



✱ SUNCRAFT

Kitchen Knife

包丁



ELEGANCIA

A knife collection of premium materials
contributing to knives' life-long lasting.
The handle of the knife will transform its surface
gradually and brass bolster will take on a patina
over time. You can enjoy those changes through
years and the knife will become your favorite one.

最高級品質の材料を各パーツに使用した「一生モノ」の包丁。

『良いモノは長く使うことができる。』

刃はステンレス鋼の中でも、素地が細かく硬度に優れる SG2 粉末鋼を使用。
切れ味が長く持続するこの包丁は「良いモノ」であると実感させてくれます。

刃先に浮かび上がる美しい波紋。

時間の経過と合わせ変化する真鍮製の口金。

手入れを重ね長い時間をかけて自分だけの1本となる包丁です。



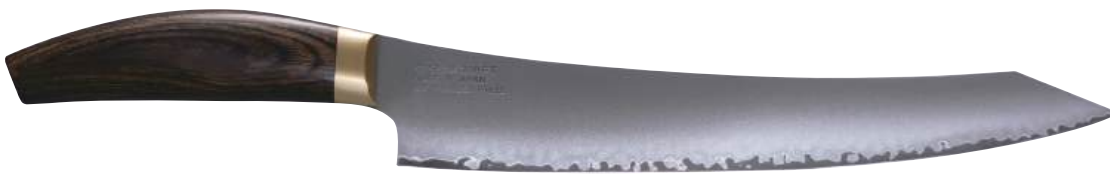
KSK-01 Chef knife 200mm (8")

■ Sugg. price USD280
 Blade:200mm
 Size:W340xD30 xH70 (mm)
 JAN code : 4971884174612



KSK-02 Petty knife 150mm (6")

■ Sugg. price USD185
 Blade:150mm
 Size:W260xD20xH50 (mm)
 JAN code : 4971884174711



KSK-03 Slicer knife 250mm (10")

■ Sugg. price USD265
 Blade:250mm
 Size:W380xD30xH65 (mm)
 JAN code : 4971884174810



KSK-04 Paring knife 100mm (4")

■ Sugg. price USD155
 Blade:100mm
 Size:W208xD20xH35 (mm)
 JAN code : 4971884174513

Material/ Blade: SG2 powder steel ("San-Mai" clad, 3 layers) • Handle: Walnut-color pakkawood • Bolster: Brass (Lead free)
 Packaging/ Individual paper gift box (6pcs in inner box)

Powder metallurgy

Super fine (nano) powder of steel elements are compressed, heated and formed into ingots.

This is a totally different alloy production process from the ordinary "melting process".

This special process enables a powdered steel to contain much more key elements for better quality than melting-processed steel.

Ladies, stay on the couch.
I'll cook for you today.

男性專用包丁



Deep width of knife blade

Deep width of knife blade and gently curved handle makes larger space below handle. So a man of big hand feels comfortable to grip the handle without his fist touching on board when chopping.



Real product

A real product is something that you can use for a long time. In case of a knife, its sharpness must last longer. The blade material, SG2 powder steel is one of the best stainless steel which performs to keep its fine edge for a long time. The handle is made of walnut-color pakkawood which is resin compressed material and it is more durable than natural wood handle.



Good patina

Brass bolster takes on a patina over time to a more chic, shabby and antique look. So, the knife will become your own and favorite one through years just like an old friend.



Made in Seki city, Japan

The knife is made by long-experienced craftsmen of us. Our factory is located in Seki city, Japan where is now globally famous of making knives.



Knife care set

We would like our knives to be used for a long time. Especially, this high quality knife has a potential to be your life-lasting knife as long as it is taken care well.

We prepared a knife care kit that enables you to maintain the sharpness and also to protect the knife from rust.

KSK-SET Knife care set with Chef knife 200mm

■ Sugg. price USD620
JAN code : 4971884174957

KSK-01 Chef knife
Combination whetstone (#1000/#3000)
Rust eraser
Angle keeper for sharpening
Wooden storage box

Sharpening a knife is more than just reviving sharpness. By taking care of the knife, it would become something favorite that you want to own for life-long.

