

**Designed with
care, crafted
with know-how**

sen 

- ① Kire-aji

Kire-aji is the notion of sharpness and its effect on the ingredients cutting. The kire-aji of Sakai is famous in Japan and known to not alterate the fibers of the food, enhancing the natural and primary taste of the food.
- ② Kohmi

It refers to a tasty and flavored cuisine.
- ③ Hojun

It refers to a rich and superior mellow flavor and taste to the notion of excellency food.
- ④ Sakai

Sakai is a region in the south of Osaka, with more than 600 years history in blades and swords production.
- ⑤ Tokushima

Tokushima is a prefecture in Shikoku island, a southwest major island in Japan, with more than 600 years history in indigo dye.

In the darkness of the blacksmith’s forges, the blade arises and enlightens us with a perfect and balanced shape made to support top chefs duties. From the hand-forged stainless-steel to the wooden handle, sen 閃 finds its way to professional kitchens, offering sharpness, accuracy, long-lasting and Kire-aji ① to the cuisine.

We accompany worldwide chefs in their quest of excellence, in their pursuit of quality product providing kire-aji knives. Not only sharps, the knives are also crafted to achieve precision and perfection in the food cutting. Kohmi ② flavor, Hojun ③ taste are enhanced thanks to this passionate work, bringing out the best of the ingredients.

At sen ④, we believe in Zanshin. Literally, the remaining heart, it's a notion used in Japan martial arts but also in Buddhism, to describe how our heart is put in an action. In our knives, that's the blacksmith's work and heart that remains in our blades.





Designed for chefs

sen 閃 is a knives collection entirely hand-crafted in Sakai ④, an emblematic blades production region in Japan. each knife has been forged, hammered, and sharpened by skillful artisans. We value the work of craftsmen and know-how of the Sakai region. Our brand is a tribute to their work and techniques.



Classic shape



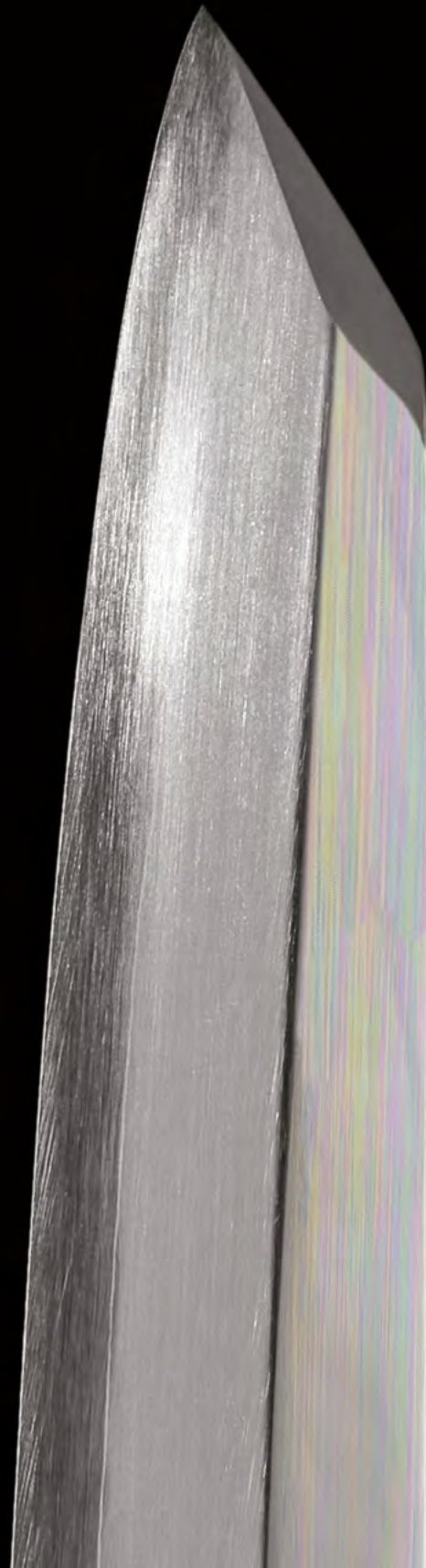
Migaki finish



Made with Gingami 3. High-quality stainless steel made by Hitachi Metals, that combines the hardness of the carbon steel and the corrosion resistant characteristics of stainless steel. Requiring skillful blacksmith to be manipulated, artisans from Sakai are the rare craftsmen able to achieve outstanding Gingami 3 blades.

