

MEMO

関兼常

KANETSUNE SEKI
Blades & Accessories, Proudly made in JAPAN





Field Knives

Handcraft Tools & ETC.

Kitchen Knives

Kitchen Tools

Nail Clippers & ETC.



JAPAN
KANETSUNE SEKI
MADE IN JAPAN

KANETSUNE SEKI PRODUCT GUIDE

2024-2



KB-166

KB-165

**Be your reliable partner
in your outdoor life.**

The very thick, heavy and strong blade.
Black colored surface with Tsuchime-finished blade
is made of mono layer of AUS-8 stainless steel.
Full tang constructions blade with comfortable grip
of beautiful plywood handle will be trusted.

KB-165 里生善刀 Reazen-Tou

This characteristic square shaped machete is designed for clearing, heavy chopping, splitting, and batoning for camping. The bump (process) of the blade tip is to guard the point when you strike the ground by mistake.

The very heavy and strong blade is 6mm thickness.

Black colored surface with Tsuchime-finished blade is made of mono layer of AUS-8 stainless steel.

And this full tang constructions blade with comfortable grip of beautiful plywood handle will be trusted.

This comes with a leather case which covers the blade safely, and you can carry the knife actively on your waist by belt loop or a useful D-ring.

KB-165	里生善刀	REAZEN-TOU
OVERALL	335mm/13.2"	
BLADE	150mm/5.9"	
THICKNESS	6.0mm	
WEIGHT	630g/22.2oz.	
STEEL	AUS-8 stainless steel (mono)	
HANDLE	Plywood	
SHEATH	Leather	

**KB-166 炎友刀 120** Enyou-Tou 120

Versatility blade of 120mm drop point is well-balanced reliable weight for outdoor activities.

The very heavy and strong blade is 5mm thickness.

Black colored surface with Tsuchime-finished blade is made of mono layer of AUS-8 stainless steel.

And this full tang constructions blade with comfortable grip of beautiful plywood handle will be trusted.

This comes with a leather case which covers the blade safely, and you can carry the knife actively on your waist by belt loop or a useful D-ring.

KB-166	炎友刀	ENYOU-TOU 120
OVERALL	265mm/10.4"	
BLADE	120mm/4.7"	
THICKNESS	5.0mm	
WEIGHT	375g/13.2oz	
STEEL	AUS-8 stainless steel (mono)	
HANDLE	Plywood	
SHEATH	Leather	





KB-561

KB-562

兼常作 短冊刀 TANZAKU-TOU



KB-260

KB-254

Blue steel #2 core material, beautiful 15-layer damascus blade is extremely sharp. The shape is highly versatile, and 125mm blade is outstanding workability. The handle is braid and wrapped Paracord made in the states. The Paracord has high load capacity which is equivalent to 250kg MIL-SPEC. This comes with light and strong nylon sheath.

“烏 KARASU” is crow in English. This knife is incredibly sharp like wild crow.



KB-260 兼常作 朱烏 SHU-KARASU

OVERALL	265mm/10.4"	BLADE	125mm/ 4.9"
STEEL	Blue steel #2 core /15 layers damascus		
THICKNESS	3.5mm	WEIGHT	140g/4.9oz.
BLADE	"BOKASHI" Finish		
HANDLE	Paracord wrapped		
SHEATH	Nylon		

KB-254 兼常作 烏 KARASU

OVERALL	265mm/10.4"	BLADE	125mm/ 4.9"
STEEL	Blue steel #2 core /15 layers damascus		
THICKNESS	4.0mm	WEIGHT	185g/6.5oz.
BLADE	"KURO-UCHI" Finish		
HANDLE	Paracord wrapped		
SHEATH	Nylon		



兼常作 懐古刀 KAICO-TOU

This knife is one of successful models for a quarter of century. We Kanetsune have upgraded it and have launched as a new model. The word “懐古 KAICO” means nostalgic in English. Formerly there were many factories which had been manufacturing pocket knives like this in Seki city, but now not many. Actually times may change, but we are proud to work with craftsmen who know good old days. This knives are proudly made in Seki city, Japan.