Just like leather bag or shoes. Those could be used for a long time with care. Those well-aged items are more than just a bag or shoes and you desire to have them forever.

A good knife can be one of those items you own life-long. And this care set enables to maintain your knife well and makes the knife your favorite one.



仙蔵

SENZO

プロフェッショナル
— Professional —



Pro chef loves its performance.

The knife quality and sharpness are achieved finest by the skillfull artisants.
Every chef would love its durability and long lasting sharpness of the knife.

プロフェッショナル品質

包丁の切れ味と耐摩耗性を最大限引き出すために選び抜かれた鋼材を使用し、調理の現場でもご満足して使って頂けるシリーズです。溶接された口金や耐水性の高い合板柄も飲食店の求める品質になっています。



MP-01 PARING KNIFE
90MM
 ■ Sugg. price USD170
 JAN code : 4971884226311



MP-02 PETTY KNIFE
135MM
 ■ Sugg. price USD190
 JAN code : 4971884226410



MP-03 SANTOKU KNIFE
165MM
 ■ Sugg. price USD250
 JAN code : 4971884226519



MP-04 CHEF KNIFE
210MM
 ■ Sugg. price USD290
 JAN code : 4971884226618



MP-05 BUNKA KNIFE
165MM
 ■ Sugg. price USD250
 JAN code : 4971884226717



Mosaic pin

The rivet in the middle is used mosaic pin which gives Japanese on design. The knife series are not only great quality but also satisfying to possess.

和風のモザイクピン

中心のリベットは和風の雰囲気を与えるモザイク柄になっています。品質のみならず装飾性や所有する喜びを与えるデザインになっています。



SG2

The blade material is used 3 layers clad steel and SG2 powder steel is core. SG2 powder steel helps hold the fine edge and its sharpness achieves topmost level.

SG2

ブレードの鋼材に使われているのはSG2 粉末鋼。従来では得られない多量の高合金成分を含有することで、硬度、韌性、摩耗性、耐食性が強化された超高級刃物鋼材です。

Material/ Blade: SG2 powder steel (3 layers) • Handle: Black pakkawood with mosaic pin. • Bolster : Stainless steel. **Packaging/** Individual paper gift box (6pcs in inner box)

仙蔵

SENZO

クラシック
— Classic —



East meets West.

Wide range of western knives plus Japanese traditional Santoku, Sashimi and Usuba knife. Blade size and weight are relatively wide and heavy as western cutlery culture. Simply sophisticated design gives feeling of Japanese in style. "Hamon" or wave pattern like a Samurai sword appears on the Damascus blade which is very popular all over the world.

和洋折中

洋包丁のラインナップに日本独自の包丁である三徳包丁や刺身包丁などを加えた幅の広いシリーズ。

刀身のサイズや全体の重量はずっしりと欧米包丁文化に習っていながら、シンプルで洗練されたデザインは和的なイメージも与えます。ダマスカス鋼の模様や樋目が美しく、海外市場でも人気の高いシリーズとなっています。



