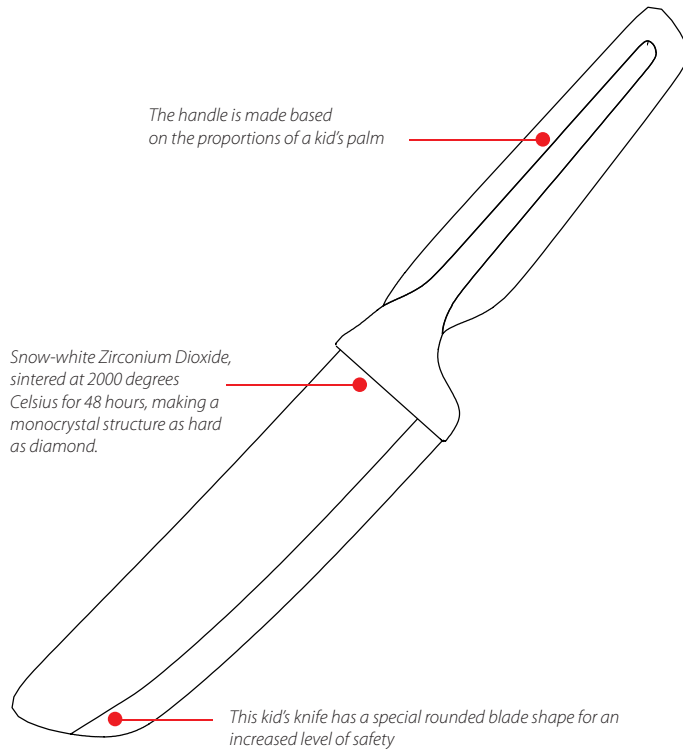
SKD-0085  
CHEF'S KNIFE 125 mm / 5"

### ZIRCONIA CERAMIC

- handle material ABS plastic, TPR soft-touch
- blade material zirconia ceramics
- number of layers 1
- blade hardness 82-84 HRC



# MY LITTLE CHEF



---

A safe, handy tool for growing kitchen enthusiasts, **MY LITTLE CHEF** features a short, white zirconia ceramic blade has been rounded for extra safety. The ABS plastic handle with TPR non-slip components for a confident, comfortable grip that has been designed for a child's palm. The perfect tool for little beginners to make their first culinary masterpieces!



## KNIVES & PEELERS



SINP-100RS  
VEGETABLE PEELER



SINP-100VL  
VEGETABLE PEELER



SINP-100YL  
VEGETABLE PEELER



SINP-100ORG  
VEGETABLE PEELER



SINP-100BL  
VEGETABLE PEELER



SIN-0011ORG  
FRUIT KNIFE 75 MM / 3"



SIN-0011BL  
FRUIT KNIFE 75 MM / 3"



SIN-0011GRN  
FRUIT KNIFE 75 MM / 3"



SIN-0011YL  
FRUIT KNIFE 75 MM / 3"



SIN-0011RED  
FRUIT KNIFE 75 MM / 3"



SIN-0011VL  
FRUIT KNIFE 75 MM / 3"



SIN-011BL  
CERAMIC FRUIT KNIFE AND PEELER SET  
(SIN-0011BL, SINP-100BL)

### CERAMIC

- handle material plastic
- blade material zirconia ceramics
- number of layers 1
- blade hardness 82-84 HRC



SMS-001  
KITCHEN SCISSORS 4-IN-1  
ABS PLASTIC / STAINLESS STEEL

**SAMURA 4-IN-1 MULTIFUNCTIONAL KITCHEN SCISSORS** are a useful and versatile tool for all occasions! They are made of high-carbon stainless steel that was hardened in both directions simultaneously. Firstly, this material provides the necessary strength allowing them to cope with the hardest materials like small bones or nuts and, secondly, it maintains impeccable sharpness of the blades for a long time of regular use.



