



SWORD SMITH
SEKI JAPAN

濃州正宗作

SATAKE CUTLERY CO., LTD.

THE STORY OF A HERITAGE

Since 1947, Satake Cutlery has been dedicated to the art of knife-making, continually developing and refining its products and manufacturing techniques. The company is based in the city of Seki, the ancient cradle of Japanese knife and sword craftsmanship, boasting over 700 years of forging history. Generations of traditions and expertise, passed down from father to son, permeate every step of the production process.

Our kitchen knives come to life in the hands of skilled artisans who blend centuries-old knowledge with modern techniques to create blades of unparalleled quality. Satake kitchen knives are more than just tools—they are a testament to centuries of innovation and the pursuit of perfection. With an exceptionally low 15-degree edge angle, they deliver outstanding cutting performance. The use of premium steels and handle materials ensures that the heritage of Seki is embodied in every product.

Discover the exquisite range of Satake Knives:

Daichi Collection: For professional chefs and discerning home cooks. **Nashiji Collection:** Traditional Japanese-style knives crafted from premium materials.

Satoru Collection: A fusion of modern design and exceptional performance. At Satake Cutlery, two guiding principles define every aspect of the company: **Kaizen and Kodawari.**

Kaizen, meaning "change for the better," is deeply rooted in Japanese culture. It inspires every employee to continuously evaluate and improve their techniques, materials, and future plans.

Kodawari emphasizes a commitment to perfection and meticulous attention to detail. From the careful selection of raw materials to the final finishing touches, every phase of the process strives for excellence.
Experience the difference for yourself!

Try Satake Knives and immerse yourself in the enchanting world of Japanese kitchen knives!



69 LAYERS DAMASCUS

TOP QUALITY WITH EXTRAS!



BLADE:

The core of the blade is crafted from MVS10Cob Damascus steel, offering impressive ergonomics for knife blades. Its design is elegantly refined, preserving the artisanal character typical of Japanese knives. The core material is renowned for its exceptional sharpness and durability.

DAMASCUS STEEL:

The name "Damascus steel" originates from the city of Damascus in Syria, where this metal was first produced. The essence of Damascus steel lies in layering different metals, which are then forged and polished to create the distinctive wave pattern. This technique is primarily used in the production of high-quality knives and kitchen tools.

BLADE STRUCTURE:

The blade consists of 69 layers, forming a sandwich structure. The core material, MVS10Cob steel, is encased on both sides by 34 layers of alternating soft and hard steel. This layering creates a unique pattern on the blade's surface.

HANDLE:

The handle follows the traditional shape of Japanese knives, ensuring a comfortable grip and slip-resistant handling. It is crafted from Pakka wood, combining durability with elegance.

SUMMARY:

This knife uniquely combines the aesthetics of Damascus steel with the exceptional properties of MVS10Cob steel. The comfortable handle and outstanding blade quality make it a true pleasure to use in the kitchen.



1. SATAKE GYUTO (CHEF'S) JAPANESE DAMASCUS 69 LAYERS KITCHEN KNIFE 20 CM

ARTICLE NO: 805-544

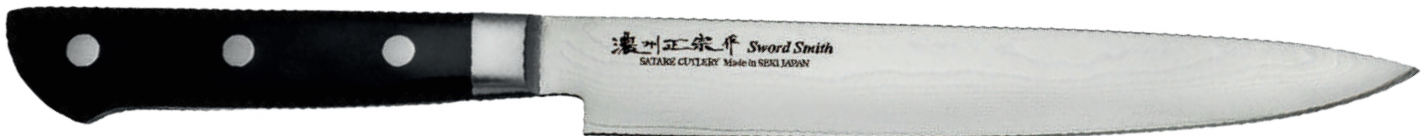
- Overall length: 33,5 cm • Blade length: 20 cm Blade width: 4,5 cm • Blade thickness: 2,1 mm • Weight: 170 g



2. SATAKE JAPANESE DAMASCUS 69 LAYERS SLICING KNIFE 20 CM

ARTICLE NO: 805-551

- Overall length: 33,2 cm • Blade length: 20 cm Blade width: 3 cm • Blade thickness: 2,1 mm • Weight: 150 g



3. SATAKE JAPANESE 69 LAYERS DAMASCUS PARING KNIFE 9 CM

ARTICLE NO: 805-537

- Overall length: 20,5 cm • Blade length: 9 cm Blade width: 3 cm • Blade thickness: 2,1 mm • Weight: 60 g