SZ-01 Paring knife 80mm ■ Sugg. price USD150 JAN code : 4971884052514



SZ-02 Utility knife 120mm ■ Sugg. price USD155 JAN code : 4971884052613



SZ-03 Small santoku knife 143mm ■ Sugg. price USD175 JAN code : 4971884052712



SZ-04 Santoku knife 167mm ■ Sugg. price USD230 JAN code : 4971884052811



SZ-05 Chef knife 200 mm ■ Sugg. price USD245 JAN code : 4971884052910



SZ-06 Chef knife 240 mm ■ Sugg. price USD290 JAN code : 4971884053016



SZ-07 Sashimi knife 210mm ■ Sugg. price USD230 JAN code : 4971884051715



SZ-08 Mini Usuba knife 100mm ■ Sugg. price USD180 JAN code : 4971884051814



SZ-09 Mini Chef knife 100mm ■ Sugg. price USD180 JAN code : 4971884051913



SZ-10 Steak knife 120mm ■ Sugg. price USD155 JAN code : 4971884052019



SZ-11 Peeling knife 70mm ■ Sugg. price USD145 JAN code : 4971884050114



SZ-12 Petty knife 150mm ■ Sugg. price USD170 JAN code : 4971884050213



SZ-13 Boning knife 170mm ■ Sugg. price USD195 JAN code : 4971884050312



SZ-14 Bread knife 220mm ■ Sugg. price USD220 JAN code : 4971884050411



SZ-15 Usuba knife 167mm ■ Sugg. price USD240 JAN code : 4971884050510



SZ-04 Santoku knife 167mm



SZ-05 Chef knife 200mm



SZ-08 Mini Usuba knife 100mm and SZ-09 Mini Chef knife 100mm



SZ-14 Bread Knife 220mm

Material/ Blade: VG10 Damascus steel (33 layers) • Handle: Black pakkawood • Bolster: Stainless steel with red fiber ring. Packaging/ Individual paper gift box (6pcs in inner box)



Damascus steel

Damascus steel is multi-layers stainless steel.

Super thin 33 layers are compressed together and with a special procedure, beautiful wave pattern appears like a Samurai sword on the blade.

Every single piece has different pattern.

ダマスカス鋼

33層からなる積層ステンレス鋼を使用しているため、刃に独特の波紋模様が浮かび上がります。1本1本異なる模様は日本刀の波紋を彷彿とさせるため、特に外国の方に人気があります。シリア・ダマスカスで見つかった鋼材に似ているため、こうした積層鋼を総称してダマスカス鋼と呼んでいます。

VG10

There is a center core steel in the middle of Damascus steel which actually cuts food.

Our Damascus steel is compressed together with VG10 stainless steel for core in the center.

VG10 contains a lot of carbon which contributes to blade hardness as well as cobalt and vanadium that help keep the sharpness longer.

VG10

実際に食材を切る中心の芯材には、VG10と呼ばれるステンレス鋼を使用しています。硬度に必要なカーボンを多く含み、またコバルトやバナジウムなど、切れ味を保つために作用する元素を含有している高グレード鋼材です。良い切れ味が長く続くと好評です。

"Tsuchime" on blade

Hammered pattern, "Tsuchime" on knife blade gives a feeling of hand-craft in design.

This helps food release when cutting.

槌目模様

手槌ちの風合いを与える槌目模様は、デザイン性のみならず切った食材が刀身にくっつくのを防ぐ役割も果たします。

Pakkawood handle

Pakkawood is wooden material with resin compressed together.

Compared with natural wood, pakkawood is more durable and less shrinking material.

There is no rivet used on the handle for simple design.

積層強化木のハンドル

木材に樹脂を混ぜ圧縮して作られる、いわゆる合板は、天然木と比べ耐久性や収縮性に優れています。柄をかしめるリベットを使用せず、シンプルで洗練されたデザインとなっています。



仙蔵

SENZO

ひねり八角

— Twisted Octagon —



Japanese modern

Inspired by traditional octagon handle from Japanese cutlery and added a little twist toward the bolster. So fingers catch the handle line more firmly and you can grab the handle more comfortable. Beautiful white pakkawood and Damascus steel pattern matches well.

和モダン

和包丁に伝統的な八角形の柄にインスパイア。より握りやすいよう、刀身に向かってひねりを加えつつ丸みを帯びていくデザイン。指が柄のラインにひっきり、心地良く握ることができます。白色の積層強化木とダマスカス鋼の波紋模様がモダンな印象を与えます。



