



Knife Catalog

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Since 1932, Yaxell has been a major knife supplier in Japan. We have been contributing to the improvement of kitchen culture by supplying the superior quality kitchen knives. Our knives are used by the top chefs all over the world. Yaxell knives are becoming more and more popular also among discerning hobby chefs.

History and Tradition

The outstanding edge of the Yaxell knives has been achieved by combining the best of advanced technology with the unsurpassed knowledge and expertise of the craftsmen making these professional kitchen knives. Their skills have been cultivated in traditional Japanese sword making techniques, handed down from generation to generation over seven centuries in Seki, Japan, the capital of swords and knives.

Special heat treatment through accurate temperature control

Yaxell blades are heated in a kiln to a very high temperature and then ice hardened. Then, they are again tempered using high temperature to make the blade strong and durable with long-lasting performance. At the same time, this special heat treatment makes the blade corrosion resistant. The blade is hardened to Rockwell 66 for ZDP189 core knives and to Rockwell 62-63 degrees for SG2 core knives and Rockwell 60-61 degrees for VG10 core knives.



武久

**TAKEHISA
245 Layers**

Yaxell Takehisa features 245-layer Damascus blade with geometric pattern and beautiful black beech Pakka Wood handle with traditional Japanese Samurai family crest. The special Micro-Carbide powder steel ZDP189 cutting core with extremely high hardness – 66 Rockwell, enables to take and hold a particularly well cutting performance. Four Japanese Kanji characters are hand-engraved on the front side of the blade which means “Takehisa, the Samurai Spirit”. Our initial offering includes four traditional Japanese culinary blade shapes.



37310 Gyuto 240mm / 9.5"



37300 Gyuto 200mm / 8"

37334 Kiritsuke 200mm / 8"



37304 Nakiri 165mm / 6.5"

豪

**SUPER GOU
193 Layers**

 **psilon**

Yaxell Super GOU YPSILON was created as an upgrade model of Super GOU 161 layers - the 2017 No.1 rated knife by wiki.ezvid.com USA.

From the SG2 Micro-Carbide powder stainless steel cutting core to the 193-layer blade and its elegant black micarta handle with the inlaid samurai family crest, all elements in this knife bring an exceptional gorgeous appearance to itself and supreme cutting performance to users.

On the blade, four Japanese Characters are hand-engraved meaning 'Super GOU, the Samurai Spirit'. YPSILON - the model's name - comes from the letter 'Y' in German language. The Y represents the Yaxell logo. A nice looking wooden Katana sheath is included in the product.

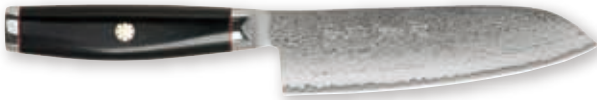




37200 Chef's 200mm / 8"



37234 Kiritsuke 200mm / 8"



37201 Santoku 165mm / 6.5"



37202 Utility 120mm / 4.75"



37200-004
YPSILON Set

37200+37201+37202+36071
430x100x240mm (L/W/H)

Wooden Katana sheath, Maple



37285 for Chef's 255mm / 10"



37280 for Chef's 200mm / 8"



37284 for Kiritsuke 200mm / 8"



37281 for Santoku 165mm / 6.5"



37282 for Utility 120mm / 4.75"

YPSILON is a registered
trade mark of Yaxell Corporation.

Super
豪

**SUPER GOU
161 Layers**

Blade

The blade core is made of ultra-hard SG2 Micro-Carbide powder stainless steel which is enveloped by 80 layers on each side with soft and hard stainless steel. This powdered steel contains a lot of carbon and has an unprecedented hardness of approximately 63 Rockwell. Powdered steel is used because it ensures a high degree of purity and exceptionally sharp cutting edge. The surface impresses with a fascinating Damascus design pattern – a symbol of the highest quality knife and its signature, Super GOU, the Samurai Sprit by hand engraving.

161 layers SG2 (Micro-carbide) Stainless Steel cross section photo



Under microscope at 100x magnification
The core material is SG2 and is covered by 80 layers on each side.

