

**samura**

Divide et impera



# About

Here at SAMURA®, we are driven by a clear vision: achieving an ideal coalescence of traditional Japanese mastery, European permanence, and unparalleled creativity.

SAMURA® Premium Kitchen Knives began its journey by launching its initial knife series in 2003, immediately revolutionizing the contemporary kitchen knife. Our fixation on combining centuries-old traditions with progressive technology has made SAMURA® an unrivaled innovator in knife manufacturing and design.



[samura.com](http://samura.com)

# Phylosophy

SAMURA started as a family business led by our gonzo founder, renowned designer and engineer Alex Yakovlev, who still sketches every concept by hand. Obsessed with precision, Alex invests countless hours ensuring that everything carrying Samura's name guarantees our customers incomparable quality, everlasting sharpness, and singular aesthetics. And although our company has blossomed into a major market force, we still run everything like a family shop: ninety percent of production process is done manually.

That's why our research and development is so rigorous. Our prototypes are tested by culinary professionals under the widest possible array of conditions. Our knives are trialed in high-volume restaurants, as well as home kitchens, by sushi chefs and bone-carving butchers, on every conceivable cutting objective. Only after our products have been proven to handle any cutting load, any cutting process with hairsplitting acuity and optimum performance, and only when we can assure users flawless balance and perfect weight with slip-free ease and ergonomic comfort do SAMURA knives become available to consumers.



# Design

Incorporating eccentric designs unseen in the classic production of kitchen knives, SAMURA develops its products using cutting-edge technologies. We want to satisfy the most adventurous and sophisticated customers worldwide — kitchen daredevils who delight in bringing centuries-old traditions to life with ultra-modern style.

We shatter conventions while still paying homage to history. We create customer-friendly products for all kitchens and every user, releasing up to five new collections each year.



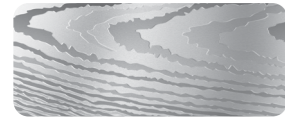
# Customer Centricity

Our current customers are lifetime devotees who have an average of seven different SAMURA knives in their home and anxiously await new releases. Each collection offers something the market has never seen, such as our ultra-light Bamboo series, our Mad Bull tribute to the Serbian cleaver, or our Inca ceramic line designed especially for females. We even have a special series in the works for vegan and vegetarian consumers.



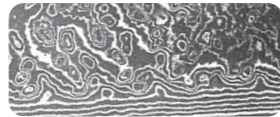
# Blade Materials

SAMURA knives are forged from the highest quality ultra-hard 58-62 HRC Japanese steel. The blades typically feature a geometric Japanese form along with a slight reduction in thickness from the spine to the cutting edge, ensuring fantastic cutting performance.



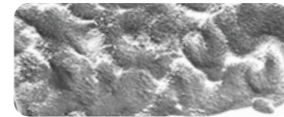
**Damascus steel  
67 layers**

Damascus



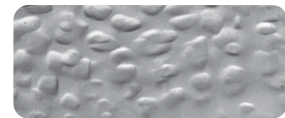
**Damascus Fancy  
67 layers**

Damascus 67, Sultan



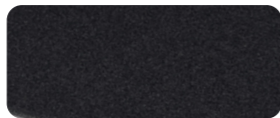
**Raw Hammered  
Damascus steel VG-10  
5 Layers / 67 Layers**

Super 5, Meteora, Pro-S Lunar



**Hammered steel**

Kaiju, Blacksmith, Mad Bull



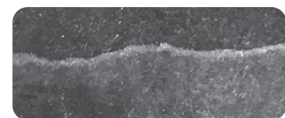
**Stainless steel AUS-8 &  
Black non-stick coating**

Shadow



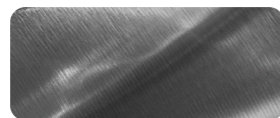
**High carbon stainless  
steel AUS-10**

Reptile, Dubai



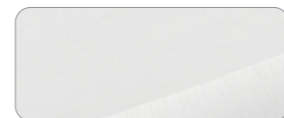
**Damascus steel AUS-10  
5 layers**

Artefact



**Carefully balanced  
stainless steel AUS-8**

Yakovlev, Gladius, Mo-V, Pro-S, Bamboo, Okinawa, Golf, Harakiri, Army, Butcher, Joker, Sultan Pro, Mojo, Stark, Pearl, Cyber Poop, Hannibal, The Juggernaut, Mojo

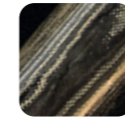


**Ceramic**

Inca, My Little Chef

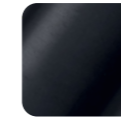
# Handle Materials

The handles are developed with the most modern, durable, and non-slip materials that conform to, and compliment the specific qualities of each knife in the SAMURA collections.



**Micarta**

Super 5, Blacksmith, Damascus 67



**G-10**

Damascus, Mo-V, Pro-S, Sultan, Mad Bull, Pro-S Lunar



**Marble Carbon**

Mad Bull



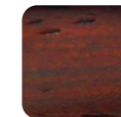
**Rosewood,  
Pakka Wood**

Kaiju, Okinawa



**Stainless Steel**

Reptile, Bamboo, Meteora, Artefact, Stark, The Juggernaut



**Cocobolo Wood**

Yakovlev



**TPE**

Butcher, Army, Sultan Pro, Pearl, Gladius



**ABS Plastic**

Shadow, Harakiri, Joker, Hannibal



**ABS Plastic,  
TPR soft-touch**

My Little Chef



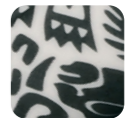
**Polypropylene**

Mojo



**Polypropylene,  
TPR soft-touch**

Golf



**ABS Plastic,  
TPR coating**

Inca



**Polypropylene,  
TPE**

Cyber Poop



**Acryl**

Harakiri





**Stainless steel  
with golden finish**






Dubai

# Blade types



**Pairing Knife**  
78 - 99 mm / 3.1" - 4"  
 




**Utility Knife**  
115 - 174 mm / 4.5" - 6.9"  
    








**Chef's Knife**  
125 - 240 mm / 5" - 9.4"  
   



**Boning Knife**  
165 - 227 mm / 6.5" - 9"  






**Slicing Knife**  
195 - 297 mm / 7.7" - 11.7"  
    







**Santoku Knife**  
138 - 197 mm / 5.4" - 7.8"  
   





**Fillet Knife**  
137 - 228 mm / 5.4" - 9"  
 



**Frozen Food Knife**  
188 mm / 7.4"  
   



**Steak Knife**  
110 - 130 mm / 4.3" - 5.1"  
 



**Tomato Knife**  
120 mm / 4.7"  




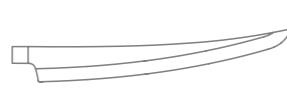

**Bread Knife**  
200 - 245 mm / 8.0" - 9.7"  
  






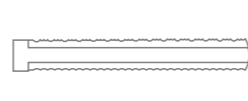
**Cleaver**  
180 - 208 mm / 7" - 8.2"  
 