4. SATAKE JAPANESE 69 LAYERS DAMASCUS SANTOKU KNIFE 17 CM

ARTICLE NO: 806-916

- Overall length: 29,6 cm • Blade length: 17 cm Blade width: 4,7 cm • Blade thickness: 2,1 mm • Weight: 173 g



5. SATAKE JAPANESE 69 LAYERS DAMASCUS NAKIRI KNIFE 17 CM

ARTICLE NO: 806-923

- Overall length: 29,6 cm • Blade length: 17 cm Blade width: 4,9cm • Blade thickness: 2,1 mm • Weight: 188 g



SATAKE TRADITIONAL OVAL

PURE ELEGANCE

BLADE:

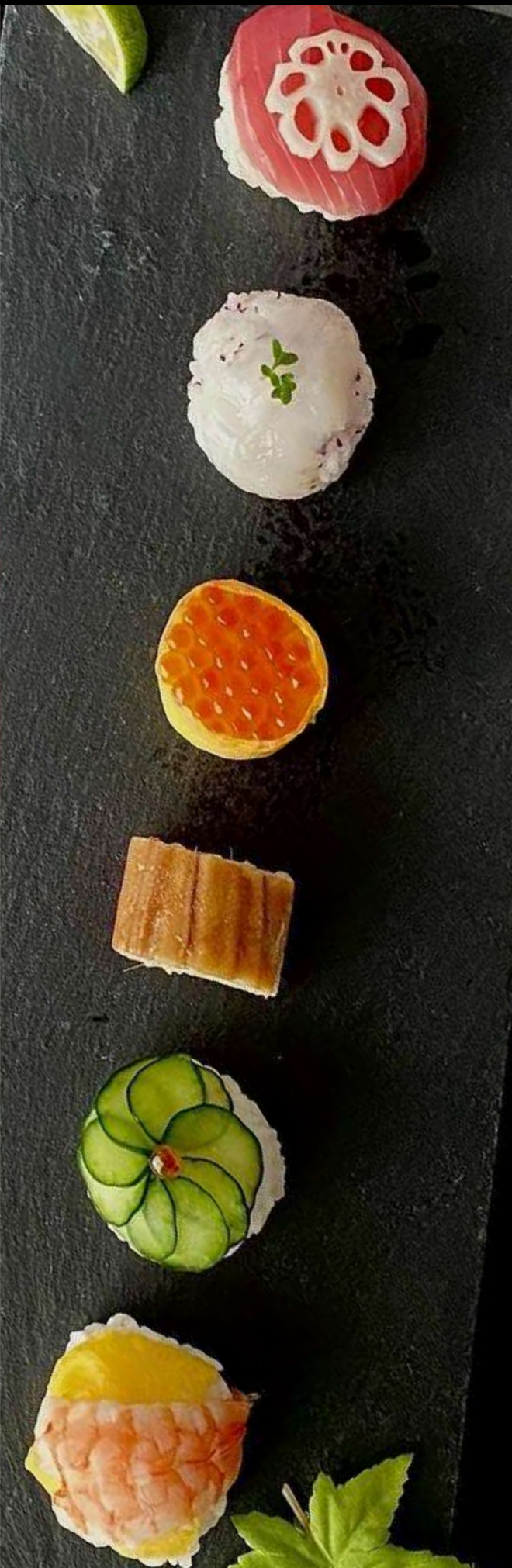
The blade U420J2 is made of Nippon Koshuha steel. Hardness 56 HRC. The blades have an impressive ergonomics. The blades have an ergonomic design. Simple beautiful clean, retains the craftsmanship typical of Japanese knives. It has the advantage of being easy to sharpen, making it ideal for home use.

HANDLE:

The handle follows the shape typical of Japanese knives, traditional look, yet still fits comfortably in the hand. The handle is made of rubberwood.

FASTENING:

The Satake Megumi is an excellent series for those who like a traditional look and want an uncompromising knife that will always be a good companion in the kitchen.