Handle

The beautiful handle is made out of FDA-approved red-black Canvas-Micarta, which is an odorless and enormously durable material made of resin and linen. The Canvas material is dyed red and black and brilliantly finished. This material lasts decades. The handle is attached tightly using three stainless steel rivets. The handle is supported by the high quality 18-10 stainless steel inside, which gives the knife outstanding stability and balance. The trade mark 'GOU' is engraved on the grip end in a noble style. The shape of the handle allows tireless working in all cutting techniques.

Super 豪 GOU is a registered trade mark of Yaxell Corporation.





37138 Bread 273mm / 10.75"



37110 Chef's 255mm / 10"



37139 Slicing 230mm / 9"



37108 Bread 230mm / 9"



37100 Chef's 200mm / 8"



37134 Kiritsuke 200mm / 8"



37104 Nakiri 180mm / 7"



37107 Slicing 180mm / 7"



37101G Santoku 165mm with ground hollow / 6.5"



37101 Santoku 165mm / 6.5"



37128 Chef's 150mm / 6"



37116 Slicing 150mm / 6"



37106 Boning 150mm / 6"



37112 Santoku 125mm / 5"



37102 Utility 120mm / 4.75"



37113 Steak knife 113mm / 4.5"



37103 Paring 80mm / 3.25"

豪

GOU
101 Layers

豪 GOU goes beyond.

Blade

The blade has an extremely sharp cutting edge. It is made out of Japanese SG2 Micro Carbide powder stainless steel, which is enveloped by 50 layers on each side with soft and hard stainless steel. This powdered steel contains a lot of carbon and has an unprecedented hardness of approximately 63 Rockwell. Powdered steel is used because it ensures a high degree of purity and strength. The resulting blade is extremely hard, ensuring an exceptionally sharp cutting edge. The surface impresses with a fascinating Damascus design pattern - a symbol of the highest quality knife and its signature, GOU multi layers by hand engraving.

101 layers SG2 (Micro-carbide) Stainless Steel cross section photo



Under microscope at 100x magnification
The core material is SG2 and is covered by 50 layers on each side.

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an odorless and enormously durable material made of resin and linen. The canvas material is dyed black and brilliantly finished. The inner handle is a solid forged 18-10 stainless ingot that has been welded onto the multi-layered steel blade. The welded junction is invisible, and as strong as the material itself. Yaxell is unique in the use of this super strong handle construction. The trade mark 'GOU' is engraved on the grip end in a noble style.

豪 GOU is a registered trade mark of Yaxell Corporation.
This word means 'The Superb' in Japanese.





37038 Bread 273mm / 10.75"



37010 Chef's 255mm / 10"



37039 Slicing 230mm / 9"



37008 Bread 230mm / 9"



37000 Chef's 200mm / 8"



37034 Kiritsuke 200mm / 8"



37004 Nakiri 180mm / 7"



37019 Chinese chef's 180mm / 7"



37007 Slicing 180mm / 7"



37001G Santoku 165mm with ground hollow / 6.5"



37001 Santoku 165mm / 6.5"



37028 Chef's 150mm / 6"



37016 Slicing 150mm / 6"



37006 Boning 150mm / 6"



37012 Santoku 125mm / 5"



37002 Utility 120mm / 4.75"



37013 Steak knife 113mm / 4.5"



37003 Paring 80mm / 3.25"

嵐

RAN
69 Layers

嵐 RAN runs the world.

Blade

The core material VG10 "super steel" is composed of Cobalt, Molybdenum, Vanadium and Carbon. VG10 stainless steel is clad with 34 layers of soft and hard high-carbon stainless steel on each side, producing 69 layered rust-resistant Damascus-look. The blade has an extremely sharp cutting edge. Our special heat treatment gives our blades the outstanding hardness rating of HRC61 on the Rockwell scale, ensuring long lasting cutting performance.

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an odorless and enormously durable material made of resin and linen. This material lasts decades. The end of the handle is made out of stainless steel, which gives the knife outstanding stability. Two stainless steel rivets fasten the handle tightly.