**Skinning Knife**  
173 mm / 6.8"  




**Slicing Knife Tanto**  
230 mm / 9"  
  



**Two-sided saw Knife for Bread and Frozen Food**  
180 mm / 7.1"  
   



**Butter Knife**  
96 mm / 3.8"  
  



**Nakiri Knife**  
165 - 173 mm / 6.5" - 6.8"  
 





**Cheese Knife**  
135 - 138 mm / 5.3" - 5.4"  







**Butcher Knife**  
156 - 195 mm / 6.1" - 7.7"  




**Yanagiba Knife**  
240 - 270 mm / 9.4" - 10.6"  
 







**Deba Knife**  
170 mm / 6.7"  
  





**Asian Chef's Knife**  
209 mm / 8.2"  
  







**Pichak**  
159 - 213 mm / 6.3" - 8.4"  
   



**Yatagan Slicer Knife**  
301 mm / 11.9"  
 



**Hakata Knife**  
166 - 211 mm / 6.5" - 8.3"  
   



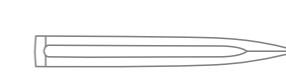
**Serbian Chef's Knife**  
180 mm / 7"  
  




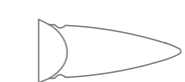
**Kitchen Hatchet**  
145 mm / 5.7"  
 




**Modern Cleaver**  
208 mm / 8.2"  
  






**Slaughter Knife**  
195 mm / 7.7"  




**Oyster Knife**  
73 mm / 3"  
 



**Hamokiri Knife**  
254 mm / 10"  
  

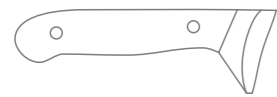


**Bogie Knife**  
164 mm / 6.5"  
 

# Handle types

The top-level ergonomics and outstanding designs, combined with unbelievable comfort in use, are the key features that unite all SAMURA handles across the collections.

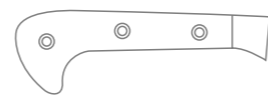
Each silhouette has been thought through by the designers and engineers with the aim to provide the best user experience in terms of performance and pleasurable experience.



**Yakovlev**



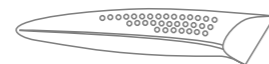
**Super 5 / Blacksmith**



**Sultan**



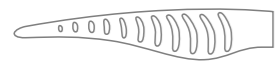
**Sultan Pro**



**Stark**



**Harakiri / Shadow**



**Reptile**



**Pro-S**



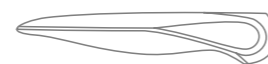
**Pearl**



**Okinawa**



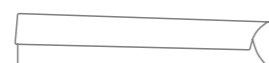
**My Little Chef**



**Mojo NEW**



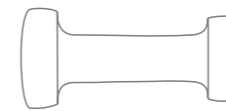
**Damascus, Mo-V**



**Meteora**



**Mad Bull**



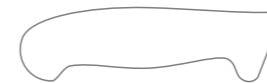
**Gladius**



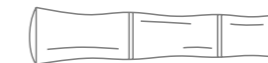
**Dubai NEW**



**Cyper Poop**



**Butcher**



**Bamboo**



**Artefact**



**Kaiju / Pro-S Lunar**



**The Juggernaut**



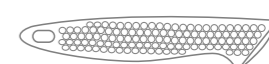
**Joker**



**Inca**



**Hannibal**



**Golf**



**Arny**



**67 Damascus**

# Substance

Where other manufacturers cut costs, SAMURA believes that a higher caliber requires a heftier investment. That's why SAMURA knives are crafted from the best Japanese and Swedish steel, hardened to 58-61 HRC. Our knives are then sharpened at a unique angle of 17 degrees and many of our series go through manual Convex sharpening - though a far more costly and time-consuming process, we want our knives to cut better than anything ever experienced.

SAMURA was also the first brand to implement "stonewash" serial production, which gives each blade a non-stick surface that ensures effortless cutting. All our handles are made from the finest materials, and every SAMURA knife is hand-sharpened on a whetstone before packaging.



# Contents

## Damascus steel

Meteora	16
Super 5	18
Damascus	20
Damascus 67	24
Sultan	28
Artefact	30
Pro-S Lunar	34

## Hammered steel

Blacksmith	38
Mad Bull	40
Kaiju	42

## Ceramic

Inca	112
My Little Chef	114

## Accessories

Accessories	116
-------------	-----

## Stainless steel

Reptile	46
Yakovlev	50
Joker	52
Mo-V	54
Bamboo	62
Sultan Pro	66
Butcher	68
Pro-S	72
Okinawa	76
Shadow	78
Harakiri	82
Golf	88
Stark	92
The Juggernaut	94
Army	96
Cyber Poop	98
Mojo	100
Dubai	102
Hannibal	106
Gladius	108
Pearl	110



# METEORA

Hand forged from individual pieces of steel, METEORA knives are designed to reflect the hostility of outer space. Their extraterrestrial aesthetic makes them perfect for the cooking enthusiast who wants to stand out. They are optimally balanced and undergo Convex sharpening ensuring they will cut through anything.

Embodying Samura's hallmark blend of performance and panache, the METEORA collection is sure to make a major difference in the kitchen.



SMT-0085  
**Chef's Knife** 209 mm / 8.2"

Handle material	Blade material	Number of layers	Blade hardness
Hammered steel	VG-10 Hammered Damascus steel	5	59-61 HRC



SMT-0010  
**Paring Knife**  
90 mm / 3.5"



SMT-0023  
**Utility Knife**  
174 mm / 6.9"



SMT-0043  
**Nakiri Knife**  
173 mm / 6.8"



SMT-0045  
**Slicing Knife**  
206 mm / 8.1"



SMT-0092  
**Small Santoku Knife**  
160 mm / 6.3"



SMT-0220  
**Set of three knives**  
SMT-0023, SMT-0043, SMT-0085



SP5-0095

**Santoku Knife** 182 mm / 7.2"

**Handle material**  
Micarta

**Blade material**  
VG-10 Hammered  
Damascus steel

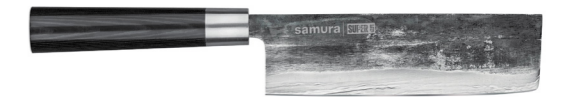
**Number of layers**  
5

**Blade hardness**  
59-61 HRC



SP5-0023

**Chef's Knife**  
162 mm / 6.4"



SP5-0043

**Nakiri Knife**  
171 mm / 6.7"



SP5-0220

**Set of three knives**  
SP5-0023, SP5-0043, SP5-0095

## SUPER 5

SAMURA SUPER 5 collection features a 5-layer blade made of high-carbon steel that is sharpened by hand. The blade remains incredibly sharp twice as long as compared to regular knives, while the meticulously measured weight balance eliminates fatigued wrists.

The beautiful black oval handle made of premium Micarta material adds a distinct character that will complete any kitchen setup.



# DAMASCUS

Our exceptional blades seamlessly fuse the ancient art of 67 layers of Damascus metal craftsmanship with cutting-edge high-tech manufacturing methods. This extraordinary blend results in a razor-sharp edge that effortlessly slices through with minimal resistance, delivering superior performance.