KB-509	KAICO-TOU		
OVERALL	180mm (7.1")	BLADE	70mm (2.8")
THICKNESS	3.0mm	WEIGHT	100g (3.53oz.)
STEEL	AUS-8 stainless steel		
HANDLE	Plywood (wine color) w/stainless bolster		
CASE	None (comes in wooden box)		
Lock Mechanism	Back lock		

Slaughter Knife Series

ITEM #	NAME
KB-236	KAWA (for Skinning)
KB-237	HONE (for Boning)
KB-238	CHOU (for Gutting)
KB-239	ATAMA (for Slicing)
KB-264	HONE-KAKU (for Boning)

KB-236

KB-237

KB-238

KB-239

KB-264



【COMMON SPECIFICATION】

STEEL	SKD-12 high carbon steel
HANDLE	Natural wood
SHEATH	Nylon

ITEM #	OVERALL	BLADE	THICKNESS	WEIGHT
KB-236	280mm/11.0"	170mm/6.7"	2.2mm	130g/5.6oz.
KB-237	255mm/10.0"	140mm/5.5"	2.5mm	120g/4.2oz.
KB-238	255mm/10.0"	140mm/5.5"	2.5mm	120g/4.2oz.
KB-239	260mm/10.2"	150mm/5.9"	2.5mm	130g/5.6oz.
KB-264	270mm/10.6"	150mm/5.9"	2.5mm	140g/4.9oz.

(NOTICE)

The brand logo marking on the blade was changed like this picture.

KB-158	DANRO WHITE
STEEL	SC Steel Zenko (Mono steel)
HANDLE	Oak wood



This special leather sheath enables you to carry the axe on your waist. It comes with O ring to hang it.

暖炉
DANRO

SHEATH Leather

KB-157	DANRO BURNED
STEEL	SC Steel core Warikomi (Sandwiched)
HANDLE	Oak wood Burned



ITEM #	OVERALL	BLADE	THICKNESS	WEIGHT
KB-157	360mm/14.2"	85mm/3.3"	23.0mm	690g/24.30Z.
KB-158	360mm/14.2"	85mm/3.3"	23.0mm	670g/23.60Z.

Sheath



W/ Logo mark of Kanetsune Seki

KB-661
Close out

KB-662
Close out

KB-663
Close out

KB-666

KB-667
Close out

(270×62mm)

KB-605

KB-664

(315×72mm)

KB-607

(230×37mm)

KB-608

[2024 NEW]

ITEM NO.	Sheath	Suitability Models
KB-661	For Ken-Nata 270mm	KB-114, KB-117, KB-338 Close out (End of production)
KB-662	For Ken-Nata 240mm	KB-115, KB-118, KB-339 Close out (End of production)
KB-663	For Ken-Nata 210mm	KB-116, KB-119, KB-146, KB-149, KB-340 Close out (End of production)
KB-664	For Ken-Nata 180mm	KB-341, KB-553
KB-666	For 120mm blade	KB-201, KB-203, KB-207, KB-224, KB-250, KB-251, KB-259, KB-451, KB-551, KB-552
KB-667	For Naked Handle Series	KB-220, KB-221, KB-222, KB-223, KB-420, KB-421, KB-422, KB-423 Close out (End of production)
KB-605	Nylon Sheath Sm. (w/Kanetsune logo)	KB-217, KB-219, KB-233, KB-234, KB-235, KB-254, KB-255, KB-256, KB-257, KB-258 KB-260, KB-261, KB-262, KB-263
KB-607	Nylon Sheath Lg.	KB-236, KB-237, KB-238, KB-239, KB-264, KC-334, KC-335, KC-336, KC-337, KC-338
KB-608	Carry case for KC-343 and KC-346 (Serrated blade spread knife)	KC-343, KC-346(Now in production)

兼常作 風林火山 FU-RIN-KA-ZAN

series



KB-421	HAYASHI
OVERALL	170mm/6.7"
BLADE	65mm/2.6"
WEIGHT	60g/2.1oz.
THICKNESS	3.0mm
STEEL	White steel #2 core
HANDLE	White steel #2 core
SHEATH	Leather

Close out (End of production)

メガネはさみ MEGANE-HASAMI

Glasses-shape Scissors

Easy to carry, folding the blades into the handles, looks like "Glasses"

- OVERALL : 95mm (folded : 80mm)
- BLADE : 25mm

(One order unit 10 pcs)



KB-650 Silver

[2024 NEW]



KB-651 Gold

[2024 NEW]

• OVERALL : 105mm • BLADE : 35mm • WEIGHT : 20g
No.505 “美鈴 MISUZU” U-SHAPED scissors (One order unit 10 pcs)



Monolayer VG-10 Stainless steel WA-GYUTOU series "一途 ICHIZU"

The series name "一途 ICHIZU" means single-minded, earnest in English.