BEST PRODUCT Award





36038 Bread 273mm / 10.75"



36034 Kiritsuke 200mm / 8"



36010 Chef's 255mm / 10"



36004G Nakiri 180mm with ground hollow / 7"



36039 Slicing 230mm / 9"



36004 Nakiri 180mm / 7"



36008 Bread 230mm / 9"



36019 Chinese chef's 180mm / 7"



36000G Chef's 200mm with ground hollow / 8"

TESTWINNER by ETM TESTMAGAZIN in Germany



36007 Slicing 180mm / 7"

TESTWINNER by ETM TESTMAGAZIN in Germany



36000 Chef's 200mm / 8"



36001G Santoku 165mm with ground hollow / 6.5"

Best Product by Vergleich.org in Germany 2020



36001 Santoku 165mm / 6.5"



36002 Utility 120mm / 4.75"



36028 Chef's 150mm / 6"



36013 Steak 113mm / 4.5"



36016 Slicing 150mm / 6"



36003 Paring 80mm / 3.25"



36006 Boning 150mm / 6"



36123 Flexible 230mm (non Damascus) / 9"



36005 Tomato 140mm / 5.5"



36015 RANFLEX 160mm (non Damascus) / 6"



36012 Santoku 125mm / 5"



The most popular series 'RAN 69-Layer knives' have gotten 2 additional nice features.



Hand engraved blade logo

The 4 letters mean RAN Multi-layered Knife.



Engraved logo at Grip-end

The letter means RAN, the sensational.



36638 Bread 273mm / 10.75"



36610 Chef's 255mm / 10"



36639 Slicing 230mm / 9"



36608 Bread 230mm / 9"



36600G Chef's 200mm with ground hollow / 8"



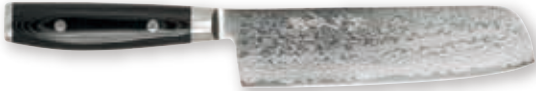
36600 Chef's 200mm / 8"



36634 Kiritsume 200mm / 8"



36604G Nakiri 180mm with ground hollow / 7"



36604 Nakiri 180mm / 7"



36619 Chinese chef's 180mm / 7"



36607 Slicing 180mm / 7"



36601G Santoku 165mm with ground hollow / 6.5"



36601 Santoku 165mm / 6.5"



36628 Chef's 150mm / 6"



36616 Slicing 150mm / 6"



36606 Boning 150mm / 6"



36605 Tomato 140mm / 5.5"



36612 Santoku 125mm / 5"



36602 Utility 120mm / 4.75"



36613 Steak 113mm / 4.5"



36603 Paring 80mm / 3.25"

膳

ZEN
37 Layers

Blade

The value Damascus knife was developed to meet the increasing market demand of "JAPAN FANS" in world markets. The core material is VG10 "super stainless steel", which is covered by 18 layers of soft and hard high-carbon stainless steel on each side, producing 37-layer, rust-resistant Damascus-blade. The hammer marks on the upper part of the blade make it look very artistic. Further, the logo is stamped, not etched. Of course the blade has an extremely sharp cutting edge with the hardness rating of HRC61 on the Rockwell scale.

37 layers VG10 (Cobalt-Molybdenum-Vanadium) Stainless Steel.

cross section photo

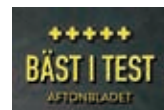


Under microscope at 100x magnification
The VG10 core material is clad by 18 layers on each side (=37 total)

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an enormously solid and durable material made out of resin and linen. This material lasts decades. Different from other materials, it is non-shrink and odorless. It is polished perfectly and fastened tightly by two stainless steel rivets.

膳 ZEN is a registered trade mark of Yaxell Corporation.
This word means 'the most healthy meals' in Japanese.



Best in Test in Sweden
by the Newspaper
'Aftonbladet'





35538 Bread 273mm / 10.75"



35510 Chef's 255mm / 10"



35539 Slicing 230mm / 9"

Test Winner by the Danish newspaper POLITIKEN in January 2019



35508 Bread 230mm / 9"

Best in Test by 'Aftonbladet' in Sweden



35500 Chef's 200mm / 8"



35534 Kiritsuke 200mm / 8"



35504 Nakiri 180mm / 7"



35519 Chinese chef's 180mm / 7"



35507 Slicing 180mm / 7"



35501 Santoku 165mm / 6.5"



35516 Slicing 150mm / 6"



35506 Boning 150mm / 6"



35512 Santoku 125mm / 5"



35502 Utility 120mm / 4.75"



35503 Paring 80mm / 3.25"

鎚紋

TSUCHIMON 3 Layers

鎚紋 *Tsuchimon* knife for *Sushi Masters*

Blade

The blade core is made of Japanese VG10 'super stainless' steel clad by high quality stainless steel from both sides. The hammer marks on the upper part of the blade make its look very artistic. The KATANA sword wave line is clearly observed on the blade. It has an extremely sharp cutting-angle with the hardness rating of HRC61 on the Rockwell scale.