The cutting edge remains unwavering in strength and durability, ensuring many years of effective use. Featuring an ergonomic G-10 handle with a steel bolster, it provides complete control and turns cutting into play.



SD-0085  
**Chef's Knife** 200 mm / 8"

Handle material	Blade material	Number of layers	Blade hardness
G-10	Damascus steel	67	60-61 HRC



SD-0010  
**Paring Knife**  
90 mm / 3.5"



SD-0021  
**Utility Knife**  
125 mm / 5"



SD-0023  
**Utility Knife**  
150 mm / 6"



SD-0027  
**Utility Tanto Knife**  
153 mm / 6"



SD-0031  
**Steak Knife**  
120 mm / 4.7"



SD-0043  
**Nakiri Knife**  
167 mm / 6.6"



SD-0045  
**Slicing Knife**  
230 mm / 9"



SD-0055  
**Bread Knife**  
230 mm / 9"



SD-0063

**Boning Knife**

165 mm / 6.5"



SD-0071

**Tomato Knife**

120 MM / 4.7"



SD-0087

**Grand Chef's Knife**

240 mm / 9.4"



SD-0092

**Small Santoku Knife**

145 mm / 5.7"



SD-0094

**Santoku Knife**

180 mm / 7"



SD-0230

**Set of three knives**

SD-0010, SD-0021, SD-0085



SD-0220

**Set of three knives  
in a gift box**

SD-0010, SD-0021, SD-0085





## 67 DAMASCUS

Crafted with meticulous attention to detail, the 67 DAMASCUS collection stands out as one of the most stunning and versatile knife collections available. Designed with a precision-measured balance and a carefully shifted center of gravity, these knives offer unparalleled comfort, even when handling the most intricate food types. Each of these extraordinary tools is expertly forged from 67 layers of Damascus steel, reminiscent of the legendary swords of old.

The oval handle, made from special Micarta material, guarantees exceptional durability and unwavering high-performance, ensuring a culinary journey for years to come.



SD67-0085M

**Chef's Knife** 208 mm / 8.2"

**Handle material**

Micarta

**Blade material**

Damascus steel

**Number of layers**

67

**Blade hardness**

60-61 HRC



SD67-0010M

**Paring Knife**

98 mm / 3.9"



SD67-0023M

**Utility Knife**

150 mm / 6"



SD67-0045M

**Slicing Knife**

195 mm / 7.7"



SD67-0046MT

**Slicing Knife Tanto**

230 mm / 9"



SD67-0087M

**Grand Chef's Knife**

240 mm / 9.4"



SD67-0094M

**Santoku Knife**

175 mm / 7"



SD67-0220M

**Set of three knives**

SD67-0010M, SD67-0023M,  
SD67-0085M





SU-0085DB  
**Chef's Knife** 164 mm / 7"

Handle material	Blade material	Number of layers	Blade hardness
G-10 (Black, Red, White)	Damascus steel	67	59-61 HRC



SU-0045DB  
**Long Slicer Pichak**  
 210 mm / 8.3"

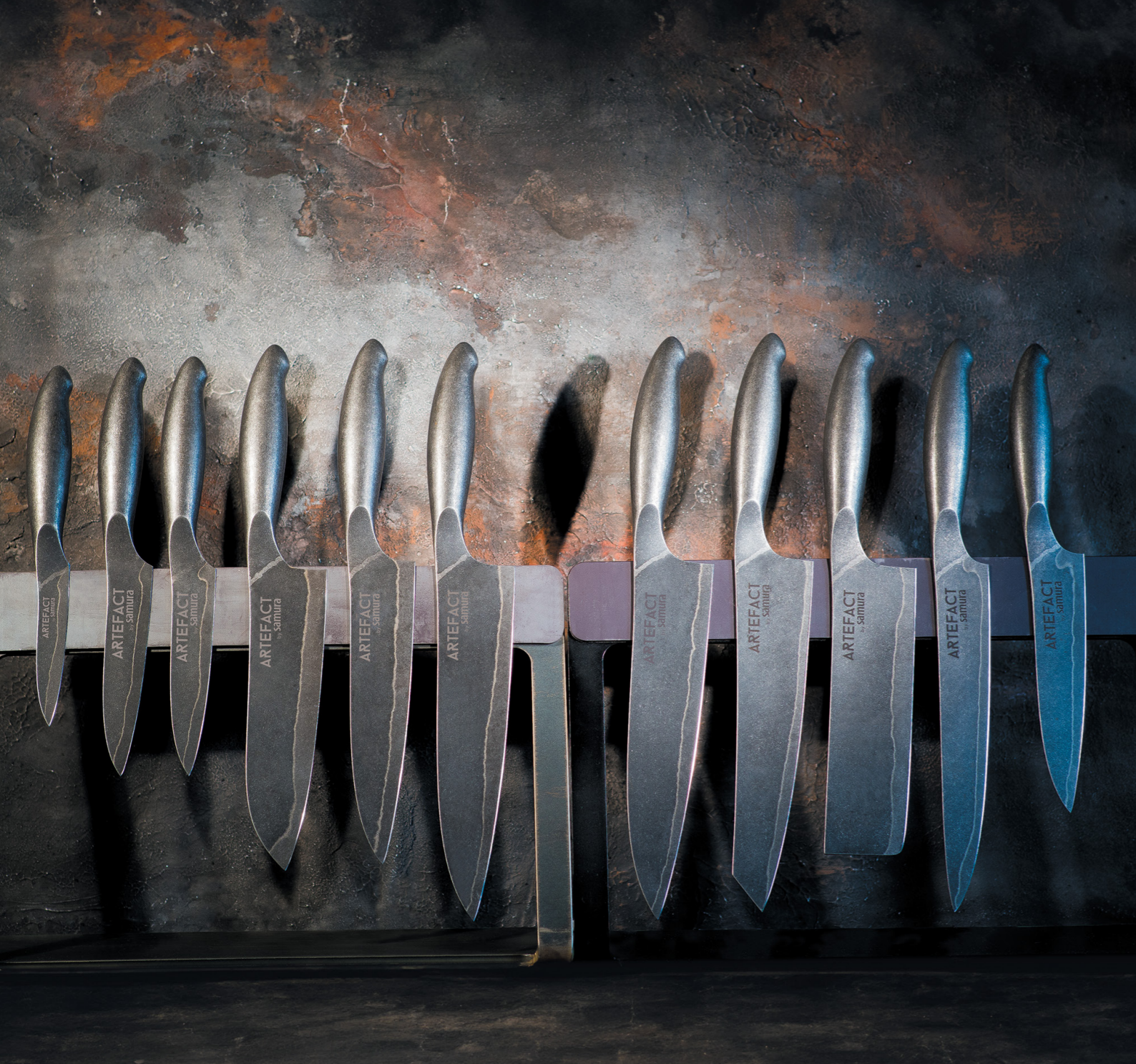


SU-0086DB  
**Pichak**  
 159 mm / 6.5"

# SULTAN

SAMURA SULTAN is a truly extraordinary collection of kitchen knives inspired by the achievements of the great Ottoman Empire. It is a perfect addition to any kitchen collection by providing the most reliable, unusual and highly effective knives for daily use.

