



MIYABI / ZWILLING GROUP

2024



## MIYABI – Beauty of Sharpness

It takes more than 100 steps and 42 days to make a knife worthy of the MIYABI name. The production in Seki combines German engineering and the finest Japanese craftsmanship, with hundreds of years of experience.

All MIYABI knives are handmade masterpieces with a lifetime warranty on materials and production defects. The full potential of the knife steel is revealed through a special thermal treatment; FRIODUR® (ice hardening at  $-70^{\circ}\text{C}$ ) and CRYODUR® (ice hardening at  $-196^{\circ}\text{C}$ ). This includes several stages of controlled tempering, which is a costly and time-consuming process patented by ZWILLING. This determines the hardness, sharpness, durability and corrosion resistance of the knife.

In addition to the blade profile and grinding, the type of steel also defines the sharpness of the blade and how long it stays sharp. The combination of the best thermal treatment and the choice of steel guarantees ideal knife properties, which is a hallmark of all knives produced under the MIYABI brand.



# Index

## KNIVES








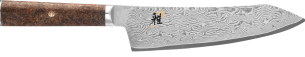





MIYABI BLACK 5000 MCD 67	4
MIYABI BIRCH 5000 MCD	5
MIYABI ARTISAN 6000 MCT	6
MIYABI RAW 5000 FCD	7
MIYABI MIZU 5000 MCT	8
MIYABI STEEL 7000 D	9
MIYABI HIBANA 8000 DP	10
Accessories	11



# MIYABI BLACK 5000 MCD 67

Blade: MicroCarbide powder steel MC66, Damascus design, 133 layers

















	Description	Size Handle	Pieces	Order no	Article no	EAN	RSP
	Shotoh Pairing knife	9 cm Black maple	1	1019501	34400-091	4009839394904	2299
	Shotoh Prep knife	13 cm Black maple	1	1002031	34400-131	4009839394959	2699
	Chutoh Utility knife	15 cm Black maple	1	1019513	34402-151	4009839395192	3199
	Gyutoh Chef's knife	20 cm Black maple	1	1002035	34401-201	4009839394973	3599
	Gyutoh Chef's knife	24 cm Black maple	1	1002037	34401-241	4009839395161	3799
	Santoku Japanese chef's knife	14 cm Black maple	1	1019523	34404-141	4009839395260	3099
	Santoku Japanese chef's knife	18 cm Black maple	1	1002039	34404-181	4009839395284	3599
	Rocking santoku Japanese chef's knife	18 cm Black maple	1	1019531	34408-181	4009839395345	3599
	Sujihiki Carving knife	24 cm Black maple	1	1002033	34400-241	4009839395000	3599
	Bread knife	24 cm Black maple Serrated	1	1002041	34406-241	4009839395314	3599
	Knife set 2 pieces: Shotoh 13 cm Gyutoh 20 cm	Set Black maple	1	1019538	34411-000	4009839491467	6199
	Knife set 3 pieces: Kudamono 9 cm Shotoh 13 cm Gyutoh 20 cm	Set Black maple	1	1019537	34411-003	4009839536588	8499
	Ceramic sharpening steel with D-shaped handle	26 cm Black maple	1	1019538	34415-260	4009839395376	2499



# MIYABI BIRCH 5000 MCD

Blade: MicroCarbide powder steel MC66, Damascus design, 101 layers















	Description	Size Handle	Pieces	Order no	Article no	EAN	RSP
	Shotoh Peeling knife	9 cm Masur birch	1	1002003	34372-091	4009839275920	2199
	Shotoh Pairing knife	13 cm Masur birch	1	1002005	34372-131	4009839275951	2499
	Shotoh Prep knife	14 cm Masur birch	1	1002023	34381-141	4009839408601	2599
	Chutoh Utility knife	16 cm Masur birch	1	1002007	34372-161	4009839275982	2699
	Gyutoh Chef's knife	16 cm Masur birch	1	1008487	34373-161	4009839281884	2799
	Gyutoh Chef's knife	20 cm Masur birch	1	1002009	34373-201	4009839276019	3399
	Gyutoh Chef's knife	24 cm Masur birch	1	1002011	34373-241	4009839276040	3699
	Nakiri Japanese vegetable knife	17 cm Masur birch	1	1002015	34375-171	4009839408632	3399
	Santoku Japanese chef's knife	18 cm Masur birch	1	1002013	34374-181	4009839276071	3399
	Rocking Santoku Japanese chef's knife	18 cm Masur birch	1	1002025	34388-181	4009839408618	3399
	Sujihiki Carving knife	24 cm Masur birch	1	1002020	34378-241	4009839281853	3399
	Bread knife	23 cm Masur birch Serrated	1	1002017	34376-231	4009839295812	3399
	Kiritsuke Japanese chef's knife	24 cm Masur birch	1	1019488	34379-241	4009839539107	3599
	Knife set 2 pieces: Shotoh 13 cm Gyutoh 20 cm	Set Masur birch	1	1002017	34376-231	4009839295812	5799



