



HENDI

Tools for Chefs

Japanese knife Sashimi code: 845127

Manufactured in Japan – traditional Japanese design. All knives from this line form a complete set for traditional sushi preparation.

Blade made of Japanese stainless steel SUS 420J2.

Handle made of poplar wood.

Blade hardness: approx. 53 HRC.

Not dishwasher safe. Edge sharpened on one side.

Long, thin blade perfect for filleting small to medium-sized fish, slicing fish fillets for sashimi and sushi in a single motion.

- + Traditional Japanese design – product made in Japan
- + Perfect for slicing fillets for sashimi and sushi
- + Can slice delicate products smoothly and without damage, in a single motion
- + Edge sharpened on one side
- + High-quality poplar-wooden handle



Code	Thickness	blade length	length (W)
845127	2.5	270	405