The blades are forged from ultra strong 67 layered Damascus steel with shapes inspired by classic Asian Pichaks, Tugri and Kayik.



# ARTEFACT

Combining prehistoric aesthetics with state of the art blade quality, the ARTEFACT collection celebrates the minimalism of humanity's earliest tools. The stonewash finishing produces a cold, stony feel both rugged and reliable.

Each blade is composed of 5 layers of AUS-10 steel that are sharpened by hand to promise optimal cutting performance.



SAR-0085  
**Chef's Knife** 212 mm / 8.3"

Handle material	Blade material	Number of layers	Blade hardness
Stainless steel, Stonewash finish	AUS-10 Damascus steel Stonewash	5	59-61 HRC



SAR-0010  
**Paring Knife**  
97 mm / 3.8"



SAR-0021  
**Utility Knife**  
127 mm / 5"



SAR-0023  
**Utility Knife**  
155 mm / 6.1"



SAR-0024  
**Petty Knife**  
180 mm / 7.1"



SAR-0043  
**Nakiri Knife**  
173 mm / 6.8"



SAR-0045  
**Slicing Knife**  
206 mm / 8.1"



SAR-0091  
**Hakata Knife**  
211 mm / 8.3"



SAR-0095  
**Santoku Knife**  
180 mm / 7.1"



SAR-0220

**Set of three knives**

SAR-0010, SAR-0021, SAR-0085



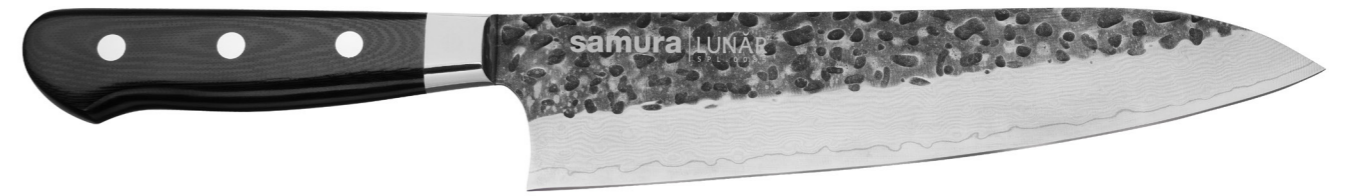


## Pro-S Lunar

SAMURA PRO-S LUNAR collection captures the beauty and brutality of the moon's surface. The Hammered Damascus Steel blades feature irregular pocking to mirror the battered terrain of Earth's celestial mate. Made of high-pressure fiberglass, the G-10 handle – developed from multilayered glass cloth soaked in epoxy resin –

– has been crafted to reduce moisture and strengthen structural integrity.

Make your kitchen stand out and control the cutting tides with SAMURA PRO-S LUNAR.



SPL-0085  
**Chef's Knife** 212 mm / 8.3"

Handle material	Blade material	Number of layers	Blade hardness
G-10	Hammered Damascus steel	67	60-61 HRC



SPL-0011  
**Paring Knife**  
79 mm / 3.1"



SPL-0021  
**Utility Knife**  
125 mm / 5"



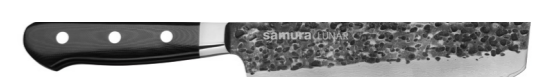
SPL-0023  
**Utility Knife**  
152 mm / 6"



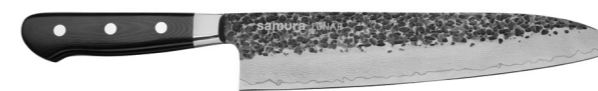
SPL-0045  
**Slicing Knife**  
238 mm / 9.4"



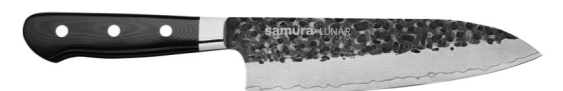
SPL-0046T  
**Slicing Knife Tanto**  
230 mm / 9"



SPL-0074  
**Nakiri Knife**  
167 mm / 6.6"



SPL-0087  
**Grand Chef's Knife**  
240 mm / 9.4"



SPL-0095  
**Santoku Knife**  
180 mm / 7.1"



SPL-0230

**Set of three knives**

SPL-0011, SPL-0023, SPL-0085





# BLACKSMITH

Paying homage to traditional forging technology, the BLACKSMITH showcases hand made, high-carbon steel knives. Each blade features its own unique hammering pattern, a signature that will make BLACKSMITH your favorite kitchen tool wrapped in its elegant Japanese chef-roll packaged within an exquisite gift box.

BLACKSMITH knives are heavier than other SAMURA knives by 30-40%. Suitable for all kinds of cutting.

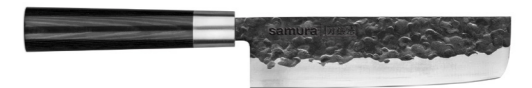


SBL-0095  
**Santoku Knife** 182 mm / 7.2"

Handle material	Blade material	Number of layers	Blade hardness
Micarta	Hammered steel	1	58-59 HRC



SBL-0023  
**Utility Knife**  
162 mm / 6.4"



SBL-0043  
**Nakiri Knife**  
168 mm / 6.6"



SBL-0220  
**Set of three knives**  
SBL-0023, SBL-0043, SBL-0095



# MAD BULL

Discover MAD BULL, a tribute to the culinary tradition of the Serbian Chef's Knife. Unleash unstoppable power, extreme sharpness, and superb durability in your kitchen. Crafted with high-quality steel, full tang construction, and meticulous hand forging, it's a true kitchen guillotine.

Elevate your cooking with incredible performance and a unique, captivating look. The ultimate tool for every cook.



SMB-0040  
**Serbian Chef's Knife**  
 180 mm / 7"

Handle material	Blade material	Number of layers	Blade hardness
G-10 (Black, Black & Blue, Black & Red), Marble carbon	AUS-8 / Hammered steel	1	58-59 HRC



SMB-0040B  
**Serbian Chef's Knife**  
 180 mm / 7"



SMB-0040R  
**Serbian Chef's Knife**  
 180 mm / 7"



SMB-0040MC  
**Serbian Chef's Knife**  
 180 mm / 7"



# KAIJU

Experience the fusion of ancient mythology with contemporary kitchen mastery through our SAMURA KAIJU collection. Crafted from hammered steel with a mesmerizing lunar pattern and polished edge, these knives are not just tools but works of art. The wooden handle, meticulously constructed from top-quality Pakka wood, boasts classic geometry and an exceptional degree of sharpness, making them an exquisite addition to any stylish kitchen.

With a high chromium content, these blades are not only striking but also exceptionally practical, offering enhanced protection against corrosion. This is the perfect example for timeless elegance meeting cutting-edge functionality.