TO-01 Paring knife 80mm

■ Sugg. price USD165
JAN code : 4971884229015



TO-02 Petty knife 150mm

■ Sugg. price USD190
JAN code : 4971884229114



TO-03 Small santoku knife 143mm

■ Sugg. price USD190
JAN code : 4971884229213



TO-04 Santoku knife 167mm

■ Sugg. price USD260
JAN code : 4971884229312



TO-05 Chef knife 200 mm

■ Sugg. price USD280
JAN code : 4971884229411



TO-06 Chef knife 240 mm

■ Sugg. price USD320
JAN code : 4971884229510



TO-07 Sashimi knife 210mm

■ Sugg. price USD250
JAN code : 4971884229619

Material/ Blade: VG10 Damascus steel (33 layers) • Handle: White pakkawood • Bolster: Stainless steel with red fiber ring. **Packaging/** Individual paper gift box (6pcs in inner box)



Octagon shape is a little twisted toward the bolster and the handle is rounded around the bolster. When you grab the handle, fingers catch the handle line more firmly so you feel comfortable. White pakkawood and red color ring gives a feeling of Japanese in design.

八角形の柄底から、刀身に向かってひねりを加えたデザイン。握った際に指がラインに引っ掛かり、より握りやすく設計されています。口金周りは丸くなっており、手の平では八角の線が主張しません。白合板と赤いファイバーラインが和的な印象を与えます。



33 layers of Damascus steel with VG10 steel for core. Random and beautiful wave pattern appears on whole blade. Every one of the knives has different pattern.

VG10を芯材に使用した33層のダマスカス鋼を使用。刀身全体に複雑な波紋模様が広がります。1本1本異なる表情を見せる包丁はクラフト感を携えています。

仙蔵

SENZO

ユニバーサル
— Universal —



The design universally used

Developed to meet a lot of chef's request who prefer to use the knife they are used to use. So the knife design is followed traditional and universal western knife shape and we use acknowledged VG-10 Damascus steel for blade for higher performance and sharpness.

慣れ親しんだ形

多くのシェフの要望に応え開発したシリーズ。慣れ親しんだ柄の形状、刃の大きさ。三つガシメの口金付き。それであって鋼材は、硬度が出て刃が永切れするVG-10を使用したダマスカス鋼。なじみのある形でありながら、高グレードの包丁です。



FT-01 Santoku knife 165mm

■ Sugg. price USD195 JAN code : 4971884051012



FT-06 Paring knife 90mm

■ Sugg. price USD125 JAN code : 4971884051517



FT-02 Gyuto knife 180mm

■ Sugg. price USD195 JAN code : 4971884051111



FT-07 Boning knife 165mm

■ Sugg. price USD160 JAN code : 4971884051616



FT-03 Gyuto knife 210mm

■ Sugg. price USD220 JAN code : 4971884051210



FT-04 Petty knife 135mm

■ Sugg. price USD140 JAN code : 4971884051319



FT-05 Slicer knife 240mm

■ Sugg. price USD195 JAN code : 4971884051418

Material/ Blade: VG10 Damascus steel (33 layers) • Handle: Brown pakkawood. Packaging/ Individual paper gift box (6pcs in inner box)

仙蔵

SENZO

ブラック
— Black —



Black Damascus

Compared to the ordinary Damascus pattern, this series has deep and dark waving patterns on the knife blades which give the knife a feeling of crafted. Every piece has a different Damascus pattern. The knife can be a special one.

ブラックダマスкас

昔ながらの手打ち包丁のようなクラフト感があり、深く落ち着いた表情の波紋が浮かび上がるブラックダマスкас。浮かび上がる模様は同じものは無く、まさに1本モノの包丁と言えるでしょう。



BD-01 Paring Knife 80mm
 ■ Sugg. price USD145 JAN code : 4971884227813



BD-06 Bread Knife 220mm
 ■ Sugg. price USD210 JAN code : 4971884228315



BD-02 Petty Knife 120mm
 ■ Sugg. price USD150 JAN code : 4971884227912



BD-07 Sashimi Knife 210mm
 ■ Sugg. price USD230 JAN code : 4971884228414



BD-03 Small Santoku Knife 143mm
 ■ Sugg. price USD170 JAN code : 4971884228018



BD-08 Bunka Knife 165mm
 ■ Sugg. price USD220 JAN code : 4971884228513



BD-04 Santoku Knife 167mm
 ■ Sugg. price USD230 JAN code : 4971884228117



BD-09 Bunka Knife 200mm
 ■ Sugg. price USD240 JAN code : 4971884829611



BD-05 Chef Knife 200mm
 ■ Sugg. price USD240 JAN code : 4971884228216

Material/ Blade: VG10 Damascus steel (33 layers) with a special "Black" treatment. • Handle: Brown and Black pakkawood with white fiber ring. Packaging/ Individual paper gift box (6pcs in inner box)