1. SATAKE TRADITIONAL OVAL GYUTO (CHEF) JAPANESE KITCHEN KNIFE 21 CM

ARTICLE NO: 805-858

● Overall length: 33,8 cm ● Blade length: 21 cm Blade width: 4,6 cm ● Blade thickness: 1,6 mm ● Weight: 118 g



2. SATAKE TRADITIONAL OVAL NAKIRI JAPANESE KITCHEN KNIFE 16 CM

ARTICLE NO: 801-621

● Overall length: 26 cm ● Blade length: 16 cm Blade width: 5,1 cm ● Blade thickness: 1,3 mm ● Weight: 95 g



3. SATAKE TRADITIONAL OVAL SANTOKU JAPANESE KITCHEN KNIFE 17 CM

ARTICLE NO: 801-614

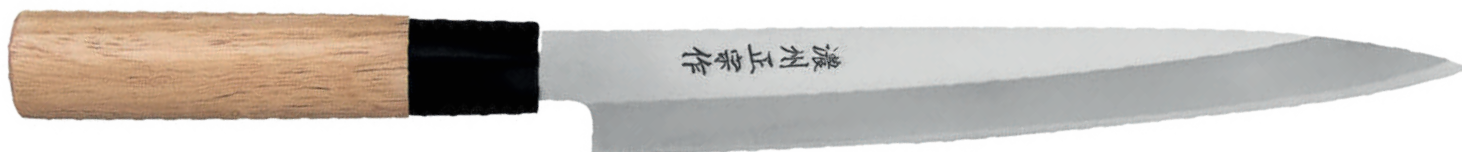
● Overall length - 30 cm ● Blade length - 17 cm Blade width - 4.5 cm ● Blade thickness - approx. 1.7 mm Weight - approx. 90 g



4. SATAKE TRADITIONAL OVAL YANAGI / SASHIMI JAPANESE KITCHEN KNIFE 21 CM

ARTICLE NO: 801-645

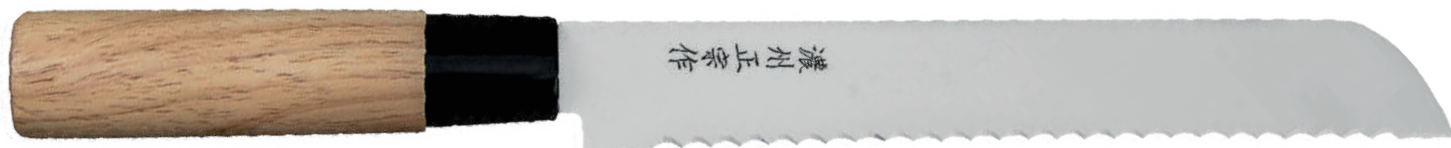
● Overall length - 33.9 cm ● Blade length - 21 cm Blade width - 3 cm ● Blade thickness - approx. 2 mm Weight - approx. 67 g



6. SATAKE TRADITIONAL OVAL JAPANESE BREAD SLICER 20 CM

ARTICLE NO: 801-865

● Overall length - 33.2 cm ● Blade length - 20 cm ● Blade width - 3.1 cm ● Blade thickness - approx. 1.7 mm Weight - approx. 91 g



7. SATAKE TRADITIONAL OVAL UNIVERSAL JAPANESE KITCHEN 12 CM

ARTICLE NO: 805-810

● Overall length - 23.3 cm ● Blade length - 12 cm Blade width - 2.9 cm ● Blade thickness - approx. 1.9 mm Weight - approx. 55 g



SATAKE NASHIJI

RUSTIC UNIQUENESS

Blade:

Crafted from high-quality AUS-8A stainless steel, the blade boasts a hardness of 58-59 HRC. These knives offer exceptional ergonomics, combining a sleek design with subtle rustic influences. The result is a refined appearance that honors the craftsmanship and tradition of Japanese blades.

Handle:

Inspired by the classic design of Japanese knives, the handle features a traditional aesthetic while ensuring a comfortable grip. Made from durable rubberwood, it blends elegance with practicality.

Design and Functionality:

The Satake NASHIJI series is the perfect choice for those who appreciate timeless design and demand reliable performance in the kitchen. It delivers uncompromising quality, making it a dependable culinary companion.