SKJ-0085  
**Chef's Knife** 209 mm / 8.2"

Handle material	Blade material	Number of layers	Blade hardness
Pakka wood	Hammered steel	1	58-59 HRC



SKJ-0011  
**Paring Knife**  
78 mm / 3.1"



SKJ-0023  
**Utility Knife**  
150 mm / 6"



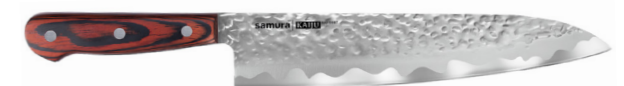
SKJ-0045  
**Yanagiba Knife**  
240 mm / 7.1"



SKJ-0046T  
**Slicing Knife Tanto**  
230 mm / 9"



SKJ-0074  
**Nakiri Knife**  
167 mm / 6.6"



SKJ-0087  
**Grand Chef's Knife**  
240 mm / 9.4"



SKJ-0095  
**Santoku Knife**  
180 mm / 7.1"



SKJ-0011B  
**Paring Knife**  
78 mm / 3.1"



SKJ-0023B  
**Utility Knife**  
150 mm / 6"



SKJ-0045B  
**Yanagiba Knife**  
240 mm / 7.1"



SKJ-0046BT  
**Slicing Knife Tanto**  
230 mm / 9"



SKJ-0074B  
**Nakiri Knife**  
167 mm / 6.6"



SKJ-0085B  
**Chef's Knife**  
209 mm / 8.2"



SKJ-0087B  
**Grand Chef's Knife**  
240 mm / 9.4"



SKJ-0095B  
**Santoku Knife**  
180 mm / 7.1"



SKJ-0220  
**Set of three knives**  
SKJ-0011, SKJ-0023, SKJ-0085



SKJ-0220B  
**Set of three knives with bolster**  
SKJ-0011B, SKJ-0023B, SKJ-0085B





# REPTILE

A knife that takes you on a journey to the Mesozoic era, when giant reptiles roamed the Earth. The Reptile collection is a symbol of a new technological era; a marriage between heritage and contemporary design.

Convex sharpening, ribbed handle and its ultra-light weight sit comfortably in your hand in any situation.



SRP-0085  
**Chef's Knife** 200 mm / 7.9"

Handle material	Blade material	Number of layers	Blade hardness
Stainless steel	AUS-10	1	59-61 HRC



SRP-0010  
**Paring Knife**  
82 mm / 3.2"



SRP-0023  
**Utility Knife**  
168 mm / 6.6"



SRP-0040  
**Cleaver**  
158 mm / 6.2"



SRP-0045  
**Slicing Knife**  
274 mm / 10.8"



SRP-0048F  
**Fillet Knife Fisherman**  
224 mm / 8.8"



SRP-0048S  
**Fillet Knife Swordfish**  
252 mm / 9.9"



SRP-0055  
**Bread Knife**  
235 mm / 9.3"



SRP-0087  
**Chef Modern Knife**  
200 mm / 7.9"



SRP-0095

**Santoku Knife**

170 mm / 6.7"



SRP-0220

**Set of three knives**

SRP-0010, SRP-0023, SRP-0085



SRP-0230

**Set of three knives**

SRP-0023, SRP-0055, SRP-0085





# YAKOVLEV

The YAKOVLEV collection is a tribute to the evolution of knife making, that combines menacing design with exceptional craftsmanship. Designed from the ground up to be sleek, aggressive, and as elegant looking as they are effective. Amazing Feel: Hand crafted with precision and passion, each blade is made from the highest quality stainless steel and expertly balanced by hand.

The ergonomic cocobolo handle provides a perfect balance between beauty, durability, and comfort giving it a breath of exclusivity. Astonishing Performance: A ruthlessly sharp scalpel-like edge is hand-finished by expert bladesmiths. Nitrogen cooled for enhanced hardness and flexibility. Crafted from a single piece of steel, each hand-polished blade is full-tang for maximum durability.



SYA-0085  
**Chef's Knife** 200 mm / 8"

Handle material	Blade material	Number of layers	Blade hardness
Cocobolo wood	AUS-8	1	58-59 HRC



SYA-0024  
**Utility Knife**  
172 mm / 6.8"



SYA-0045  
**Slicing Knife**  
270 mm / 10.6"



SYA-0055  
**Bread Knife**  
245 mm / 9.7"



SYA-0063  
**Boning Knife**  
227 mm / 9"



SYA-0091  
**Hakata Knife**  
171 mm / 6.7"



SJO-0085  
**Chef's Knife** 201 mm / 7.9"

Handle material	Blade material	Number of layers	Blade hardness
ABS plastic (Black, White)	AUS-8	1	58-59 HRC



SJO-0011  
**Paring Knife**  
 72 mm / 2.8"



SJO-0023  
**Utility Knife**  
 170 mm / 6.7"

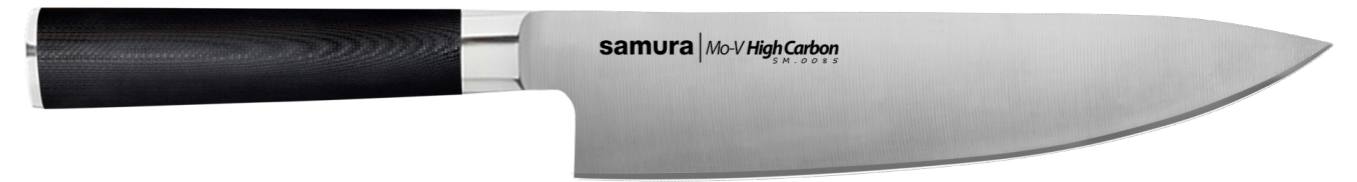


SJO-0045  
**Slicing Knife**  
 297 mm / 11.7"

# JOKER

«The JOKER» stands as a testament to rugged elegance, a weldless, full-tang knife crafted from a single, unbroken piece of steel. Tempered in liquid nitrogen, it's a resilient companion in your culinary journey. The knife is thoughtfully designed with an ABS plastic handle, expertly molded to fit the contours of your palm. Its perfect balance, precisely at its center, ensures wielders enjoy absolute control over every cut.

Featuring Convex sharpening, each blade is honed to a razor-like sharpness, guaranteeing unobstructed cutting performance that makes your culinary tasks effortless. «The JOKER» is not just a knife; it's an extension of your precision and passion in the kitchen.



SM-0085  
**Chef's Knife** 200 mm / 8"

Handle material	Blade material	Number of layers	Blade hardness
G-10	AUS-8	1	58-59 HRC



SM-0010  
**Paring Knife**  
90 mm / 3.5"



SM-0011  
**Paring Knife**  
93 mm / 3.7"



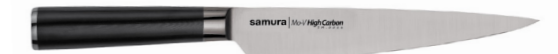
SM-0021  
**Utility Knife**  
125 mm / 5"



SM-0022  
**Soft Cheese Knife**  
138 mm / 5.4"



SM-0023  
**Utility Knife**  
150 mm / 6"



SM-0026  
**Utility Knife**  
192 mm / 7.6"



SM-0031  
**Steak Knife**  
120 mm / 4.7"



SM-0040  
**Cleaver**  
180 mm / 7"

## MO-V

While its geometry mirrors that of the Damascus collection, the classy MO-V collection is composed of a single layer of Molybdenum Vanadium Stainless Steel. The ergonomic and moisture resistant G-10 handle is paired with a stainless steel bolster. SAMURA MO-V knives adhere to the demands of a wide range of consumers – home cooking lovers to industry professionals.