SFT-01  
FISH BONE TWEEZERS  
STAINLESS STEEL

The **SAMURA FISH BONE TWEEZERS** are made of high-quality stainless steel and are an essential tool for preparing fish dishes. Owing to their compact size and light weight, they will help you remove small bones, preserving fillet beauty effortlessly while keeping your hands clean. These tongs also become very useful for poultry preparation in case you need to get rid of remaining feathers. Hollows on the tongs' sides provide firm grip for the fingers, preventing them from slipping and allowing you to focus on the cooking process.



## CUTTING BOARD



SF-02R  
TPU CUTTING BOARD  
RED



SF-02OR  
TPU CUTTING BOARD  
ORANGE



SF-02Y  
TPU CUTTING BOARD  
YELLOW



SF-02V  
TPU CUTTING BOARD  
VIOLET



SF-02GR  
TPU CUTTING BOARD  
GREEN



SF-02B  
TPU CUTTING BOARD  
BLACK



SF-02G  
TPU CUTTING BOARD  
GREY

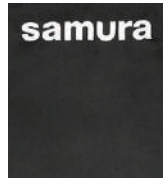


### CUTTING BOARDS

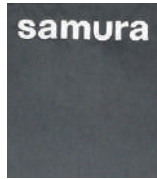
- material TPU
- size 380X250X2 MM / 15"X10"0.08"

**SAMURA** cutting boards are made of thermoplastic polyurethane used for manufacturing modern health care products and products for children. During the cutting process the blade of your knife does not interact with a solid surface, like when cutting on a glass board, but instead gently and slightly cuts into the elastic material of the board thus protecting your knife from damage.

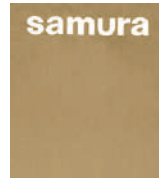
# KITCHEN APRON



SAP-01B  
SAP-02B  
BLACK



SAP-01G  
SAP-02G  
GRAY



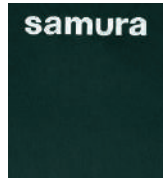
SAP-01BE  
SAP-02BE  
BEIGE



SAP-02BL  
LIGHT BLUE



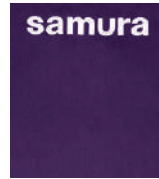
SAP-01OR  
SAP-02OR  
ORANGE



SAP-01DGR  
SAP-02DGR  
DARK GREEN



SAP-02GR  
GREEN



SAP-01DV  
SAP-02DV  
VIOLET



SAP-02FU  
FUSCHIA

- **material** 65% polyester, 35% cotton
- **thickness** 240 gr
- **size** Men: 90X700 MM / Women: 90X700 MM

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**SAMURA APRON** is available in two sizes and different colors to heighten your spirits and add a stylish spark to the cooking process. It nicely protects the body and has a handy pocket in front. The fabric is thick. It protects from unnecessary food stains and juices keeping your cooking experience safe and pleasant.



## STORAGE



KBA-100 / KBM-100  
BRUSH BLOCK  
METAL 220 MM / 8.6"



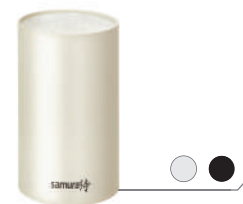
KBG-101  
BRUSH BLOCK  
PLASTIC 223MM / 8.7"



KBF-103  
BRUSH BLOCK  
PLASTIC 225 MM / 8.8"



KBF-101 / KBF-101W  
BRUSH BLOCK  
PLASTIC 225 MM / 8.8"



KBF-102 / KBF-102W  
BRUSH BLOCK  
PLASTIC 180 MM / 7"



KNIFE ROLL SAMURA FOR 7 KNIVES  
GENUINE LEATHER  
440X575 MM / 17.3" X 22.6"



SMH-04L / SMH-04D  
MAGNETIC KNIFE HOLDER  
RUBBER WOOD 385 MM / 15"



SMH-03  
MAGNETIC KNIFE HOLDER  
ALUMINIUM 415 MM / 16.3"



SMH-01  
MAGNETIC KNIFE HOLDER  
PLASTIC 385 MM / 15"

## KNIFE BLOCKS AND HOLDERS

# THE ROAD BLOCK



KS-005  
THE ROAD BLOCK  
RECYCLED STEEL S235, 5MM  
350X230X120 MM



**THE ROAD BLOCK** by **SAMURA** is a magnetic knife holder made of black steel, featuring a powerful magnet. 100% hand-crafted.

