

MIYABI



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2026

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Knives



Black / 5000 MCD 67

133 layers steel, MC66 Micro Carbide, black ash handle, damascus design



	Description	Size	Article no.	EAN
	Shotoh	9 cm	1019501	4009839394904
	Shotoh	13 cm	1002031	4009839394959
	Santoku	14 cm	1019523	4009839395260
	Santoku	18 cm	1002039	4009839395284
	Rocking santoku	18 cm	1019531	4009839395345
	Gyutoh	20 cm	1002035	4009839394973
	Gyutoh	24 cm	1002037	4009839395161
	Bread knife	24 cm	1002041	4009839395314
	Sujihiki	24 cm	1002033	4009839395000
	Knife set 2 piece: Shotoh + Gyutoh	13 cm + 20 cm	1019535	4009839491467

Birch / 5000 MCD

101 layers steel, MC63 Micro Carbide, masur birch handle, damascus design



	Description	Size	Article no.	EAN
	Shotoh	9 cm	1002003	4009839275920
	Shotoh	13 cm	1002005	4009839275951
	Shotoh	14 cm	1002023	4009839408601
	Chutoh	16 cm	1002007	4009839275982
	Gyutoh	16 cm	1008487	4009839281884
	Nakiri	17 cm	1002015	4009839408632
	Santoku	18 cm	1002013	4009839276071
	Rocking santoku	18 cm	1002025	4009839408618
	Gyutoh	20 cm	1002009	4009839276019
	Gyutoh	24 cm	1002011	4009839276040

Birch / 5000 MCD

101 layers steel, MC63 Micro Carbide, masur birch handle, damascus design



	Description	Size	Article no.	EAN
	Bunka	17 cm	1034064	4009839700682
	Sujihiki	24 cm	1002020	4009839281853
	Kiritsuke	24 cm	1019488	4009839539107
	Bread knife	24 cm	1002017	4009839295812
	Knife set 2 piece: Shotoh + Gyutoh	13 cm + 20 cm	1020077	4009839491481

Mikoto / 4500 FCD

101 layers steel, FC63 Fine Carbide, diamond patterned octagonal micarta handle, damascus design



	Description	Size	Article no.	EAN
	Shotoh	9 cm	1027741	4009839673375
	Shotoh	14 cm	1027742	4009839673382
	Gyutoh	16 cm	1027743	4009839673399
	Santoku	18 cm	1027744	4009839673405
	Nakiri	18 cm	1027740	4009839673368
	Gyutoh	20 cm	1027745	4009839673412
	Sujihiki	24 cm	1027747	4009839673436
	Bread knife	23 cm	1027746	4009839673429

Hibana / 800 DP

49 layers steel, FC61 Fine Carbide, black plastic & steel handle, damascus design



	Description	Size	Article no.	EAN
	Shotoh	9 cm	1005896	4009839521973
	Nakiri	17 cm	1005899	4009839521980
	Santoku	18 cm	1005901	4009839521942
	Chef's knife	20 cm	1005897	4009839521997
	Bread knife	24 cm	1005900	4009839522017

Artisan / 6000 MCT

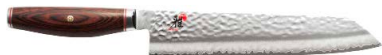
3 layers steel, MC66 MicroCarbide, brown D-shaped pakkawood handle, tsuchime hand-hammered finish



	Description	Size	Article no.	EAN
	Shotoh	9 cm	1001966	4009839307928
	Shotoh	13 cm	1001968	4009839307959
	Santoku	14 cm	1001977	4009839340918
	Shotoh	14 cm	1019803	4009839372209
	Gyutoh	16 cm	1001970	4009839307980
	Santoku	18 cm	1001978	4009839308079
	Rocking santoku	18 cm	1019823	4009839340901
	Gyutoh	20 cm	1001972	4009839308017
	Bread knife	23 cm	1001981	4009839308109
	Gyutoh	24 cm	1001975	4009839308048

Artisan / 6000 MCT

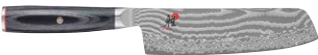
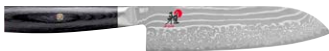
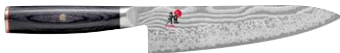
3 layers steel, MC66 MicroCarbide, brown D-shaped pakkawood handle, tsuchime hand-hammered finish

	Description	Size	Article no.	EAN
	Sujihiki	24 cm	1001983	4009839308130
	Kiritsuke	24 cm	1019812	4009839539114
	Knife set 2 piece: Shotoh + Gyutoh	13 cm + 20 cm	1019818	4009839491528
	Knife set 3 piece: 2 Shotoh + Gyutoh	9 cm + 13 cm + 20 cm	1019821	4009839536595

Kaizen / 5000 FC-D

49 layers steel, FC61 Fine Carbide, black pakkawood handle, damascus design



	Description	Size	Article no.	EAN
	Shotoh	9 cm	1002127	4009839376863
	Shotoh	13 cm	1002131	4009839376870
	Shotoh	14 cm	1002133	4009839376887
	Gyutoh	16 cm	1002136	4009839376900
	Nakiri	17 cm	1002146	4009839408625
	Santoku	18 cm	1002144	4009839376931
	Gyutoh	20 cm	1002139	4009839376917
	Bread knife	24 cm	1002149	4009839376948
	Gyutoh	24 cm	1002142	4009839376924
	Sujihiki	24 cm	1002134	4009839376894

Koya / 4000 FCv2

1 layer steel, FC61 Fine Carbide, black pakkawood handle, mirror-polished blade



	Description	Size	Article no.	EAN
	Kudamono	9 cm	1026921	4009839670626
	Shotoh	14 cm	1026923	4009839670640
	Nakiri	18 cm	1026925	4009839670664
	Santoku	18 cm	1026927	4009839670688
	Gyutoh	20 cm	1026929	4009839670701
	Bread knife	23 cm	1026931	4009839670725

	Description	Size	Article no.	EAN
	Shotoh	10 cm	1033757	4009839699368
	Santoku	18 cm	1033755	4009839699344
	Gyutoh	20 cm	1033756	4009839699351

Tenmei

FC61 Fine Carbide, pakka wood handle, damascus design



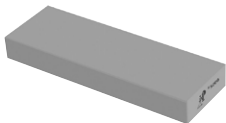
	Description	Size	Article no.	EAN
	Paring knife	9 cm	1031210	4009839687389
	Chef's knife compact	14 cm	1031212	4009839687402
	Nakiri	18 cm	1031218	4009839687464
	Santoku, fine edge	18 cm	1031227	4009839687549
	Chef's knife	20 cm	1031228	4009839687556
	Bread knife, serrated edge	23 cm	1031229	4009839687563

Accessories



Accessories



	Description	Size Material	Article no.	EAN
	Sharpening stone #400 green	Aluminium- oxid	1002082	4009839275043
	Sharpening stone #1000 green	Aluminium- oxid	1002083	4009839275050
	Sharpening stone #5000 grey	Aluminium- oxid	1002086	4009839275081
	Stropping block	Hinoki wood	1002081	4009839275104
	Knife sharpener, ceramic discs	21 cm Ceramic	1002088	4009839303098
	Magnetic knife block	Bamboo	1002076	4009839275227
	Cutting board, with juice rim on one side	35 cm x 20 cm Hinoki wood	1002078	4009839275012
	Cutting board, with juice rim on one side	40 cm x 25 cm Hinoki wood	1002079	4009839275029



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