A superb combination of AUS-8 steel and contemporary design creates a perfect companion for kitchen professionals and home cooks alike.



SM-0043

**Nakiri knife**

167 mm / 6.6"



SM-0044

**Small Fillet Knife**

139 MM / 5.5"



SM-0066

**Butcher Knife**

192 mm / 7.6"



SM-0071

**Tomato Knife**

120 mm / 4.7"



SM-0045

**Slicing Knife**

230 mm / 9"



SM-0046T

**Slicing Knife Tanto**

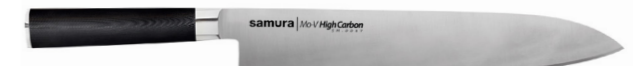
230 mm / 9"



SM-0084

**Contemporary Chef Knife**

150 mm / 6"



SM-0087

**Grand Chef's Knife**

240 mm / 9.4"



SM-0047

**Short Slicer Knife**

220 mm / 8.7"



SM-0048

**Fillet Knife**

218 mm / 8.5"



SM-0093

**Small Santoku Knife**

138 mm / 5.4"



SM-0094

**Santoku Knife**

180 mm / 7"



SM-0048F

**Fillet Knife Fisherman**

218 mm / 8.5"



SM-0049

**Long Slicer Knife**

251 mm / 9.9"



SM-0055

**Bread Knife**

230 mm / 9"



SM-0063

**Boning Knife**

165 mm / 6.5"



SM-0064

**Small Butcher Knife**

155 mm / 6.1"



SM-0065

**Carving Fork**

165 mm / 6.5"



SM-0220

**Set of three knives in a gift box**

SM-0010, SM-0021, SM-0085



SM-0230

**Set of three knives**

SM-0010, SM-0021, SM-0085



## MO-V STONEWASH

Featuring a noble, dark color blade Mo-V Stonewash gets its distinct look by stonewashing the metal with millions of small stones resulting in an aristocratic dark aesthetic.

All knives come with a hygienic metallic bolster that separates the distinct blade from a moisture resistant oval handle.



SM-0085B

**Chef's Knife** 200 mm / 8"

**Handle material**

G-10

**Blade material**

AUS-8 Stonewash

**Number of layers**

1

**Blade hardness**

58-59 HRC



SM-0010B

**Paring Knife**

90 mm / 3.5"



SM-0021B

**Utility Knife**

125 mm / 5"



SM-0023B

**Utility Knife**

150 mm / 6"



SM-0031B

**Steak Knife**

120 mm / 4.7"



SM-0040B

**Cleaver**

180 mm / 7"



SM-0043B

**Nakiri Knife**

167 mm / 6.6"



SM-0045B

**Slicing Knife**

230 mm / 9"



SM-0055B

**Bread Knife**

230 mm / 9"



SM-0071B  
**Tomato Knife**  
120 mm / 4.7"



SM-0093B  
**Small Santoku Knife**  
138 mm / 5.4"



SM-0087B  
**Grand Chef's Knife**  
240 MM / 9.4"



SM-0094B  
**Santoku Knife**  
180 mm / 7"

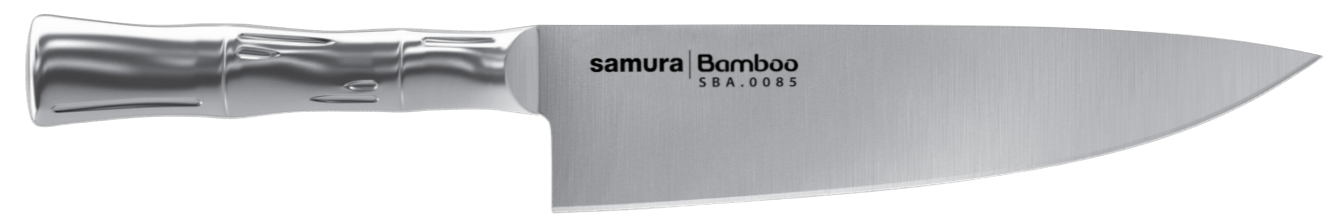


SM-0220B  
**Set of three knives  
in a gift box**  
SM-0010, SM-0021, SM-0085



SM-0230B  
**Set of three knives**  
SM-0010, SM-0021, SM-0085





SBA-0085  
**Chef's Knife** 200 mm / 8"

Handle material	Blade material	Number of layers	Blade hardness
Stainless steel	AUS-8	1	58-59 HRC



SBA-0010  
**Paring Knife**  
 80 mm / 3.2"



SBA-0021  
**Utility Knife**  
 125 mm / 5"



SBA-0022  
**Soft Cheese Knife**  
 135 mm / 5.3"



SBA-0023  
**Utility Knife**  
 150 mm / 6"



SBA-0031  
**Steak Knife**  
 110 mm / 5"



SBA-0040  
**Cleaver**  
 180 mm / 7"



SBA-0045  
**Slicing Knife**  
 200 mm / 8"



SBA-0046T  
**Slicing Knife Tanto**  
 230 mm / 9"

# BAMBOO

The BAMBOO collection stands out with its full metal body composed of AUS-8 Steel and its Bamboo shaped handle. The thin, elegant blade and ergonomic handle make BAMBOO knives incredibly

lightweight and ideal for stylish kitchens with an array of knife types that cover all of your cutting needs.



SBA-0048F  
**Fillet Knife Fisherman**  
224 mm / 8.8"



SBA-0055  
**Bread Knife**  
200 mm / 8"



SBA-0056  
**Frozen Food Knife**  
188 mm / 7.4"



SBA-0087  
**Grand Chef's Knife**  
240 mm / 9.4"



SBA-0093  
**Small Santoku Knife**  
140 mm / 5.5"



SBA-0094  
**Santoku Knife**  
160 mm / 6.3"



SBA-0220  
**Set of three knives**  
SBA-0010, SBA-0023, SBA-0085



SBA-05  
**Set of four knives**  
SBA-0010, SBA-0021, SBA-0045,  
SBA-0085 AND BRUSH HOLDER

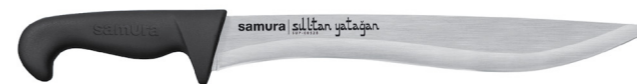




SUP-0085

**Chef's Knife** 166 mm / 6.5"

Handle material	Blade material	Number of layers	Blade hardness
TPE (Black, Red, Blue)	AUS-8 (Satin finish / Stonewash)	1	58-59 HRC



SUP-0052

**Yatagan Knife**

301 mm / 11.9"



SUP-0045

**Slicer Pichak Long Knife**

213 mm / 8.4"



SUP-0086

**Pichak Knife**

161 mm / 6.3"

## SULTAN PRO

The SULTAN PRO collection, inspired by the Turkic pchak hunting knife heritage, captures the true soul of Central Asia. Uniquely shaped, Sultan Pro knives are incredibly versatile and ready to take on the full gamut of cutting tasks. Made of an innovative multi-layer polymer and fashioned after a Russian saber, the handle gives you a confident, no-slip "death grip" for strong, true cuts.