All knives handles are made in Japanese wooden dyed in natural indigo.

Our knives are available in three different finishes: Migaki (brushed), Kurouchi (black), and Kyomen (Mirror).



Besides our emphasis to a local production, we believe in long lasting objects, in a slower consumption where products shall not be over and over renewed. That is the reason why we seek the best materials for sen 閃 knives. that excellence in our products results in a highly skilled manufacturing process, and outstanding material like the Gingami 3 stainless steel used in our blades. Lastly, in our efforts to reduce our impact on the environment, we also decided for sen 閃, to use mainly eco-friendly packaging.





Earth is crying out—It is our wish to protect this beautiful planet. Expressing the abundant blessings of Japan to the best of our ability in the pursuit of the true quality of what it means to be Japanese—Mountains comprise 75% of Japan's land area. Beautiful rivers with crystal clear waters flow through these mountains.

sen 関's very first product reflects Japan's magnificent nature—the knife handle is made from Hokkaido-grown maple treated with organic indigo dye produced in Tokushima Prefecture⑤. Eschewing artificiality and employing the blessings of nature to create sustainable products with a minimum impact on Japan's breathtakingly beautiful and abundant nature—this is sen 関's product concept.

In addition, sen 関 wishes to convey Japanese culture and history to the rest of the world. It was this desire that led us to our first product.

Knives Catalogue



Migaki finish

Kurouchi (Black unpolished finish)

Classic shape



Kiristuke shape



Paring knife



Chef's knife



Slicer knife

Classic shape	Paring knife	150	140	3.0	90	●	60
	Chef's knife	240	230	3.3	225	●	60
	Slicer knife	240	230	3.0	150	●	60
Kiristuke shape	Paring knife	150	140	3.0	90	●	60
	Chef's knife	240	230	3.3	225	●	60
	Slicer knife	240	230	3.0	150	●	60

This series features indigo dyed wooden handle. The blades are made from Gingami III steel, and the cladding steels are stainless (SUS405).

* Thickness, weight and appearance slightly vary depending on each knife as they are all made by hand.

Knife size (mm)

Blade height (mm)

Spine thickness (mm)*

Weight (g)*

Double edged blade

HRC

Migaki (Polished finish)

Classic shape



Paring knife

Kiristuke shape



Chef's knife



Slicer knife



Classic shape	Paring knife	150	140	2.7	80	●	60
	Chef's knife	240	230	3.0	190	●	60
	Slicer knife	240	230	2.6	130	●	60
Kiristuke shape	Paring knife	150	140	2.7	80	●	60
	Chef's knife	240	230	3.0	190	●	60
	Slicer knife	240	230	2.6	130	●	60

This series features indigo dyed wooden handle. The blades are made from Gingami III steel, and the cladding steels are stainless (SUS405).

* Thickness, weight and appearance slightly vary depending on each knife as they are all made by hand.

Knife size (mm)

Blade height (mm)

Spine thickness (mm)*

Weight (g)*

Double edged blade

HRC

Kyomen (Mirror finish)

Classic shape



Kiristuke shape



Paring knife



Chef's knife



Slicer knife

Classic shape	Paring knife	150	140	2.7	80	●	60
	Chef's knife	240	230	2.8	185	●	60
	Slicer knife	240	230	2.6	130	●	60
Kiristuke shape	Paring knife	150	140	2.7	80	●	60
	Chef's knife	240	230	2.8	185	●	60
	Slicer knife	240	230	2.6	130	●	60

This series features indigo dyed wooden handle. The blades are made from Gingami III steel, and the cladding steels are stainless (SUS405).

* Thickness, weight and appearance slightly vary depending on each knife as they are all made by hand.

Knife size (mm)

Blade height (mm)

Spine thickness (mm)*

Weight (g)*

Double edged blade

HRC

Wholesale & Inquiries

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