Traditional octagon shape handle

Octagonal handle is traditionally used in Wa-bocho, Japanese knife culture. This octagon handle is gently tapered from the handle bottom to the bolster. It feels comfortable on your palm while gripping. The material is 2 calm colors pakkawood which is more durable and water-resisting. White ring in between gives an accent in design.

伝統的な八角柄

和包丁に伝統的な八角形の柄を使っています。柄底から口金部分にかけて緩やかに小さくなっているため、柄を握り込んだ時に心地よく握ることができます。材質は天然木より耐久性や耐水性に優れた合板を使用。落ち着いた2色の合板の間にワンポイントで白リングを挟み、引き締まったデザインになっています。

"Tsuchime" on blade

A Bunka knife is old-fashioned multi-purpose knife. Its design feature is the angled tip of the blade. This is because of its history. Bunka knives had been invented when Western knife such as Chef knife had been introduced to Japan. About that time, people in Japan used Nakiri knife and Deba knife as daily cuisine was based on vegetable and fish. After meat cuisine was introduced from Western countries, together with Chef knife for cooking, knife smiths made Bunka knife to mix both Nakiri and Chef knife.

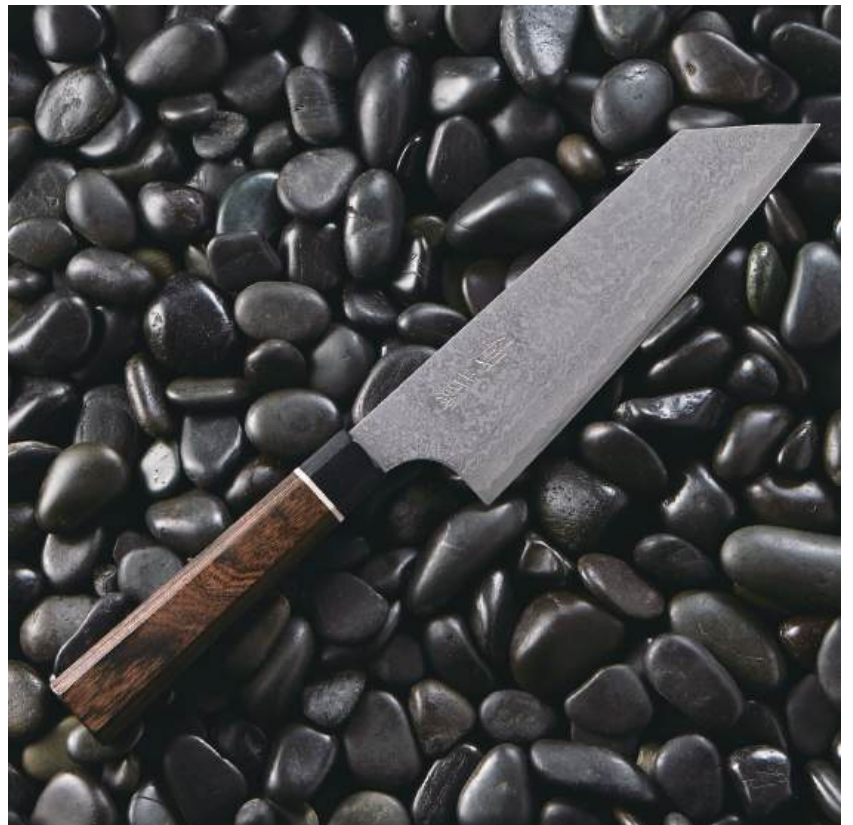
Bunka knife has straight blade tip from Nakiri knife to cut vegetable easily and also pointy tip in order to cut meat. It was made as a multi-purpose knife. As time went by, its shape changed to what is now Santoku knife.

