

Left-handed Yanagiba (Sashimi) sushi knife 20 cm blade

CAM23



MASAHIRO

Little brother of the Yanagiba knife for right-handers, this knife has been sharpened to be usable by left-handers. It will assist you in the making and cutting of your sushi, as well as all your fish. Pakka wood handle, riveted. Made in Japan.

Caractéristiques Produit :

Length (mm) : 325	Weight (kg) : 0.22	Country of Manufacture : china
Type of sleeve : riveted	Handle material : pakka-wood	Type of blade : smooth
Dishwasher safe : no	Blade size (in cm) : 20	Range : masahiro
Type of stainless steel : mbs-26		

Informations Logistiques :

Largeur : 370 mm	Profondeur : 30 mm	Hauteur : 70 mm
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