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an enormously solid and durable material made of resin and linen. This material lasts decades. Different from other handle material, it is non-shrink and odorless. It is polished perfectly and fastened tightly by two stainless steel rivets. It is supported by the high quality 18-10 stainless steel inside, which gives the knife outstanding stability and balance. The Yaxell logo is engraved on the grip end in a noble style. The shape of the handle allows tireless working in all cutting techniques.

鎚紋 Tsuchimon is a registered trade mark of Yaxell Corporation. This word means 'Wave line and Hammered marks on the blade' in Japanese.





36738 Bread 273mm / 10.75"



36710 Chef's 255mm / 10"



36739 Slicing 230mm / 9"



36708 Bread 230mm / 9"



36700 Chef's 200mm / 8"



36734 Kiritsuke 200mm / 8"



36704 Nakiri 180mm / 7"



36707 Slicing 180mm / 7"



36701 Santoku 165mm / 6.5"



36716 Slicing 150mm / 6"



36706 Boning 150mm / 6"



36712 Santoku 125mm / 5"



36702 Utility 120mm / 4.75"



36713 Steak 113mm / 4.5"



36703 Paring 80mm / 3.25"

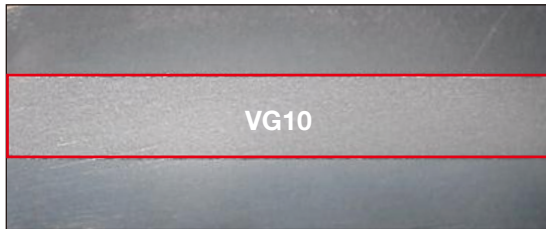


Blade

The core material is VG10 "super stainless steel", which is clad (covered) by high quality stainless steel from both sides. The KATANA sword wave line is clearly observed on the blade. Of course the blade has an extremely sharp cutting edge and long cutting performance.

3 layers VG10 (Cobalt-Molybdenum-Vanadium) Stainless Steel.

cross section photo



Under microscope at 100x magnification.
The core material is VG10 and clad by quality stainless steel.

Handle

The handle is made out of FDA-approved black Canvas-Micarta, which is an odorless and enormously durable material made of resin and linen. This material lasts decades. The end of the handle is made out of stainless steel, which gives the knife outstanding stability. Two stainless steel rivets fasten the handle tightly.

紋 MON is a registered trade mark of Yaxell Corporation.
This word means 'The Beautiful Wave Line'





36338 Bread 273mm / 10.75"



36307 Slicing 180mm / 7"



36310 Chef's 255mm / 10"



36301 Santoku 165mm / 6.5"



36339 Slicing 230mm / 9"



36316 Slicing 150mm / 6"



36308 Bread 230mm / 9"



36306 Boning 150mm / 6"



36300 Chef's 200mm / 8"



36312 Santoku 125mm / 5"



36334 Kiritsuke 200mm / 8"



36302 Utility 120mm / 4.75"



36304 Nakiri 180mm / 7"



36303 Paring 80mm / 3.25"



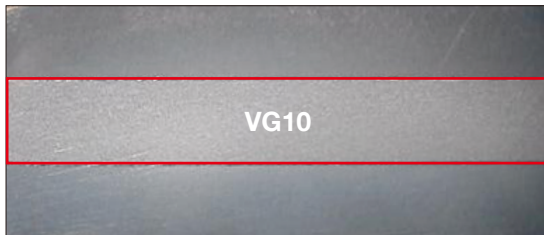
**SAYAKA
3 Layers**

Blade

The core material is VG10 "super stainless steel", which is clad (covered) by high quality stainless steel from both sides. The KATANA sword wave line is clearly observed on the blade. Of course the blade has an extremely sharp cutting angle and long cutting performance.

3 layers VG10 (Cobalt-Molybdenum-Vanadium) Stainless Steel.

cross section photo



Under microscope at 100x magnification
The core material is VG10 and clad by quality stainless steel.