Bunka knife now got popular especially among foreign people because it is more authentic to Japanese knife history.

文化包丁

包丁の背中から切っ先にかけて角張った形が特徴的な文化包丁。その由来は日本に洋包丁が入ってきた時まで遡るとされています。それまで日本では菜切り包丁や出刃包丁が主流でした。西洋から牛刀型の包丁が入ってくると、菜切り包丁と牛刀の形が組み合わさった文化包丁が誕生しました。

野菜を切りやすいよう菜切り包丁の直線的な刃先と、肉を捌けるように先端が尖った文化包丁は万能包丁として普及しました。その後、今日の三徳包丁に形を変えていきますが、より元祖とされる文化包丁は現在、特に海外の方にその文化背景と併せて人気があります。



仙蔵

SENZO

クラッド
— Clad —



Good quality, good price

Comfortable to use due to its general knife design as well as quite good sharpness and its stability because of high carbon containing stainless steel, AUS10. Wave pattern, a feature of clad steel, at the blade tip gives Japanese in design.

優れたスペックと価格のバランス

一般的な包丁のシェイプゆえの使いやすさに加え、AUS10という高炭素ステンレススチールを使用することで、切れ味と持続性も兼ね備えたシリーズ。3層鋼のブレードには和的なデザインの波紋が浮かび上がっています。



AS-01 Santoku knife 165mm

■ Sugg. price USD145 JAN code : 4971884849510



AS-02 Gyuto knife 180mm

■ Sugg. price USD145 JAN code : 4971884849619



AS-03 Gyuto knife 210mm

■ Sugg. price USD155 JAN code : 4971884849718



AS-04 Petty knife 135mm

■ Sugg. price USD110 JAN code : 4971884849817



AS-05 Slicer knife 240mm

■ Sugg. price USD150 JAN code : 4971884849916



AS-06 Paring knife 90mm

■ Sugg. price USD100 JAN code : 4971884849312



AS-07 Boning knife 165mm

■ Sugg. price USD120 JAN code : 4971884849411



AS-08 Petty knife 150mm

■ Sugg. price USD110 JAN code : 4971884829710



AS-09 Nakiri knife 170mm

■ Sugg. price USD145 JAN code : 4971884937712



AS-10 Flexible boning knife 170mm

■ Sugg. price USD100 JAN code : 4971884937811



AS-11 Gyuto knife 240mm

■ Sugg. price USD170 JAN code : 4971884849114



AS-12 Bunka knife 165mm

■ Sugg. price USD140 JAN code : 4971884849213

Material/ Blade: Clad steel of AUS10 (3 layers) • Handle: Brown pakkawood with stainless steel bolster. Packaging/ Individual paper gift box (6pcs in inner box)

仙蔵

SENZO

エントリー
— Entry —



Entry model

The knife series are made for a young chef or a cooking lover who uses Japanese kitchen knife for the first time. Reasonable price point but still nice and thin edge of the blade of AUS8 clad stainless steel.

エントリーモデル

初めて日本製の包丁をお使い頂く方向けに、お求めやすい価格帯でかつ高品質な包丁シリーズになっています。3層鋼のブレードは刃先の薄さを追求し、日本製包丁独特の切れの良さを実感いただけるでしょう。



EN-01 Petty knife 120mm

■ Sugg. price USD80

JAN code : 4971884937514



EN-02 Santoku knife 167mm

■ Sugg. price USD105

JAN code : 4971884937613



EN-03 Chef knife 200mm

■ Sugg. price USD110

JAN code : 4971884179419

Material/ Blade: Clad steel of AUS8 (3 layers) • Handle: Black pakkawood with mosaic pin. Packaging/ Individual paper gift box (6pcs in inner box)



刀匠名 兼久 (吉田 研) 写真提供 関市観光協会

関市

— SEKI city —

800 年以上続く刀鍛冶の歴史が息づくまち関市

火を起こすための豊富な森林資源、清らかで豊かな水資源、また日本刀の硬度を出すために欠かせない良質な焼刃土など、豊かな自然に恵まれたこの土地は、日本刀づくりに最適でした。鎌倉時代に刀祖「元重」が日本刀をつくる土地として関を選んで以来、この地の刃物は「折れず、曲がらず、よく切れる」と評判となりました。

現代では包丁の製造などに形を変えつつも、刃物づくりの伝統は受け継がれています。





清流「長良川」

More than 800 years history of making knives.

