



Sushi Master

Wafer-thin slices with the KK Yanagiba series from kai



The **Seki Magoroku KK series** from **kai** consists of two **Yanagiba knives** which combine robust quality with simple functionality and purist design. The extra-long blade - which is sharpened on one side - ensures absolute precision when cutting delicate slices or filleting fish and meat. The series is primarily aimed at professional chefs and sushi masters, who use the Yanagiba blades to achieve the highest level of precision with wafer-thin slices.

The knives owe their name to the long and slender shape of their blade, which is based on the willow leaf - the Japanese word Yanagiba means "willow blade". Made of stainless carbon steel, which meets the strict European standards, the blades are decorated with a soft and wavy line as a satined finish.

In combination with the long, tapered shape, the material ensures maximum sharpness while maintaining stability and sturdiness. Thus, the blade of the Yanagiba can be guided through fish or meat without resistance or much pressure, and almost exclusively with its own weight. The result is a clean, smooth and fine cut in just a single stroke. The concave back and the front bevel of the blade ensure that the sliced food does not stick to the knife. The professional Yanagiba knives in the KK series are available with blade lengths of 27 and 30 cm.

The slim silhouette of the KK series is rounded off by the octagonal, black matt Pakka wood handle. The high-quality resins added to the wood make the material particularly durable and resistant to moisture. In addition, the octagonal shape of the handle ensures comfortable cuts and a firm grip.

The 30 cm long **KK-0030 (RRP 149.00 €)** as well as the 27 cm long **KK-0027 (RRP 119.00 €)** are available from both retail and online shops.

For more information please see: www.kai-europe.com

Images in print quality available for download at: www.han.studio/kai2020