

Product Specification

No. 103 NARITA Co.,Ltd.

Product No. 01

Product name

Seisui SG2 Gyuto(chef's knife),210mm

**Description**

Cutleries

Size per product

| | |
|----------|--------|
| Width | 60 mm |
| Depth | 360 mm |
| Height | 25 mm |
| Weight | 260 g |
| Capacity | 170 g |

Quantity per case

1 piece(s)

Minimum lot for order

6 piece(s)

Retail price in Japan (yen) *excluding tax

25,000 JPY

Place of production/processing

Niigata

Materials

Takehu Special Steel Powder Stainless Steel SG2

Selling point

Seisui SG2 Gyuto made from Takefu Special Steel's powdered high-speed steel SG2, which is made by combining the best of advanced technologies such as rust-proof blade material. Sharp and long-lasting.

Color

The blade is silver and the handle is wine red.

Lead time

We can make shipments soon.

- We can make shipments [30 days ~ 60 days] after receiving order.

Product Specification

No. 103 NARITA Co.,Ltd.

Product No. 02

| Product name |
|--|
| Seisui SG2 Santoku(kitchen knife),170mm |
|  |

| Description | |
|--|--------|
| Cutleries | |
| Size per product | |
| Width | 60 mm |
| Depth | 325 mm |
| Height | 25 mm |
| Weight | 230 g |
| Capacity | 160 g |
| Quantity per case | |
| 1 piece(s) | |
| Minimum lot for order | |
| 6 piece(s) | |
| Retail price in Japan (yen) *excluding tax | |
| 20,000 JPY | |

| Place of production/processing | | | | |
|--|-----------------------------|-------------------------|------------------------|------------------------|
| Niigata | | | | |
| Materials | | | | |
| Takehu Special Steel Powder Stainless Steel SG2 | | | | |
| Selling point | | | | |
| Seisui SG2 Santoku Knife made from Takefu Special Steel's powdered high-speed steel SG2, which is made by combining the best of advanced technologies such as rust-proof blade material. Sharp and long-lasting. | | | | |
| Color | | | | |
| The blade is silver and the handle is wine red. | | | | |
| Lead time | | | | |
| <table border="0"> <tr> <td>We can make shipments soon.</td> <td>● We can make shipments</td> <td>[30 days ~ 60 days]</td> <td>after receiving order.</td> </tr> </table> | We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. |
| We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. | |

Product Specification

No. 103 NARITA Co.,Ltd.

Product No. 03

Product name

Seisui SG2 Nakiri(kitchen knife),160mm



Description

Cutleries

Size per product

| | |
|----------|--------|
| Width | 60 mm |
| Depth | 325 mm |
| Height | 25 mm |
| Weight | 245 g |
| Capacity | 175 g |

Quantity per case

1 piece(s)

Minimum lot for order

6 piece(s)

Retail price in Japan (yen) *excluding tax

18,500 JPY

Place of production/processing

Niigata

Materials

Takehu Special Steel Powder Stainless Steel SG2

Selling point

Seisui SG2 Nakiri Knife made from Takefu Special Steel's powdered high-speed steel SG2, which is made by combining the best of advanced technologies such as rust-proof blade material. Sharp and long-lasting.

Color

The blade is silver and the handle is wine red.

Lead time

We can make shipments soon.

- We can make shipments [30 days ~ 60 days] after receiving order.

Product Specification

No. 103 NARITA Co.,Ltd.

