

Market Bound: Syosaku Offers Budget-Friendly Knives for Any Kitchen

The most affordable kitchen knives from Syosaku include the Premium Molybdenum and Molybdenum-Vanadium Knife Series.

TOKYO, JAPAN, September 7, 2023 /EINPresswire.com/ -- Authentic Japanese knives are known for their razor sharpness and unparalleled quality. Alongside with a world-class caliber is a price not economical to many. [Syosaku-Japan](#) has two knife series that are inexpensive. Their prices don't mean they compromise the trademark of a genuine Japanese knife. These are the Gyuto knives with [premium molybdenum](#) and [molybdenum-vanadium](#) stainless steels.

A Gyuto knife is a versatile knife that can handle a variety of cutting tasks in the kitchen. It is the Japanese version of the classic Western chef's knife. Gyuto knife is thinner, lighter, and sharper than its counterpart. A Gyuto knife can be used to chop, slice, mince, and dice boneless meat, fish, vegetables, fruits, and herbs. The blade of a Syosaku Gyuto knife is between 180mm and 240mm long. This knife has a slight curve from the middle to the pointed tip. The flat heel of the blade is suitable for tap-chopping or thrust-cutting. The curved edge is ideal for rock-chopping or pull-cutting. The pointed tip can also be used for precision cuts or working in tight spaces. A Gyuto knife is a true all-rounder in the kitchen and a must-have for any chef or home cook.

Syosaku's Gyuto knife series with premium molybdenum and molybdenum-vanadium stainless steels with Rockwell hardness of 55-57. The molybdenum metal increases corrosion resistance and high-temperature strength. Molybdenum-vanadium stainless steel is a type of steel that



Syosaku Gyuto Knives with Premium Molybdenum and Molybdenum-Vanadium Stainless Steels

contains chromium, nickel, molybdenum, and vanadium alloying elements. Molybdenum and vanadium improve the hardness and strength of steel. These metals also enhance the wear resistance and toughness of the steel. The steel needs these improvements, especially for high temperatures during quenching and tempering. This steel has good edge retention and corrosion resistance. Their handles are triple riveted POM resin with hygienic 18-8 stainless steel bolster. It is water-resistant and non-slip. Both knives also are double-edged making them suitable for right-handed and left-handed individuals.

The above-mentioned knives series are not so expensive. Their prices range from \$54.99 - \$104.99 (USD). Their prices are very different compared to other handmade Japanese knives. Yet, these knives are working effectively in daily kitchen tasks.



Syosaku Gyuto Knives with Premium Molybdenum Stainless Steel

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We want to give equal opportunities to all individuals aiming to have one for themselves. We continue to distribute genuine knives that will do most of the kitchen jobs at a reasonable price.”

Toshi Sekiya

stored.

“Owning legit Japanese kitchen knives nowadays is costly. We want to give equal opportunities to all individuals aiming to have one for themselves. We continue to distribute genuine knives that will do most of the kitchen jobs at a reasonable price.” Toshi Sekiya, owner of Syosaku-Japan,

Some advantages of using authentic Japanese kitchen knives:

- They can cut through different types of food with ease and precision. Thus, they can reduce the risk of injury and waste.
- They can save time and energy by making the cooking process faster and more efficient.
- They can enhance the flavor and appearance of the dishes. It is through the creation of uniform and attractive slices or pieces.
- They can last longer and perform better than dull or low-quality knives. It is when they are well-maintained and

said.

About Syosaku-Japan

Syosaku offers ready-to-purchase Japanese kitchen knives and Urushi glass plates. Syosaku does Japanese kitchen knife engraving. They can also fulfill custom orders of plates featuring any size, shape, or design desired. From the company's motto, "We don't make products. We make a piece of art", Syosaku doesn't just sell. They give a true meaning to art - an art that should be experienced by all.

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Syosaku Gyuto Knives with Molybdenum-Vanadium Clad Stainless Steel

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