**THE ROAD BLOCK** is truly a pinnacle of the knife holder evolution. Its sleek, modern, space-saving design saves valuable countertop and workbench space, accenting any kitchen decor.

Knives will stay in place and not slide off.

It will never rust and never lose its powerful magnetic charge and is easy to clean up.

It takes up minimal kitchen space and stores up to seven knives of a different size.



## SHARPENING TOOLS



WHETSTONE  
SWS-400  
400#  
185X65X19MM  
7.3" X 2.6" X 0.7"



WHETSTONE  
SWS-1000  
1000#  
185X65X19 MM  
7.3" X 2.6" X 0.7"



WHETSTONE  
SWS-2000  
2000#  
185X65X19 MM  
7.3" X 2.6" X 0.7"



WHETSTONE  
SWS-5000  
5000#  
185X65X19 MM  
7.3" X 2.6" X 0.7"



WHETSTONE  
SWS-8000  
8000#  
185X65X19 MM  
7.3" X 2.6" X 0.7"



COMBINATION  
WHETSTONE  
SCS-280/C  
240# AND 800#  
185X65X32 MM  
7.3" X 2.6" X 1.3"



COMBINATION  
WHETSTONE  
SCS-1300/M  
1000# AND 3000#  
185X65X32 MM  
7.3" X 2.6" X 1.3"



COMBINATION  
WHETSTONE  
SCS-2500/F  
2000# AND 5000#  
185X65X32 MM  
7.3" X 2.6" X 1.3"



COMBINATION  
WHETSTONE  
SCS-3800/U  
3000# AND 8000#  
185X65X32 MM  
7.3" X 2.6" X 1.3"



DIAMOND  
COMBINATION STONE  
SDS-360/M  
360# AND 600#  
180X88X38 MM  
7.1" X 3.5" X 1.5"

### SHARPENERS HONING RODS WHETSTONES



SEC-2000  
ELECTRIC DIAMOND KNIFE  
SHARPENER



SEC-2 REPLACEABLE  
SHARPENING UNIT  
FOR THE ELECTRIC  
SHARPENER SEC-2000





KSS-3000  
3 IN 1 SHARPENER FOR  
KNIVES AND SCISSORS



KSS-2000  
2 IN 1 KNIFE SHARPENER



SAG-1  
SHARPENING ANGLE  
HOLDER WITH CERAMIC  
GUIDES



S-600  
HONING CERAMIC ROD  
254 MM / 10"

---

Provide high-quality, professional sharpening of metal, ceramic knives and scissors that can be performed at home without much effort.

The honing rod will help you adjust the cutting edge of a kitchen knife. Sharpening stones of various grain sizes will help you restore the right sharpening angle or allow you to make your knife sharp as a razor.





The image features two Japanese knives, likely a chef's knife and a utility knife, resting on a dark, heavily textured surface. The knives have a dark, possibly black or dark brown, finish with a subtle, intricate pattern. To the right of the knives, there is a piece of crumpled, dark-colored paper, possibly black or dark grey, which adds to the dramatic and artistic composition. The lighting is low, creating deep shadows and highlighting the textures of the knives and the surface.