The SULTAN PRO blade has been honed using Convex-sharpening technology for longer-lasting sharpness, higher durability and less drag.





SBU-0066  
**Butcher Knife**  
195 mm / 7.7"



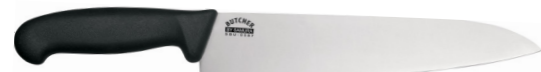
SBU-0067  
**Skinning Knife**  
173 MM / 6.8"



SBU-0084  
**Contemporary Chef Knife**  
150 mm / 6"



SBU-0086  
**Chef's Knife**  
200 mm / 8"



SBU-0087  
**Grand Chef's Knife**  
240 mm / 9.4"



SBU-0230  
**Set of two knives**  
SBU-0066, SBU-0067  
AND A HONING ROD



SBU-0260  
**Set of six knives**  
SBU-0048F, SBU-0049, SBU-0063, SBU-0064,  
SBU-0066, SBU-0067



SBU-0210  
**Set of two knives**  
SBU-0011, SBU-0086



SBU-0220  
**Set of three knives**  
SBU-0011, SBU-0023, SBU-0086





SP-0085  
**Chef's Knife** 200 mm / 7.9"

Handle material	Blade material	Number of layers	Blade hardness
G-10	AUS-8	1	58-59 HRC



SP-0010  
**Paring Knife**  
 88 mm / 3.5"



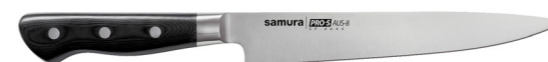
SP-0021  
**Utility Knife**  
 115 mm / 5"



SP-0023  
**Utility Knife**  
 145 mm / 5.7"



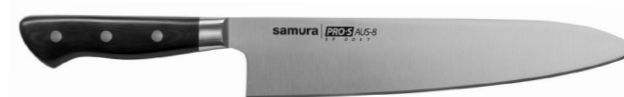
SP-0044  
**Small Fillet Knife**  
 137 mm / 5.4"



SP-0045  
**Slicing Knife**  
 200 mm / 7.9"



SP-0048F  
**Fillet Knife Fisherman**  
 224 mm / 8.8"



SP-0087  
**Grand Chef's Knife**  
 240 mm / 9.4"



SP-0095  
**Santoku Knife**  
 175 mm / 7"

## PRO-S

SAMURA PRO-S stainless steel knives, with a black European-style handle with rivets, offer a fine combination of Japanese quality and outstanding level of comfort infused with an ideal weight balance of each knife. All key features are capable of lifting the user's kitchen skills and performance to a new level.

The handle is designed with a durable G-10 fiberglass polymer material and comes with a steel bolster protecting food from bacteria. The PRO-S is a versatile collection that offers the most essential knives needed in any kitchen on the globe.



SP-0230

**Set of three knives in a gift box**

SP-0010, SP-0023, SP-0085



SP-0210

**Set of two knives**

SP-0021, SP-0085



SP-0220

**Set of three knives**

SP-0010, SP-0023, SP-0085





# OKINAWA

The quintessence of modern technologies and cultural heritage, the OKINAWA collection exemplifies Samura's deep respect for Japanese knife-making traditions. The corrosion-resistant AUS-8 steel blades have been crafted into classic Japanese shapes. Each OKINAWA knife also features a beautiful rosewood handle.

Slice fish fillets with a single effortless motion or prepare your favorite Japanese dishes with OKINAWA.



SO-0194  
**Santoku** 175 mm / 6.9"  
 Double-edged blade

Handle material	Blade material	Number of layers	Blade hardness
Rosewood	AUS-8 / AUS-8 Stonewash	1	58-59 HRC



SO-0110  
**Yanagiba Knife** Single-edged blade  
 240 mm / 9.4"



SO-0111  
**Yanagiba Knife** Single-edged blade  
 270 mm / 10.6"



SO-0129  
**Deba Knife** Single-edged blade  
 170 mm / 6.7"



SO-0146T  
**Slicing Knife Tanto** Double-edged blade  
 230 mm / 9"



SO-0174  
**Nakiri Knife** Double-edged blade  
 172 mm / 6.8"



SO-0185  
**Gyoto Knife** Double-edged blade  
 170 mm / 6.7"



# SHADOW

The Shadow collection is a stylish and formidable collection of kitchen tools. The sleek and austere «black on black» design created by the black non-stick coating on the AUS-8 blades and the durable ABS plastic handles create a heat resistant and comfortable knife collection, that encompasses the most

popular types of kitchen knives creating an easy, fun to use tool for any cutting task. Take the chance and bet on black!



SH-0085  
**Chef's Knife** 208 mm / 8.2"

Handle material	Blade material	Number of layers	Blade hardness
ABS plastic	AUS-8 & Black non-stick coating	1	58-59 HRC



SH-0011  
**Paring Knife**  
99 mm / 4"



SH-0021  
**Utility Knife**  
120 mm / 4.7"



SH-0023  
**Utility Knife**  
150 mm / 6"



SH-0028  
**Modern Utility Knife**  
146 mm / 5.7"



SH-0043  
**Nakiri Knife**  
170 mm / 6.7"



SH-0045  
**Slicing Knife**  
196 mm / 7.7"



SH-0050  
**Hamokiri Knife**  
254 mm / 10"



SH-0083  
**Small Chef's Knife**  
166 mm / 6.5"



SH-0095  
**Santoku Knife**  
175 mm / 7"



SH-0096  
**Grand Santoku Knife**  
197 mm / 7.8"



SH-0185  
**Gyoto Knife**  
182 mm / 7.2"



SH-0210  
**Set of two knives**  
SH-0021, SH-0085



SH-0220  
**Set of three knives**  
SH-0011, SH-0023, SH-0085





# HARAKIRI

Introducing the HARAKIRI series, a sleek and modern collection of kitchen knives designed for mastering every cutting technique. Precision-crafted with high-quality AUS-8 steel in the classic European style, these blades offer unparalleled performance. Paired with durable ABS plastic handles secured by three classic rivets, these knives ensure longevity and ease of use.

The full-tang construction makes them nearly impervious to wear and tear. With lightweight and corrosion-resistant properties, the HARAKIRI collection rises to the challenge in the kitchen.