The best sharpness by super skilled craftsmen who have full eagerness for producing kitchen knives in SEKI city.

The Japanese traditional octagonal handle "八角柄 HAKKAKU-E" is made of dark brown plywood. Proudly made in SEKI city, Japan.



ICHIZU series



KC-861

WA-GYUTOU 240mm

KC-866

WA-SUJIIHIKI 240mm

【COMMON SPECIFICATION】

STEEL	VG-10 Stainless Steel (monolayer)
HANDLE	Plywood (Dark Brown)



KC-860s 一途 ICHIZU series

Kitchen Knives



KC-862

WA-GYUTOU 210mm

KC-863

WA-SANTOKU 180mm

KC-864

WA-PETTY 135mm

KC-865

KIRITSUKE-GYUTOU 210mm



ITEM #	NAME	OVERALL	BLADE	THICKNESS	WEIGHT
KC-861	WA-GYUTOU 240mm	385mm/15.2"	240mm/9.5"	2.3mm	160g/ 5.64oz.
KC-862	WA-GYUTOU 210mm	348mm/13.7"	210mm/8.3"	2.3mm	135g/ 4.76oz.
KC-863	WA-SANTOKU 180mm	318mm/12.5"	180mm/7.1"	2.3mm	135g/ 4.76oz.
KC-864	WA-PETTY 135mm	255mm/10.0"	135mm/5.3"	2.0mm	65g/2.29oz.
KC-865	KIRITSUKE-GYUTOU 210mm	350mm/13.8"	210mm/8.3"	2.3mm	148g/ 5.22oz.
KC-866	WA-SUJHIKI 240mm	375mm/14.8"	240mm/9.5"	2.3mm	130g/ 4.59oz.



KC-200 series

Kitchen Knives



Beautiful Damascus-clad blades are as same as KC-100 series knives. The special plastic handles, **POM** contains an antimicrobial Chemical. The maximum temperature limit is 150°C(300°F). The knives could be placed in dishwashers. It is so hygienically and suitable for professional chefs.

STEEL	VG-10 Stainless steel core /33 layers damascus
HANDLE	POM(Acetal resin) w/Stainless steel bolster



KC-202 GYUTOU 210mm (8.26")



KC-203 SANTOKU 180mm (7.08")



KC-204 PETTY 150mm (5.90")





YS-900 series

Kitchen Knives



STEEL	SANDVIK 19C27 core/SUS410 stainless steel
HANDLE	Black plywood w/stainless steel bolster



KC-152 SANTOKU 180mm (7.08")



KC-153 GYUTOU 185mm (7.28")



KC-154 USUBAGATA 165mm (6.49")



KC-155 PETTY 150mm (5.90")

Hon-Warikomi, clad-blade which has extremely sharp Swedish **SANDVIK 19C27** stainless steel cutting Core that contains a high percentage of carbon. After heat treatment, the steel is characterized by a very high hardness and good wear resistance. Sub-zero treatment makes the blades Improve wear resistance, excellent edge Retention **HRC 60-61**. Beautiful finished black plywood, are excellent grip and wear well. Half tang constructions with stainless Bolster. Proudly made in Seki, Japan.



YH-3000 series

STEEL	Blue Steel #2 core/SUS410 stainless steel
HANDLE	Black plywood w/stainless steel bolster



KC-921 SANTOKU 180mm (7.08")



KC-922 GYUTOU 200mm (7.87")



KC-923 USUBAGATA 165mm (6.49")



KC-924 PETTY 135mm (5.31")

Hammered beautiful "**TSUCHIME**" finished, clad-blade which has extremely sharp **AOGAMI #2** (Blue steel #2) cutting Core w/ SUS410 stainless steel provides excellent edge retention, **HRC 61-62**. "**TSUCHIME**" finish can make foods release quickly from the blade. Beautiful finished black plywood handles are basic and simple shape that are excellent grip and wear well. Half tang construction with stainless bolster. Proudly made in Seki, Japan.



