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MISONO KNIFE

240 MM. MISONO KNIVES: 750 years of tradition for these first quality Japanese knives. Blade in ultra dense stainless steel, easy to sharpen avoiding extreme wear, finished with a « below-zero » operation (thermal shock) and then hand sharpened by experts. Hilt in hard natural wood fixed by silver-nickel nails to ensure its long lasting life.



Size: TU

Characteristics: VARIOUS