SUNCRAFT is located in Seki city, Gifu prefecture, Japan where knives have been made through its history. It was more than 800 years ago when a Samurai sword smith had moved in Seki city, looking for quality soil, pure water and charcole, what is all necessary for forging sword. Since then, the knife made in Seki is admired "No broken, no bent and it keeps sharp" Now, its tradition and craftsmanship have been taken over to making kitchen knife.



岐阜県
Gifu pref

関市
SEKI city

武芸八幡宮

OSAKA

NAGOYA

TOKYO



円空自刻像



自社生産・最高品質の証「仙蔵」

サンクラフト創業者の先祖である「仙蔵」は、その昔、関の土地の発展に寄与した人物と伝えられています。私財を投じ、神社の建立など公益追及に尽力しました。

サンクラフトの自社工場で、職人の手によって作られる包丁には「仙蔵」のロゴを入れています。「丁寧に最高品質の包丁を作る」その精神はかつて「仙蔵」が、関の土地の発展に腐心したように、使う人を思いやった包丁作りの精神に宿っています。

「仙蔵」を冠した包丁はサンクラフト製包丁の品質の証なのです。

仙蔵

SENZO

自社職人謹製

The proof of craftsmanship by **SUNCRAFT**
Made in Seki, Japan



SENZO, proof of quality by house production

SENZO was an ancestor of the founders of SUNCRAFT long ago.

It is written that he had contributed to Seki city's flourish in the history by developing public space and facility on his own expense.

He had a mind of devotion for the local welfare.

Our kitchen knives made by in-house artisans are branded SENZO.

Because we believe the spirit of considering carefully for the users when we make knife corresponds with his state of mind of great devotion.

The knife with SENZO brand is the proof of SUNCRAFT quality.



サンクラフト創業者川嶋耕平 (中央)
Founders of SUNCRAFT, Kouhei Kawashima (Middle)



SUNCRAFT

サンクラフトは1948年に創業し、関の刃物の伝統を守り抜くべく、現在でも職人の手で1本1本丁寧に包丁を製造しています。包丁の良し悪しは、料理の味わいも変えてしまいます。

素晴らしい日本食文化を支えてきた誇りを胸に、これからも包丁を製造していきます。

SUNCRAFT has been founded in 1948 and since then, our kitchen knives have been made by our craftsmen with a spirit of “making a knife of Seki city”.

Not only does a sharp knife help you cook well, also it changes taste.

With a pride of contributing to the beautiful Japanese cuisine culture for a long time, SUNCRAFT will keep making quality knives.