1. SATAKE NASHIJI NATURAL SANTOKU KNIFE 17 CM

ARTICLE NO: 801-416

- Overall length - 30 cm • Blade length - 17 cm Blade width - 4.5 cm • Blade thickness - approx. 1.7 mm Weight - approx. 90 g



2. SATAKE NASHIJI NAKIRI JAPANESE KITCHEN KNIFE 16 CM

ARTICLE NO: 801-423

- Overall length - 33.3 cm • Blade length - 21 cm Blade width - 3 cm • Blade thickness - approx. 2 mm Weight - approx. 70 g



3. SATAKE NASHIJI YANAGI / SASHIMI JAPANESE KITCHEN KNIFE 21 CM

ARTICLE NO: 801-621

- Overall length - 31 cm • Blade length - 16 cm Blade width - 5.1 cm • Blade thickness - approx. 1.8 mm Weight - approx. 120 g



4. SATAKE NASHIJI UNIVERSAL JAPANESE KITCHEN KNIFE 12 CM

ARTICLE NO: 801-454

- Overall length - 23.5 cm • Blade length - 12 cm Blade width - 3 cm • Blade thickness - approx. 2 mm Weight - approx. 52g





STAINLESS BOLSTER WITH ABS PLASTIC

BLADE MATERIAL:

AUS-8 is a high-quality Japanese stainless steel specifically engineered for everyday use. It offers exceptional value due to its high carbon content and relatively lower chromium content, providing a balance of toughness and corrosion resistance. The durability of AUS-8 largely depends on the heat treatment process, but it generally exhibits reliable performance.

PREMIUM DESIGN:

Originating from Japan's renowned steel-producing regions, AUS-8 incorporates elements of traditional Damascus steel craftsmanship. This process involves layering different metals, forging, and grinding them to produce a distinctive wave-like pattern. Such techniques are frequently employed in the production of premium knives and kitchen tools.

BLADE STRUCTURE:

The blade features a 69-layer construction with a sophisticated sandwich structure. At its core lies MVS10Cob steel, which is flanked by 34 layers of alternating soft and hard steel on each side. This multilayer design not only enhances the blade's strength and flexibility but also creates an eye-catching surface pattern.

HANDLE:

The handle is ergonomically designed, reflecting the traditional style of Japanese knives for a comfortable grip. It is crafted from durable pakka wood, ensuring both elegance and longevity.

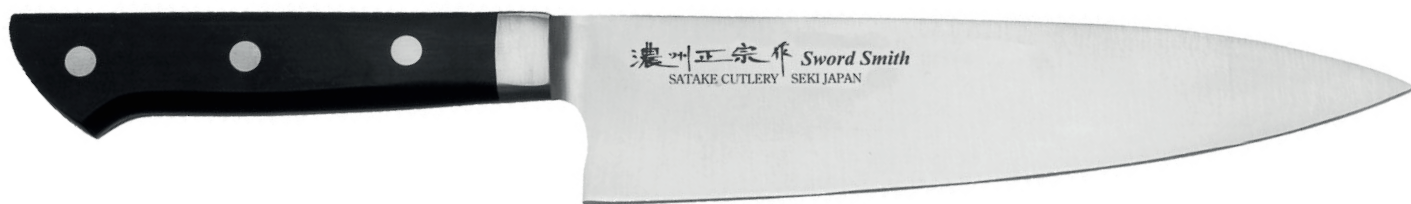
CRAFTSMANSHIP:

This knife seamlessly combines the visual appeal of Damascus steel with the advanced performance of MVS10Cob steel. Its balanced design, superior blade quality, and comfortable handle transform kitchen tasks into a truly enjoyable experience.

1. STAINLESS BOLSTER WITH ABS PLASTIC GYUTO (CHEF) JAPANESE KITCHEN KNIFE 21 CM

ARTICLE NO: 802-789

- Overall length: 34,1 cm • Blade length: 21 cm Blade width: 4,6 cm • Blade thickness: 2,6 mm • Weight: 173 g



2. STAINLESS BOLSTER WITH ABS PLASTIC NAKIRI JAPANESE KITCHEN KNIFE 16 CM

ARTICLE NO: 803-649

- Overall length: 29,7 cm • Blade length: 16 cm Blade width: 5,1 cm • Blade thickness: 1,3 mm • Weight: 95 g



3. STAINLESS BOLSTER WITH ABS PLASTIC SANTOKU JAPANESE KITCHEN KNIFE 17 CM

ARTICLE NO: 803-632

- Overall length: 30,5 cm • Blade length: 17 cm • Blade width: 4,8 cm • Blade thickness: 1,7 mm • Weight: 130 g



4. STAINLESS BOLSTER WITH ABS SASHIMI JAPANESE KITCHEN KNIFE 21 CM

ARTICLE NO: 803-700

- Overall length: 34,8 cm • Blade length: 21 cm • Blade width: 3 cm • Blade thickness: 2 mm • Weight: 67 g