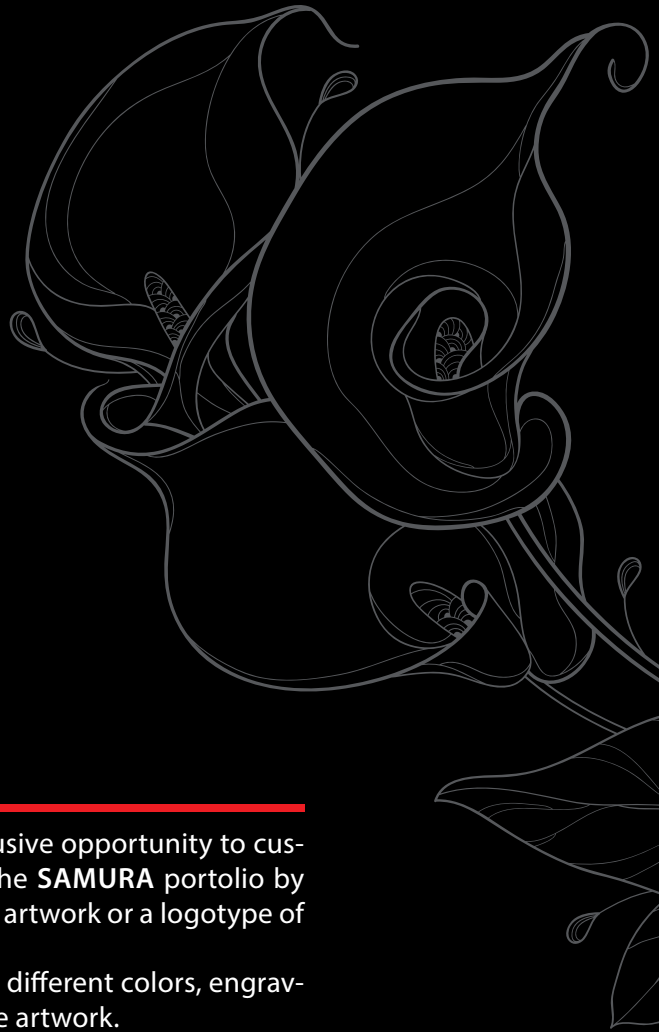
**samura**  
ART OF COOKING

DIVIDE ET IMPERA

**samura**  
ART OF COOKING



# BLADE'S CUSTOMIZATION



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**SAMURA** offers an exclusive opportunity to customize any knife from the **SAMURA** portfolio by engraving a tailor-made artwork or a logotype of your choice.

Engraving is available in different colors, engraving depth and size of the artwork.

**Colors:** silver, gold, black, white, light grey.

**Effects:** with filling and outlines.

Available catalogue of the artworks.

**samura**  
ART OF COOKING



**samura**  
ART OF COOKING



**samura**  
ART OF COOKING





**samura**  
ART OF COOKING



samura 67

**samura**  
ART OF COOKING

samura | ARMY  
SINCE 1988



**samura**  
ART OF COOKING



samura 侍  
Bamboo | AUS-8  
SBA.0023

samura 侍  
Bamboo | AUS-8  
SBA.0010

samura 侍  
Bamboo | AUS-8  
SBA.0085

samura 侍  
Bamboo | AUS-8  
SBA.0045

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## CARE / GRIND / WARRANTY

We recommend sharpening knives using whetstones, ceramic honing rods and our know-how - grinding paper provided on the package.

It can be used 3-5 times as a sound alternative to other knife sharpeners.

**! NEVER CHECK THE BLADE SHARPNESS WITH BARE HANDS!  
USE A PIECE OF PAPER INSTEAD.**

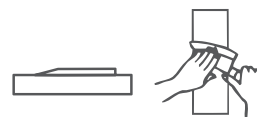
### SHARPENING WITH WHETSTONE

Before using a whetstone, it must be completely submerged in water for 10 to 15 minutes. Make sure that the whetstone is wet during sharpening. First, sharpen one side of the knife until the burr appears, then proceed with sharpening another side. Extreme care should be taken to ensure that the original factory beveled angle of 15-17 degrees is retained. When sharpening Japanese single bevel grind knives, be sure to first sharpen the protruding relief until a uniform burr appears, and only after that use slight pressure to slide the knife blade against the whetstone with its concave side several times. Use as much time as needed to achieve the required level of sharpness of the knife. Repeat the procedure using a fine whetstone, if necessary.

DOUBLE-SIDED



ONE-SIDED



### SHARPENING WITH HONING ROD

A honing rod is a knife sharpener made of hard steel with a diamond or ceramic coating. When sharpening, use the knife cutting edge to push against the honing rod, while smoothly shifting the knife from the handle to the point.