会社沿革

1948	[昭和 23 年]	川嶋新松商会として創業 刃物類の卸販売開始	Founded a company “Kawashima-Shinmatsu Shokai”, started distributing knives made in Seki city
1959	[昭和 34 年]	株式会社設立 (株式会社川嶋新松商会)	Established a company “Kawashima Shinmatsu shokai Co. Ltd.”
1960	[昭和 35 年]	米国向け貿易開始	Started selling to customers for the USA market
1963	[昭和 38 年]	「川嶋工業株式会社」に社名変更	Changed the name of company to “Kawashima Industry Co. Ltd.”
1964	[昭和 39 年]	包丁・貿易用キッチンナイフの製造開始	Started house production of knives
1966	[昭和 41 年]	ナイフ・ガジェット類「SUNCRAFT (サンクラフト)」発表	Launched a series of knife and gadgets “SUNCRAFT”
1969	[昭和 44 年]	「SUNCRAFT (サンクラフト)」グッドデザイン賞取得	“SUNCRAFT” series had received the Good design award
1973	[昭和 48 年]	「SUNCRAFT (サンクラフト)」商標登録	Registered a brand “SUNCRAFT”
1977	[昭和 52 年]	フルーツナイフ 421・422・428 発表	Launched wooden fruits knives, #428/#429
1978	[昭和 53 年]	関市池尻 1924 に移転、キッチンツール「ハッピーライン」発表	Moved to the current location for larger space Launched “Happy Line” kitchen tool series.
1980	[昭和 55 年]	東京営業所開設、包丁「仙蔵作」発表 キッチンツール「ハッピーライン」グッドデザイン賞受賞	Opened a Tokyo branch/ Launched the first “SENZO” knife “Happy Line” series had received the Good design award
1988	[昭和 63 年]	キッチンツール「メリアンティ」発表	Launched “Merryaunty” kitchen tool series
1992	[平成 4 年]	キッチンツール「シェフェリエ」グッドデザイン賞受賞	“Cheferie” kitchen tool series had received the Good design award
1994	[平成 6 年]	キッチンツール「愛妻専科」「台所育児」発表	Launched “Aisai Senka” kitchen tool series and “Daidokoro Ikuji” kids cooking tool series.
2005	[平成 17 年]	海外デザイナー「パオラ」とのコラボレーション、 翌々年海外包丁「MU 無」発表	Started collaboration with the Italian designer, Ms. Paola and launched “MU” knife series 2 years later.
2007	[平成 19 年]	オールステンレス包丁「MOKA」開始 (グッドデザイン賞受賞)	Started collaboration with Mr. Motomi Kawakami and launched “MOKA” knife series. It received the Good design award.
2014	[平成 26 年]	「株式会社サンクラフト」に社名変更	Changed the name of company to “Suncraft Co. Ltd.”
2018	[平成 30 年]	男性専用包丁「ELEGANCIA」発表	Launched “Elegancia” knife series.

Photo Gallery



1948年 川崎新松商會として創業。刃物類の卸販売開始



1959年 株式会社川崎新松商會 設立



1960年 米国向け貿易開始



1963年 「川崎工業株式会社」に社名変更



1964年 包丁・貿易用キッチンナイフの製造開始



1964年 包丁・貿易用キッチンナイフの製造開始



1966年 ナイフ・ガジェット類「SUNCRAFT (サンクラフト)」発表 1969年「SUNCRAFT (サンクラフト)」グッドデザイン賞取得



1978年 関市池尻 1924 に移転



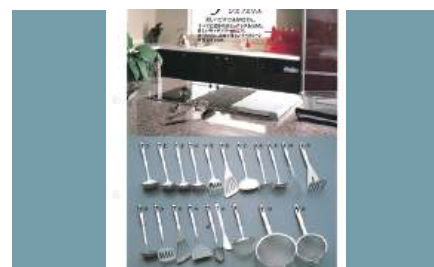
1978年 関市池尻 1924 に移転。さらなる設備投資を行った



1980年 キッチンツール「メリアンティ」発表



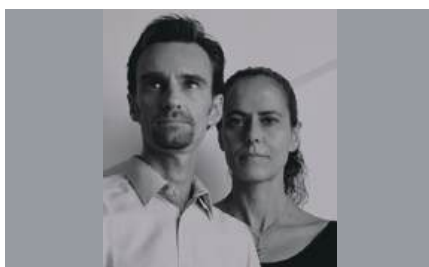
1980年 キッチンツール「メリアンティ」発表



1992年 キッチンツール「シェフェリエ」グッドデザイン賞受賞



1994年 キッチンツール「愛妻専科」「台所育児」発表



2005年 海外デザイナー・パオラとのコラボレーション



2007年 海外包丁「MU 無」発表 (デザイナー・パオラ)



オールステンレス包丁「MOKA」デザイナー 川上元美氏



2007年 オールステンレス包丁「MOKA」開始(グッドデザイン賞受賞)



2018年 男性専用包丁「ELEGANCIA」発表



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