6. STAINLESS BOLSTER WITH ABS DEBA JAPANESE KITCHEN KNIFE

ARTICLE NO: 803-694

- Overall length: 29,8 cm • Blade length: 16,4 cm • Blade width: 5,1 cm • Blade thickness: 2,9 mm Weight: 215 g



7. STAINLESS BOLSTER WITH ABS JAPANESE KITCHEN KNIFE 10 CM

ARTICLE NO: 802-796

- Teljes hossz - 21,7 cm • Penge hossza - 10 cm Penge szélessége - 1,9 cm • Penge vastagsága - kb 1,6 mm Súly - kb.70 g





ELEGANTLY BRILLIANT

BLADE

The blade is crafted from 420J2 stainless steel, a material that makes it an excellent choice for kitchen knives. It is particularly suited for those seeking a reliable, durable, and affordable cutting tool.

HANDLE

The handle follows the traditional design of Japanese knives, ensuring a comfortable fit in hand and a secure, non-slip grip. It is made from pakkawood, a material known for its durability and elegant finish.

ADVANTAGES:

Corrosion Resistance:

420J2 steel offers exceptional resistance to rust and stains, even when exposed to acidic foods. This ensures your knife maintains its appearance and sharpness over time.

Ease of Sharpening:

This steel type is easy to sharpen using a standard whetstone at home, allowing your knife to stay consistently sharp with minimal effort.

Affordability:

420J2 steel is a cost-effective option, making it ideal for individuals who want a quality kitchen knife without a significant investment.

Good Cutting Performance:

The steel provides reliable cutting performance, making it easy to handle a variety of food preparation tasks efficiently.

1.SATAKE NATURAL WOOD GYUTO (CHEF) JAPAN 18CM

ARTICLE NO: 803-793

● Overall length 31 cm ● Blade length 18 cm ● Blade width 4.2 cm ● Blade thickness approx. 1.5 mm ● Weight - approx. 100 g



2. SATAKE NATURAL WOOD NAKIRI JAPANESE KITCHEN KNIFE 16 CM

ARTICLE NO: 803-731

● Overall length 28.5cm ● Blade length 16 cm ● Blade width - 5.1 cm ● Blade thickness - approx. 1.3 mm Weight - approx. 97 g



3. SATAKE NATURAL WOOD SANTOKU JAPANESE KITCHEN KNIFE 17 CM

ARTICLE NO: 803-717

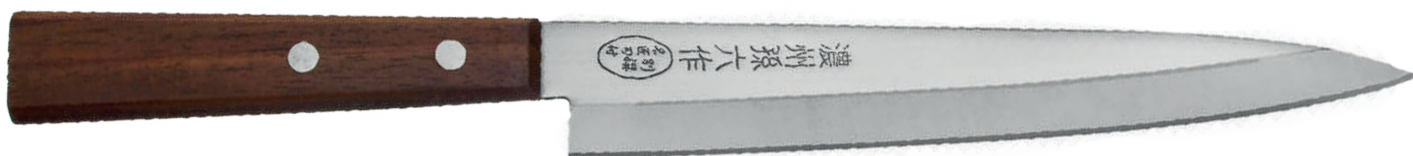
● Overall length 28.5 cm ● Blade length 17 cm Blade width 4.6 cm ● Blade thickness - approx. 1.5 mm Weight - approx. 95 g



4.SATAKE NATURAL WOOD YANAGI / SASHIMI JAPANESE KITCHEN KNIFE 20,5 CM

ARTICLE NO: 803-755

● Total length - 32 cm ● Blade length - 20.5c m ● Blade width 3.2 cm ● Blade thickness approx. 2 mm Weight - approx. 90 g



6. SATAKE NATURAL WOOD JAPANESE BREAD KNIFE 20 CM

ARTICLE NO: 803-762

● Overall length 33.6 cm ● Blade length 20 cm ● Blade width - 3 cm ● Blade thickness - approx. 1.1 mm Weight - approx. 75 g



7. SATAKE NATURAL WOOD UNIVERSAL JAPANESE KITCHEN KNIFE 12 CM

ARTICLE NO: 803-779

● Overall length 22.7 cm ● Blade length 12 cm ● Blade width 2.7 cm ● Blade thickness approx. 1.5 mm ● Weight - approx. 95 g



SATAKE FAX38

PATH OF INFINITY

BLADE:

Nachi, a distinguished leader in the steel manufacturing sector, has earned global acclaim for its innovative FAX-38 powder metallurgical steel. Engineered through advanced metallurgical processes, this premium material boasts exceptional mechanical properties, including superior strength and wear resistance. Its high-purity composition, refined grain structure, and meticulously controlled alloying ensure unparalleled hardness and long-term durability.