# MIYABI ARTISAN 6000 MCT

Blade: MicroCarbide powder steel MC63, Tsuchime, 3 layers



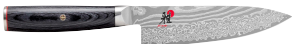
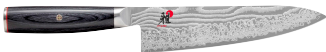
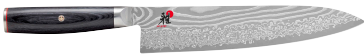
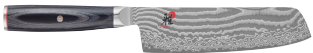
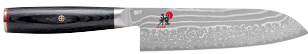
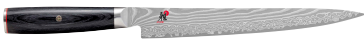




	Description	Size Handle	Pieces	Order no	Article no	EAN	RSP
	Shotoh Peeling knife	9 cm Pakkawood	1	1001966	34072-091	4009839307928	1399
	Shotoh Pairing knife	13 cm Pakkawood	1	1001968	34072-131	4009839307959	1599
	Shotoh Prep knife	14 cm Pakkawood	1	1019803	34075-141	4009839372209	1799
	Gyutoh Utility knife	16 cm Pakkawood	1	1001970	34073-161	4009839307980	1899
	Gyutoh Chef's knife	20 cm Pakkawood	1	1001972	34073-201	4009839308017	2199
	Gyutoh Chef's knife	24 cm Pakkawood	1	1001975	34073-241	4009839308048	2599
	Santoku Japanese chef's knife	14 cm Pakkawood	1	1001978	34074-181	4009839308079	1799
	Santoku Japanese chef's knife	18 cm Pakkawood	1	1001978	34074-181	4009839308079	2199
	Rocking santoku Japanese chef's knife	18 cm Pakkawood	1	1019823	34088-181	4009839340901	2099
	Sujihiki Carving knife	24 cm Pakkawood	1	1001983	34078-241	4009839308130	2299
	Bread knife	23 cm Pakkawood Serrated	1	1001981	34076-231	4009839308109	2199
	Kiritsuke	24 cm Pakkawood	1	1019812	34076-241	4009839539114	2499
	Knife set 2 pieces: Shotoh 13 cm Gyutoh 20 cm	Set Pakkawood	1	1019818	34081-001	4009839491528	3799
	Knife set 3 pieces: Shotoh 9 cm Shotoh 13 cm Kockkniv 20 cm	Set Pakkawood	1	1019821	34081-005	4009839536595	4799



# MIYABI RAW 5000 FCD

Blade: FC 61 steel, Damascus design, 49 layers












	Description	Size Handle	Pieces	Order no	Article no	EAN	RSP
	Shotoh Peeling knife	9 cm Micarta wood	1	1002127	34680-091	4009839376863	1199
	Shotoh Pairing knife	11 cm Micarta wood	1	1002131	34680-111	4009839376870	1299
	Shotoh Prep knife	13 cm Micarta wood	1	1002133	34680-131	4009839376887	1399
	Gyutoh Chef's knife	16 cm Micarta wood	1	1002136	34681-161	4009839376900	1799
	Gyutoh Chef's knife	20 cm Micarta wood	1	1002139	34681-201	4009839376917	1999
	Gyutoh Chef's knife	24 cm Micarta wood	1	1002142	34681-241	4009839376924	2199
	Nakiri Japanese vegetable knife	17 cm Micarta wood	1	1002146	34685-171	4009839408625	1999
	Santoku Japanese chef's knife	18 cm Micarta wood	1	1002144	34684-181	4009839376931	1999
	Sujihiki Carving knife	24 cm Micarta wood	1	1002134	34680-241	4009839376894	1999
	Bread knife	24 cm Micarta wood Serrated	1	1002149	34686-241	4009839376948	1999
	Knife set 2 pieces: Shotoh 13 cm Gyutoh 20 cm	Set Micarta wood	1	1019600	34690-003	4009839491696	3399