KC-900 Classic Damascus series

Hammered beautiful "TSUCHIME" finish Damascus-clad blades made of 17 layers stainless steel w/**VG-10** cutting core which provides excellent Edge retention, **HRC 60 or more**. "TSUCHIME" finish can make foods release Quickly from the blade. Nice Mahogany wood handles are basic and simple shape that are excellent grip and wear well. Full tang construction with stainless bolster.

STEEL	VG-10 core/17 layers damascus
HANDLE	Mahogany plywood w/Stainless steel bolster



KC-901 GYUTOU 240mm (9.44")



KC-902 GYUTOU 210mm (8.26")



KC-907 GYUTOU 180mm (7.08")



KC-903 SANTOKU 185mm (7.28")



KC-904 PETTY 140mm (5.51")



KC-905 USUBAGATA 160mm (6.29")



KC-906 SUJHIKI 240mm (9.44")



Kitchen Knives



ATTENTION!

The KC-900 series knives are **SMALL-SIZE PRODUCTION EQUIPMENT** even though they are high demand products. It requires long-term production. We are afraid that we can not estimate the delivery date.



Blue Steel "ZEN-BOKASHI" Damascus Blade series

Kitchen Knives



Forged Damascus blades made of Blue Steel #2

High-Carbon steel cutting core, which provides excellent edge retention, HRC 61-62.

Beautiful damascus "ZEN-BOKASHI" finished blade are made by traditional craftsmen in Echizen-city.

And Japanese traditional D-shaped Red Sandalwood handles are very comfortable.

STEEL	Blue steel #2 core /11 layers damascus
HANDLE	Red sandal wood w/Black plywood bolster



KC-461 GYUTOU 210mm (8.28")



KC-462 SANTOKU 165mm (6.49")



KC-463 NAKIRI 165mm (6.49")



KC-464 PETTY 135mm (5.31")



KC-465 KIRITSUKE 170mm (6.69")





SAYA Covers (Wooden Sheaths)

Kitchen Tools



For WA-GYUTOU style Kitchen knives

Traditional KURO-ISHIME Finish



Fittable models

KC-812 KC-822
KC-842 KC-852
KC-862

KC-642 For WA-GYUTOU 210mm



KC-813 KC-823
KC-843 KC-853
KC-863

KC-643 For WA-SANTOKU 180mm



KC-814 KC-824
KC-844 KC-854
KC-864

KC-644 For WA-PETTY 135mm



KC-815 KC-825
KC-845 KC-855
KC-865

KC-645 For KIRITSUKE-GYUTOU 210mm

For WA-GYUTOU style Kitchen knives

Traditional CHA-ISHIME Finish **Close out** (End of production)



Fittable models

KC-812 KC-822
KC-842 KC-852
KC-862

KC-682 For WA-GYUTOU 210mm **Close out**



KC-813 KC-823
KC-843 KC-853
KC-863

KC-683 For WA-SANTOKU 180mm **Close out**



KC-814 KC-824
KC-844 KC-854
KC-864

KC-684 For WA-PETTY 135mm **Close out**



KC-815 KC-825
KC-845 KC-855
KC-865

KC-685 For KIRITSUKE-GYUTOU 210mm **Discontinued**

For Western style Kitchen knives



KC-107 KC-127
KC-174 KC-207
KC-704 KC-724

KC-624 For GYUTOU 270mm



KC-101 KC-173
KC-201 KC-703
KC-723 KC-743

KC-611 For GYUTOU 240mm



KC-102 KC-122
KC-202 KC-172
KC-702 KC-722
KC-742 KC-922

KC-612 For GYUTOU 210mm



KC-104 KC-124
KC-177 KC-204
KC-708 KC-749
KC-727 KC-924

KC-614 For PETTY 150mm



KC-103 KC-126 KC-141
KC-144 KC-147 KC-152
KC-153 KC-171 KC-185
KC-203 KC-313 KC-318
KC-329 KC-352 KC-362
KC-372 KC-718 KC-735
KC-762 KC-701 KC-721
KC-741 KC-945 KC-921
KC-951