Crafted for culinary professionals and discerning cooking enthusiasts, knives forged from FAX-38 steel represent the pinnacle of precision and resilience. These blades combine razor-sharp edge retention with robust construction, making them an indispensable tool for demanding kitchens and a lifetime investment for those who prioritize excellence. Elevate your culinary craft with Nachi's FAX-38—where cutting-edge technology meets enduring performance.

HANDLE:

The handle follows the shape typical of Japanese knives, traditional look, yet still fits comfortably in the hand. The handle is made of rubberwood.



1.SATAKE FAX-38 GYUTO (CHEF) JAPAN 21 CM

ARTICLE NO: 806-626

- Overall length 35 cm • Blade length 21 cm • Blade width 4.5 cm • Blade thickness approx. 2,2 mm • Weight - approx. 230 g



2.SATAKE FAX-38 SANTOKU KNIFE 18 CM

ARTICLE NO: 806-633

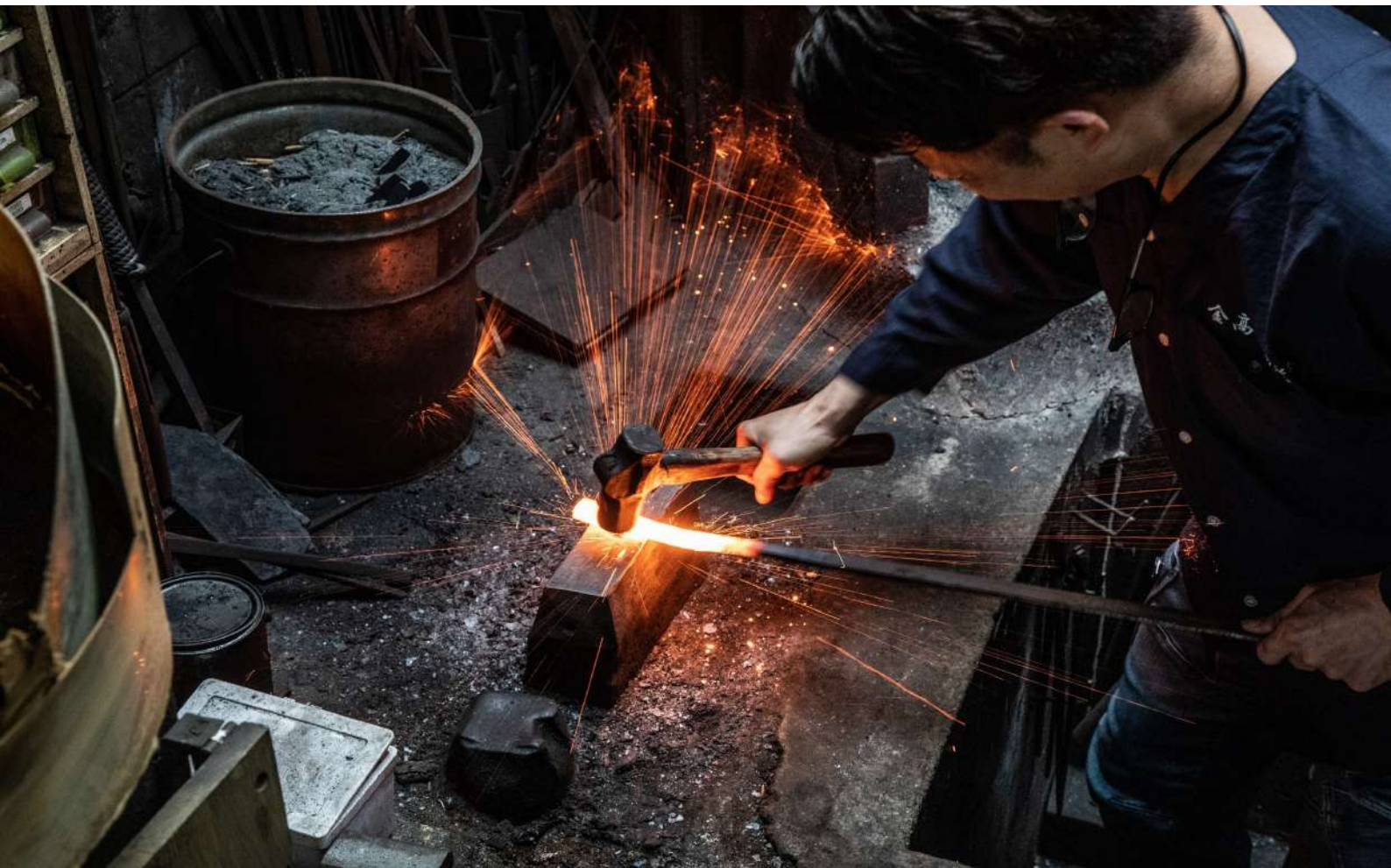
- Overall length 30,5cm • Blade length 18 cm • Blade width 3 cm • Blade thickness - approx. 1.8 mm Weight - approx. 85 g