# MIYABI MIZU 5000 MCT







Blade: MicroCarbide powder steel MC63, Tsuchime, 3 layers



	Description	Size Handle	Pieces	Order no	Article no	EAN	RSP
	Shotoh Peeling knife	9 cm Micarta wood	1	1001812	32910-091	4009839378171	1399
	Shotoh Pairing knife	13 cm Micarta wood	1	1001814	32910-131	4009839378188	1499
	Shotoh Prep knife	14 cm Micarta wood	1	1020551	32915-141	4009839525346	1499
	Gyutoh Utility knife	16 cm Micarta wood	1	1012462	32911-161	4009839378195	1799
	Gyutoh Chef's knife	20 cm Micarta wood	1	1001817	32911-201	4009839378201	2099
	Gyutoh Chef's knife	24 cm Micarta wood	1	1001819	32911-241	4009839378225	2199
	Santoku Japanese chef's knife	18 cm Micarta wood	1	1001823	32917-181	4009839378232	1999
	Sujihiki Carving knife	24 cm Micarta wood	1	1012457	32910-241	4009839378218	2099
	Bread knife	24 cm Micarta wood Serrated	1	1001821	32916-241	4009839417276	1999
	Knife set 2 pieces: Shotoh 9 cm Gyutoh 20 cm	Set Micarta wood	1	1012490	32921-002	4009839536786	3299
	Knife set 3 pieces: Shotoh 9 cm Shotoh 13 cm Gyutoh 20 cm	Set Micarta wood	1	1001821	32916-241	4009839417276	4699

# MIYABI STEEL 7000 D

Blade: CMV60 steel, Damascus design, 65 layers









	Description	Size Handle	Pieces	Order no	Article no	EAN	RSP
	Kudamono Pairing knife	9 cm Micarta wood	1	1002105	34541-091	4009839216718	1399
	Shotoh Pairing knife	13 cm Micarta wood	1	1002106	34542-131	4009839216725	1499
	Chutoh Utility knife	16 cm Micarta wood	1	1002108	34542-161	4009839216732	1699
	Gyutoh Chef's knife	20 cm Micarta wood	1	1002110	34543-201	4009839216763	1999
	Gyutoh Chef's knife	24 cm Micarta wood	1	1002112	34543-241	4009839238970	2399
	Santoku Japanese chef's knife	18 cm Micarta wood	1	1002114	34544-181	4009839216756	1999







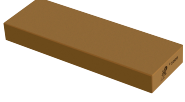
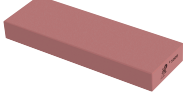






# MIYABI HIBANA 800 DP

Blade: MicroCarbide powder steel FC61, Damascus design, 49 layers



	Description	Size Handle	Pieces	Order no	Article no	EAN	RSP
	Shotoh Peeling knife	9 cm	1	1005896	54480-091	4009839521973	1399
	Gyutoh Prep knife	14 cm	1	1008931	54481-141	4009839521928	1499
	Gyutoh Utility knife	16 cm	1	1016356	54481-161	4009839521935	1699
	Gyutoh Chef's knife	20 cm	1	1005897	54481-201	4009839521997	2099
	Nakiri Japanese vegetable knife	17 cm	1	1005899	54485-171	4009839521980	1999
	Santoku Japanese chef's knife	18 cm	1	1005901	54487-181	4009839521942	2099
	Rocking santoku Japanese chef's knife	18 cm	1	1016377	54488-181	4009839521942	2099
	Bread knife	24 cm Serrated	1	1005900	54486-241	4009839522017	1999

# Accessories

	Description	Size Material	Pieces	Order no	Article no	EAN	RSP
	Knife sharpener with two grinding wheels; ceramic and diamond	210 x 68 x 42 mm	1	1002088	34536-007	4009839303098	549
	Holder for grinding stone with stone grinder for cleaning	Black Hinoki trä	1	1002081	34536-000	4009839275104	649
	Grinding stone 210 x 70 x 24 mm	Green #400	1	1002082	34536-001	4009839275043	749
	Grinding stone 210 x 70 x 24 mm	Green #1000	1	1002083	34536-002	4009839275050	899
	Grinding stone 210 x 70 x 24 mm	Brown #2000	1	1002084	34536-003	4009839275067	999
	Grinding stone 210 x 70 x 24 mm	Red #3000	1	1002085	34536-004	4009839275074	1299
	Grinding stone 210 x 70 x 24 mm	Gray #5000	1	1002086	34536-005	4009839275081	1799
	Grinding stone 210 x 70 x 24 mm	Blue #10000	1	1002087	34536-006	4009839275098	2499
	Cutting board	35 cm x 20 cm Hinoki wood	1	1002078	34535-200	4009839275012	799
	Cutting board	40 cm x 25 cm Hinoki wood	1	1002079	34535-300	4009839275029	999
	Knife block, inclined with magnet	42,5 x 23 x 20,5 cm Bamboo	1	1002076	34532-100	4009839275227	899
	Knife block, inclined with magnet	30 x 18,5 x 15 cm Bamboo	1	1020553	34061-203	4009839372599	1399





MIYABI / ZWILLING GROUP

2024