Product No. 04

| Product name |
|--|
| Seisui SG2 Petty(kitchen knife),120mm |
|  |

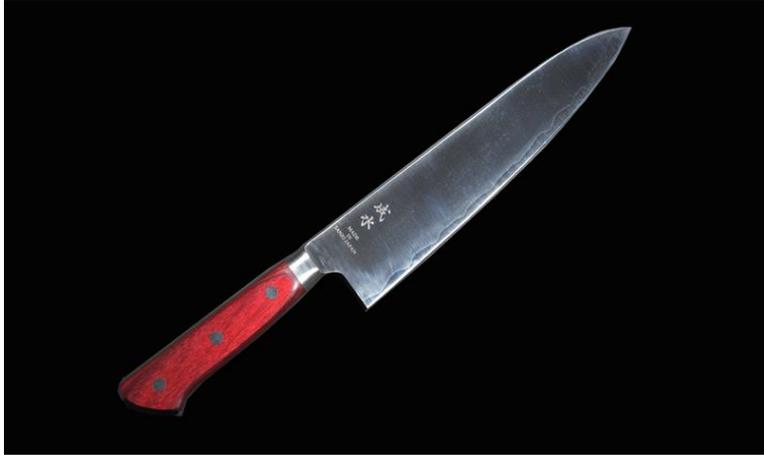
| Description | |
|--|--------|
| Cutleries | |
| Size per product | |
| Width | 45 mm |
| Depth | 245 mm |
| Height | 25 mm |
| Weight | 115 g |
| Capacity | 65 g |
| Quantity per case | |
| 1 piece(s) | |
| Minimum lot for order | |
| 6 piece(s) | |
| Retail price in Japan (yen) *excluding tax | |
| 13,000 JPY | |

| Place of production/processing | | | | |
|--|-----------------------------|-------------------------|------------------------|------------------------|
| Niigata | | | | |
| Materials | | | | |
| Takefu Special Steel Powder Stainless Steel SG2 | | | | |
| Selling point | | | | |
| Seisui SG2 Petty Knife made from Takefu Special Steel's powdered high-speed steel SG2, which is made by combining the best of advanced technologies such as rust-proof blade material. Sharp and long-lasting. | | | | |
| Color | | | | |
| The blade is silver and the handle is wine red. | | | | |
| Lead time | | | | |
| <table border="0"> <tr> <td>We can make shipments soon.</td> <td>● We can make shipments</td> <td>[30 days ~ 60 days]</td> <td>after receiving order.</td> </tr> </table> | We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. |
| We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. | |

Product Specification

No. 103 NARITA Co.,Ltd.

Product No. 05

| Product name |
|--|
| Seisui Aogami Super Gyuto(chef's knife),210mm |
|  |

| Description | |
|--|--------|
| Cutleries | |
| Size per product | |
| Width | 60 mm |
| Depth | 360 mm |
| Height | 25 mm |
| Weight | 260 g |
| Capacity | 170 g |
| Quantity per case | |
| 1 piece(s) | |
| Minimum lot for order | |
| 6 piece(s) | |
| Retail price in Japan (yen) *excluding tax | |
| 21,500 JPY | |

| Place of production/processing | | | | |
|--|-----------------------------|-------------------------|------------------------|------------------------|
| Niigata | | | | |
| Materials | | | | |
| Hitachi Metals (YASUGI SPECIALTY STEEL) AOGAMI SUPER STEEL | | | | |
| Selling point | | | | |
| Seisui Aogami Super kitchen Knife is hard but hard to break, with Hitachi Metals Aogami Super Steel sandwiched between stainless steel. The hardness after tempering is as high as HRC64-65 because the blade heated during quenching is cooled at once. | | | | |
| Color | | | | |
| The blade is silver and the handle is wine red. | | | | |
| Lead time | | | | |
| <table border="0"> <tr> <td>We can make shipments soon.</td> <td>● We can make shipments</td> <td>[30 days ~ 60 days]</td> <td>after receiving order.</td> </tr> </table> | We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. |
| We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. | |