3.SATAKE FAX-38 UNIVERSAL JAPANESE KITCHEN KNIFE 13,5 CM

ARTICLE NO: 806-657

- Overall length 25.5 cm • Blade length 13,5 cm • Blade width 3 cm • Blade thickness - approx. 1.8 mm Weight - approx. 85 g



SATAKE SWORD SMITH

A SUBTLE TOUCH OF TRADITION

BLADE:

This multifunctional knife is an essential tool for any kitchen, ideal for chopping vegetables, slicing meat, and preparing fish. Its recurved edge enhances chopping efficiency, while the wide blade allows for easy transfer of sliced ingredients. The ergonomically designed raised handle ensures that your fingers remain clear of the cutting board and food, providing comfort and precision during use.

Featuring an ultra-durable titanium coating, this knife offers exceptional resistance to wear, rust, and corrosion. The non-stick surface enhances cutting performance and simplifies cleaning. With its sleek black titanium finish, it combines modern aesthetics with outstanding functionality, making it a stylish addition to any kitchen.

Blade:

AUS-8A stainless steel with a black titanium coating for enhanced durability and corrosion resistance.

Handle:

Polypropylene with a stainless steel ring for a secure and ergonomic grip.



1. SATAKE SWORD SMITH CHEF KNIFE 18 CM

ARTICLE NO: 803-212

- Overall length 30,3 cm • Blade length 18 cm • Blade width 3.8 cm • Blade thickness approx. 1.7 mm • Weight - approx. 103 g



2. SATAKE SWORD SMITH SANTOKU KNIFE 17 CM

ARTICLE NO: 803-229

- Overall length 29 cm • Blade length 17 cm • Blade width - 4.2 cm • Blade thickness - approx. 1.7 mm Weight - approx. 103 g



3. SATAKE SWORD SMITH SASHIMI YANAGIBA 21 CM

ARTICLE NO: 803-250

- Overall length 33.5 cm • Blade length 21 cm Blade width 2.9 cm • Blade thickness - approx. 2.1 mm Weight - approx. 110 g



4.SATAKE SWORD SMITH DEBA KNIFE

ARTICLE NO: 803-243

- Total length 28,3 cm • Blade length 16 cm • Blade width 4.9 cm • Blade thickness approx. 2 .5 mm Weight - approx. 150 g



5.SATAKE SWORD SMITH BREAD KNIFE 21 CM

ARTICLE NO: 803-267

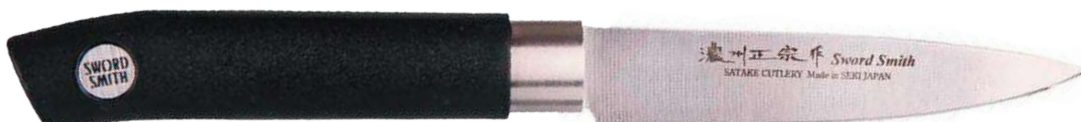
- Overall length 35.4 cm • Blade length 21 cm • Blade width 2,5 cm • Blade thickness - approx. 1.6 mm Weight - approx. 105 g



7. SATAKE SWORD SMITH PARING KNIFE 9 CM

ARTICLE NO: 803-281

- Overall length 20.6 cm • Blade length 9 cm • Blade width 2. 0 cm • Blade thickness approx. 1.5 mm • Weight - approx. 40 g