KC-613 For GYUTOU & SANTIKU 180mm



KC-123 KC-133 KC-142
KC-145 KC-148 KC-311
KC-316 KC-320 KC-323
KC-327 KC-350 KC-360
KC-370 KC-942 KC-943
KC-952

KC-633 For SANTOKU 165mm



KC-143 KC-146 KC-149
KC-154 KC-312 KC-317
KC-321 KC-324 KC-328
KC-351 KC-361 KC-371
KC-946

KC-634 For USUBAGATA 165mm



KC-106 KC-118
KC-206 KC-218

KC-623 For PARING 80mm

For Japanese style Kitchen knives



KC-401 KC-501
KC-534 G-04

KC-616 For YANAGIBA 270mm



KC-402 KC-502
KC-534 G-03

KC-617 For YANAGIBA 240mm



KC-403 KC-503
KC-532 G-02

KC-618 For YANAGIBA 210mm



KC-421 KC-445
KC-521 KC-953

KC-622 For NAKIRI 165mm



KC-411 KC-511
KC-546 G-34

KC-619 For DEBA 210mm



KC-412 KC-512
KC-544 G-31

KC-620 For DEBA 165mm



KC-413 KC-513
KC-541 G-28

KC-621 For DEBA 120mm

We recommend to purchase a SAYA cover together with your knife to ensure proper fit. Each individual sheath can fit a specific knife. Above all, Japanese style kitchen knives often do not fit for the SAYA covers because they have individual differences.



Kitchen Tools & Accessories

Kitchen Tools



ITEM NO.	NAME	OVERALL	BLADE	WEIGHT	THICKNESS	1.6mm
KC-033	Pastry Knife 300mm	430mm/16.9"	300mm/11.8"	160g/5.6oz.	STEEL	AUS-8 Stainless steel
KC-034	Pastry Knife 350mm	483mm/19.0"	350mm/13.8"	180g/6.4oz.	HANDLE	Black Plywood
KC-035	Pastry Knife 400mm	530mm/20.9"	400mm/15.8"	185g/6.5oz.		
KC-036	Pastry Knife 450mm	580mm/22.8"	450mm/17.7"	215g/7.6oz.		



Close out (End of production)

KC-095	Watermelon Knife 360mm			STEEL	420J2 Stainless steel
OVERALL	505mm/19.9"	BLADE	360mm/14.2"	HANDLE	Rose wood
THICKNESS	1.5mm	WEIGHT	310g/10.93oz.		



KC-065	Cheese Knife			STEEL	420J2 Stainless steel
OVERALL	310mm/12.2"	BLADE	180mm/7.1"	HANDLE	Black Plywood
THICKNESS	1.5mm	WEIGHT	125g/4.4oz.		



Zigzagged blade



- Overall : 240mm/9.45" ■ Blade Steel : 420J2 Stainless steel
- Handle Material: Plastic

KC-070 Butter & Sandwich Knife Blade : 93mm/3.66"



(One Order Unit : 12 pcs)

KC-075 Fruits Knife Blade : 93mm (3.66")
■ 420J2 Stainless steel ■ Wild Cherry Wood w/Plastic



(One Order Unit : 12 pcs)

KC-071 Fruits Knife Blade : 103mm (4.05")
■ AUS-6 Stainless steel ■ Plywood



(One Order Unit : 12 pcs)

KC-076 Fruits Knife Blade : 88mm (3.46")
■ 420J2 Stainless steel ■ Wild Cherry Wood w/Plastic



(One Order Unit : 12 pcs)

KC-072 Fruits Knife Blade : 110mm (4.33")
■ AUS-6 Stainless steel ■ Plywood



(One Order Unit : 12 pcs)

KC-077 Fruits Knife Blade : 105mm (4.13")
■ 420J2 Stainless steel ■ Wild Cherry Wood w/Plastic



(One Order Unit : 12 pcs)

KC-073 Fruits Knife Blade : 93mm/3.66"
■ 420J2 Stainless steel ■ Wild Cherry Wood w/Plastic



(One Order Unit : 12 pcs)

Close out (End of production)
KC-082 Fruits Knife Blade : 95mm (3.74")
■ 420J2 Stainless steel ■ Rose Wood w/Plastic