## GENERAL INSTRUCTIONS FOR USE OF KNIVES

- Rinse the knives with hot water and wipe them dry before first-time use.
- Use the kitchen knives only on wooden or plastic cutting boards, never use them on glass boards (any steel blades can be easily blunted by glass).
- Be careful when cutting any food products with bones (meat, chicken, etc.). Please, use a **SAMURA** cleaver for chopping meat and bones and a special double-sided saw knife with a serrated blade for cutting frozen food products.
- **DO NOT USE ceramic knives for chopping and do not cut frozen food products and products with bones, as well as pineapples, hard cheese, summer sausages and dry salami.**
- Never leave the knives in the sink for a long time as it can cause both knife handle and knife edge to deteriorate.
- We recommend cleaning knives manually by using non-abrasive materials and wiping them dry. Using a dishwasher is not recommended.
- Handle the knives with care: dropping ceramic knives on a hard surface (such as kitchen tile, marble, etc.) may cause a knife to chip or even split.
- Minor chipping of the cutting edge of **SAMURA** ceramic knives during the first few months is acceptable and does not affect cutting ability of the knives.
- Store the knives in a brush block or a knife holder. Make sure that the blades do not come into contact with any metal items.

**Ceramic knives are a perfect tool for working with vegetables, fruit, bread, mushrooms, meat and fish fillets.**

## SAMURA WARRANTY

The quality warranty from **SAMURA** is a skillful combination of cutting edge innovative technologies and millennial Japanese traditions. All our products are supplied in perfect condition.

Any **SAMURA** knife with any defect in materials or workmanship reported during the warranty period will either be repaired or replaced by a similar product.

All **SAMURA** knives are warranted against defects in materials and workmanship for a period of two (2) years from the date of original purchase.

**TAKE CARE OF YOUR KITCHEN KNIVES AND ENJOY YOUR COOKING!**



APPLICATION / COLLECTION	BAMBOO	SULTAN PRO	BUTCHER	PRO-S	OKINAWA	SHADOW	HARAKIRI	GOLF	STARK	JUGGERNAUT	ARMY	INCA	MY LITTLE CHEF
CLEAVER	SBA-0040		SBU-0040				SHR-0040				SNY-0041		
NAKIRI KNIFE					SO-0174	SH-0043	SHR-0043	SG-0043				SIN-0043	
SLICING KNIFE	SBA-0045/0046T	SUP-0045	SBU-0047/0049	SP-0045	SO-0146T	SH-0045	SHR-0045/0046T	SG-0045	STR-0045/0049				
SMALL FILLET KNIFE													
FILLET KNIFE	SBA-0048F		SBU-0048F	SP-0048F			SHR-0048/0048F						
YATAGAN KNIFE		SUP-0052											
BREAD KNIFE	SBA-0055							SG-0055					
FROZEN FOOD KNIFE	SBA-0056								STR-0056				
TWO-SIDED SAW KNIFE							SHR-0057						
BONING KNIFE			SBU-0063										
SMALL BUTCHER KNIFE			SBU-0064										
BUTCHER KNIFE			SBU-0066										
CARVING FORK							SHR-0065						
SKINNING KNIFE			SBU-0067										
TOMATO KNIFE													
CHEF'S KNIFE	SBA-0085	SUP-0085	SBU-0084/0085	SP-0085	SO-0185	SH-0085	SHR-0085/0086	SG-0085	STR-0085			SIN-0085	SKD-0085
PICHAK		SUP-0086											
GRAND CHEF'S KNIFE	SBA-0087		SBU-0087	SP-0087			SHR-0087	SG-0087					
ASIAN CHEF'S KNIFE											SNY-0040		
SERBIAN CHEF'S KNIFE													
MINI SANTOKU KNIFE	SBA-0093												
HAKATA KNIFE									STR-0091				
SANTOKU KNIFE	SBA-0094			SP-0095	SO-0194	SH-0095	SHR-0095	SG-0095					
GRAND SANTOKU KNIFE									STR-0096				
DEBA KNIFE					SO-0129								
YANAGIBA KNIFE					SO-0110/0111								
KITCHEN HATCHET										SJG-001			

THANK YOU FOR YOUR ATTENTION AND WE ARE LOOKING FORWARD  
TO FURTHER COOPERATION.

**samura**