1. SATAKE SWORD SMITH TITAN CHEF KNIFE 21 CM

ARTICLE NO: 805-797

- Overall length 33,4 cm • Blade length 21 cm • Blade width 4.3 cm • Blade thickness approx. 1.9 mm • Weight - approx. 141 g



2. SATAKE SWORD SMITH TITAN SANTOKU KNIFE 17 CM

ARTICLE NO: 805-735

- Overall length 27 cm • Blade length 17 cm • Blade width - 4.3 cm • Blade thickness approx. 2.0 mm Weight - approx. 126 g



3. SATAKE SWORD SMITH TITAN UNIVERSAL KNIFE 13,5 CM

ARTICLE NO: 805-711

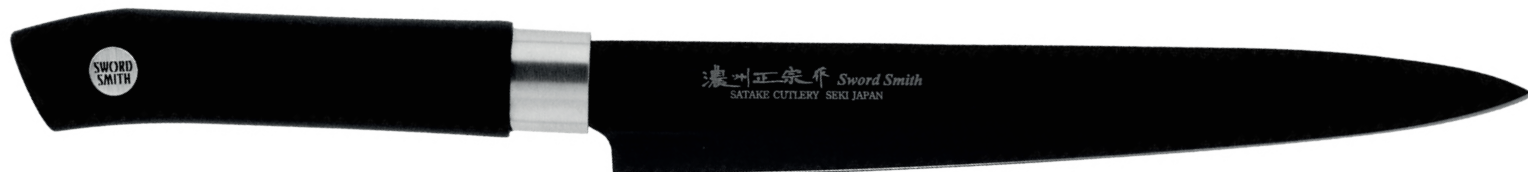
- Overall length 24,5 cm • Blade length 13 cm Blade width 3.5 cm • Blade thickness - approx. 1.7 mm Weight - approx. 68 g



4.SATAKE SWORD SMITH TITAN SASHIMI KNIFE

ARTICLE NO: 805-766

- Total length 33,6 cm • Blade length 21 cm • Blade width 3.1 cm • Blade thickness approx. 1.9 mm Weight - approx. 109g



CONTACT US

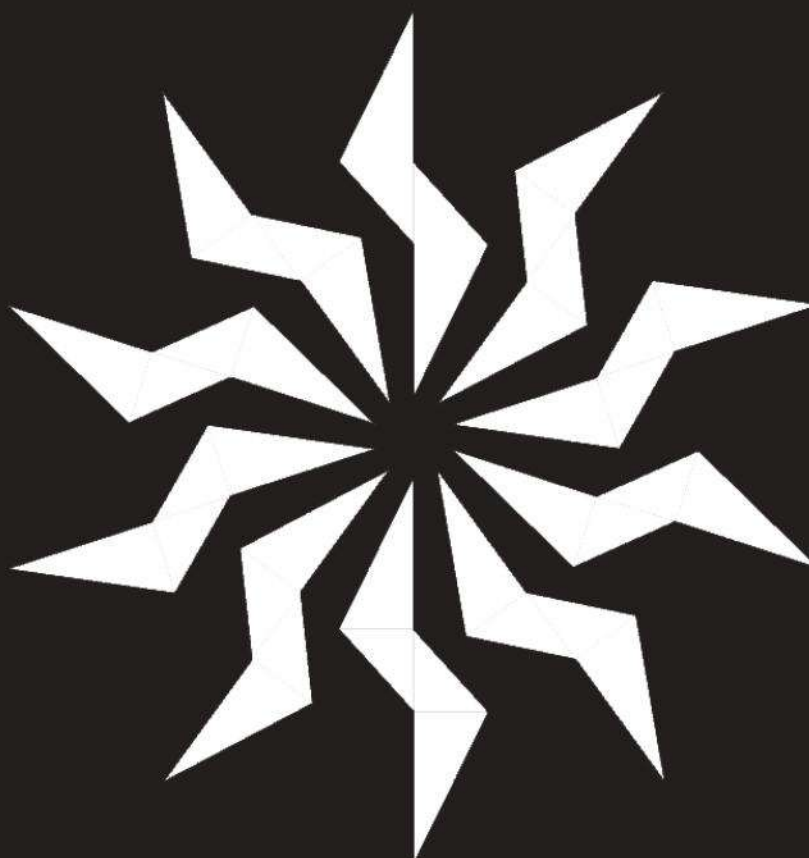
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