Handle

The handle is made out of high quality of 18-10 stainless steel. SAYAKA handle has very unique zebra stripes for firm grip. Grip-end shows a nicely etched Yaxell logo.

さやか SAYAKA is a registered trade mark of Yaxell Corporation.
This word means 'the clear cut' in Japanese.





S-0 Chef's 200mm / 8"



S-1 Santoku 180mm / 7"



S-12 Santoku 130mm / 5"



S-2 Utility 125mm / 5"

Whetstone System



Consisted of following parts



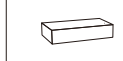
60mm width stone



Blade-angle-keeper with ceramic protectors



Bright color rubber base



Leveling stone

Double Stone System



36053 #3000/8000



37060 #1000/3000



36052 #600/1000



36060 #240/1000

Single Stone System



36057 #8000



36056 #5000



36055 #1500



36054 #1000



36049 #800



36048 #600



36047 #400

KITCHEN SHEARS



36833
8" detachable forged kitchen shears

Knife Bag



37710



37708

Item#	Description	Size
37710	10 pockets	515x162x50mm(W/H/D)
37708	8 pockets	500x130x40mm(W/H/D)

Knife Sharpener

37022 Yaxell Water Sharp
for SG2 core knives



37022-S
Spare parts for Yaxell Water Sharp

36022 Yaxell Sharp
for VG10 core knives

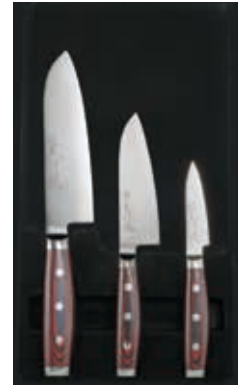


36022-S
Spare parts for Yaxell Sharp

Gift Set



37100-903
Super GOU knife 3pc. set
37100+37102+37103



37101-703
Super GOU knife 3pc. set
37101+37112+37103



37100-902
Super GOU knife 2pc. set
37100+37102



37100-003
Super GOU 3pc. gift set
37100+37102+37022



37100-002
Super GOU 2pc. gift set
37100+37022



37113-002
Super GOU steak knife 2pc. set
2x37113

GOU gift sets are also available.

Gift Set



36001-703
RAN knife 3pc. set
36001+36012+36003



36000-003
RAN 3pc. gift set
36000+36002+36022



35500-903
ZEN knife 3pc. set
35500+35502+35503



35500-902
ZEN knife 2pc. set
35500+35502



36000-902
RAN knife 2pc. set
36000+36002



36000-002
RAN 2pc. gift set
36000+36022



36700-903
Tsuchimon knife 3pc. set
36700+36702+36703



36700-902
Tsuchimon knife 2pc. set
36700+36702



36000-903
RAN knife 3pc. Set
36000+36002+36003



36028-903
RAN 3pc. knife set
36028+36012+36003



36700-003
Tsuchimon 3pc. gift set
36700+36702+36022



36713-004
Tsuchimon steak knife 4pc. set
4 x 36713

Collaboration with Panasonic continues.



LIMITED LIFETIME WARRANTY

All Yaxell products are fully guaranteed against defects in material and/or craftsmanship.

POTENTIAL CHANGES WITHOUT NOTICE

Due to the drastic market changes or due to the change of production systems, prices, specifications and design of the products might change without advance notice. Products will be discontinued when the market demands decrease. Please check at the store or Internet shop carefully.

LIABILITY DISCLAIMER

Yaxell products are intended and sold for legitimate cutting purpose only. The purchase, use and ownership of products are subject to a wide variety of local laws and regulations of each country. Due to the complexity and constantly changing nature of them, it is the responsibility of the buyer to investigate and comply with the laws and regulations that apply in his area/country. The buyer is solely responsible for any claims resulting from violation of them. Any use of the products other than cutting is considered misuse and abuse and Yaxell Corporation is not responsible for it.

Unification of hand-engraving

To increase the consistency among Yaxell products, the hand-engraved Japanese Kanji characters on all series with hand-engraving (TAKEHISA, SUPER GOU, GOU, RAN PLUS) will be unified to “超多層鋼” which means “Made of Multi-layered Super Steel”.

超多層鋼



<http://www.yaxell.co.jp>



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