Product Specification

No. 103 **NARITA Co.,Ltd.**Product No. **06**

| Product name |
|--|
| Seisui Aogami Super Santoku(kitchen knife),170mm |
|  |

| Description | |
|--|--------|
| Cutleries | |
| Size per product | |
| Width | 60 mm |
| Depth | 325 mm |
| Height | 25 mm |
| Weight | 230 g |
| Capacity | 160 g |
| Quantity per case | |
| 1 piece(s) | |
| Minimum lot for order | |
| 6 piece(s) | |
| Retail price in Japan (yen) *excluding tax | |
| 18,500 JPY | |

| Place of production/processing | | | | |
|--|-----------------------------|-------------------------|------------------------|------------------------|
| Niigata | | | | |
| Materials | | | | |
| Hitachi Metals (YASUGI SPECIALTY STEEL) AOGAMI SUPER STEEL | | | | |
| Selling point | | | | |
| Seisui Aogami Super kitchen Knife is hard but hard to break, with Hitachi Metals Aogami Super Steel sandwiched between stainless steel. The hardness after tempering is as high as HRC64-65 because the blade heated during quenching is cooled at once. | | | | |
| Color | | | | |
| The blade is silver and the handle is wine red. | | | | |
| Lead time | | | | |
| <table border="0"> <tr> <td>We can make shipments soon.</td> <td>● We can make shipments</td> <td>[30 days ~ 60 days]</td> <td>after receiving order.</td> </tr> </table> | We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. |
| We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. | |

Product Specification

No. 103 **NARITA Co.,Ltd.**Product No. **07**

| Product name |
|--|
| Seisui Aogami Super Nakiri(kitchen knife),160mm |
|  |

| Description | |
|--|--------|
| Cutleries | |
| Size per product | |
| Width | 60 mm |
| Depth | 325 mm |
| Height | 25 mm |
| Weight | 245 g |
| Capacity | 175 g |
| Quantity per case | |
| 1 piece(s) | |
| Minimum lot for order | |
| 6 piece(s) | |
| Retail price in Japan (yen) *excluding tax | |
| 17,500 JPY | |

| Place of production/processing | | | | |
|--|-----------------------------|-------------------------|------------------------|------------------------|
| Niigata | | | | |
| Materials | | | | |
| Hitachi Metals (YASUGI SPECIALTY STEEL) AOGAMI SUPER STEEL | | | | |
| Selling point | | | | |
| Seisui Aogami Super kitchen Knife is hard but hard to break, with Hitachi Metals Aogami Super Steel sandwiched between stainless steel. The hardness after tempering is as high as HRC64-65 because the blade heated during quenching is cooled at once. | | | | |
| Color | | | | |
| The blade is silver and the handle is wine red. | | | | |
| Lead time | | | | |
| <table border="0"> <tr> <td>We can make shipments soon.</td> <td>● We can make shipments</td> <td>[30 days ~ 60 days]</td> <td>after receiving order.</td> </tr> </table> | We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. |
| We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. | |

Product Specification

No. 103 **NARITA Co.,Ltd.**Product No. **08**

| Product name |
|--|
| Seisui Aogami Super Petty(kitchen knife),120mm |
|  |

| Description | |
|--|--------|
| Cutleries | |
| Size per product | |
| Width | 45 mm |
| Depth | 245 mm |
| Height | 25 mm |
| Weight | 115 g |
| Capacity | 65 g |
| Quantity per case | |
| 1 piece(s) | |
| Minimum lot for order | |
| 6 piece(s) | |
| Retail price in Japan (yen) *excluding tax | |
| 13,000 JPY | |

| Place of production/processing | | | | |
|--|-----------------------------|-------------------------|------------------------|------------------------|
| Niigata | | | | |
| Materials | | | | |
| Hitachi Metals (YASUGI SPECIALTY STEEL) AOGAMI SUPER STEEL | | | | |
| Selling point | | | | |
| Seisui Aogami Super kitchen Knife is hard but hard to break, with Hitachi Metals Aogami Super Steel sandwiched between stainless steel. The hardness after tempering is as high as HRC64-65 because the blade heated during quenching is cooled at once. | | | | |
| Color | | | | |
| The blade is silver and the handle is wine red. | | | | |
| Lead time | | | | |
| <table border="0"> <tr> <td>We can make shipments soon.</td> <td>● We can make shipments</td> <td>[30 days ~ 60 days]</td> <td>after receiving order.</td> </tr> </table> | We can make shipments soon. | ● We can make shipments | [30 days ~ 60 days] | after receiving order. |
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