SHR-0085  
**Chef's Knife** 208 mm / 8.2"

Handle material	Blade material	Number of layers	Blade hardness
ABS plastic / acryl	AUS-8	1	58-59 HRC



SHR-0011  
**Paring Knife**  
99 mm / 4"



SHR-0015  
**Butter Knife**  
96 mm / 3.8"



SHR-0021  
**Utility Knife**  
120 mm / 4.7"



SHR-0023  
**Utility Knife**  
150 mm / 6"



SHR-0024  
**Serrated Utility Knife**  
150 mm / 6"



SHR-0028  
**Modern Utility Knife**  
146 mm / 5.7"



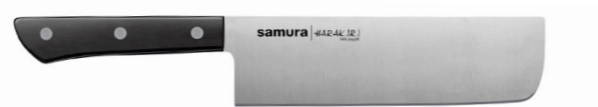
SHR-0031  
**Steak Knife**  
125 mm / 5"



SHR-0040  
**Cleaver**  
180 mm / 7.1"



SHR-0042  
**Modern Nakiri knife**  
174 mm / 6.9"



SHR-0043  
**Nakiri Knife**  
170 MM / 6.7"



SHR-0086  
**Serrated Chef's Knife**  
208 mm / 8.2"



SHR-0087  
**Grand Chef's Knife**  
240 mm / 9.4"



SHR-0045  
**Slicing Knife**  
196 mm / 7.7"



SHR-0046T  
**Slicing Knife Tanto**  
230 mm / 9"



SHR-0091  
**Hakata Knife**  
166 mm / 6.5"



SHR-0095  
**Santoku Knife**  
175 mm / 7"



SHR-0048  
**Fillet Knife**  
218 mm / 8.5"



SHR-0048F  
**Fillet Knife Fisherman**  
224 mm / 8.8"



SHR-0096  
**Grand Santoku Knife**  
197 mm / 7.8"



SHR-0185  
**Gyuto Knife**  
182 mm / 7.2"



SHR-0049  
**Long Slicer Knife**  
290 mm / 11.4"



SHR-0050  
**Hamokiri Knife**  
254mm / 10"



SHR-0056  
**Frozen Food Knife**  
188 mm / 7.4"



SHR-0057  
**Two-sided Saw Knife  
for bread and frozen food**  
180 mm / 7.1"



SHR-0065  
**Carving Fork**  
208 mm / 8.2"



SHR-0083  
**Small Chef's Knife**  
166 mm / 6.5"



SHR-0220  
**Set of three knives**  
SHR-0011, SHR-0023, SHR-0085



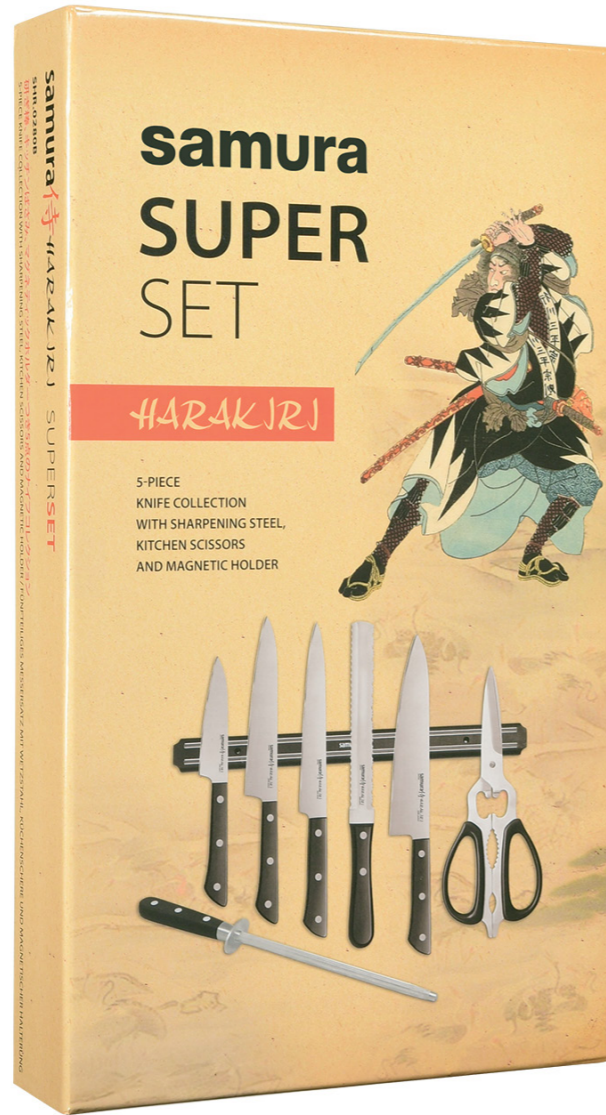
SHR-0230  
**Set of three knives**  
SHR-0023, SHR-0057, SHR-0085



SHR-0250  
**Set of five knives**  
 SHR-0011, SHR-0023, SHR-0043,  
 SHR-0085, SHR-0095



SHR-0260  
**Set of six steak knives**  
 SHR-0031 x 6



SHR-0280  
**Five knife collection with sharpening steel, kitchen scissors and magnetic holder**  
 SHR-0011, SHR-0023, SHR-0045,  
 SHR-0057, SHR-0085, S-500, SMS-001,  
 SMH-01





SG-0085  
**Chef's Knife** 221 mm / 8.7"

Handle material	Blade material	Number of layers	Blade hardness
Polypropylene, TPR soft-touch	AUS-8 / AUS-8 Stonewash	1	58-59 HRC



SG-0010  
**Paring Knife**  
 98 mm / 3.9"



SG-0023  
**Utility Knife**  
 158 mm / 6.2"



SG-0043  
**Nakiri Knife**  
 167 mm / 6.6"



SG-0045  
**Slicing Knife**  
 251 mm / 9.9"



SG-0055  
**Bread Knife**  
 230 mm / 9"



SG-0087  
**Grand Chef's Knife**  
 240 mm / 9.4"



SG-0095  
**Santoku Knife**  
 180 mm / 7.1"

## GOLF

The perfect knife for your kitchen «golf bag». The knife inherits its name from the distinct dimples featured on the handle. The lightweight, stylish collection provides a comfortable grip while the corrosion resistant AUS-8 blades are fortified with Manganese to increase toughness and higher durability.

The GOLF collection offers a full bag of tools to turn each meal into a fun filled round.



SG-04  
**Knife block set with 3 knives**  
 SG-0010, SG-0023, SG-0085



SG-0240  
**Set of four knives**  
 SG-0010, SG-0023, SG-0045, SG-0085





# STARK

The STARK collection will help you slay your most fearsome kitchen dragons. Each STARK knife has been crafted from a single piece of extremely durable AUS-8 steel and then sharpened manually using Convex-sharpening technology for longer-lasting sharpness and less drag.

Precisely balanced for efficient high-volume, STARK collection knives also feature hollow, ergonomic handles that provide optimal comfort and a firm, non-slip grip. Put the pleasure and power of a STARK knife into your hand today!



STR-0085  
**Chef's Knife** 182 mm / 7.2"

Handle material	Blade material	Number of layers	Blade hardness
Stainless steel	AUS-8	1	58-59 HRC



STR-0023  
**Utility Knife**  
166 mm / 6.5"



STR-0028  
**Modern Utility Knife**  
146 mm / 5.7"



STR-0045  
**Slicing Knife**  
225 mm / 8.9"



STR-0049  
**Long Slicing Knife**  
290 mm / 11.4"



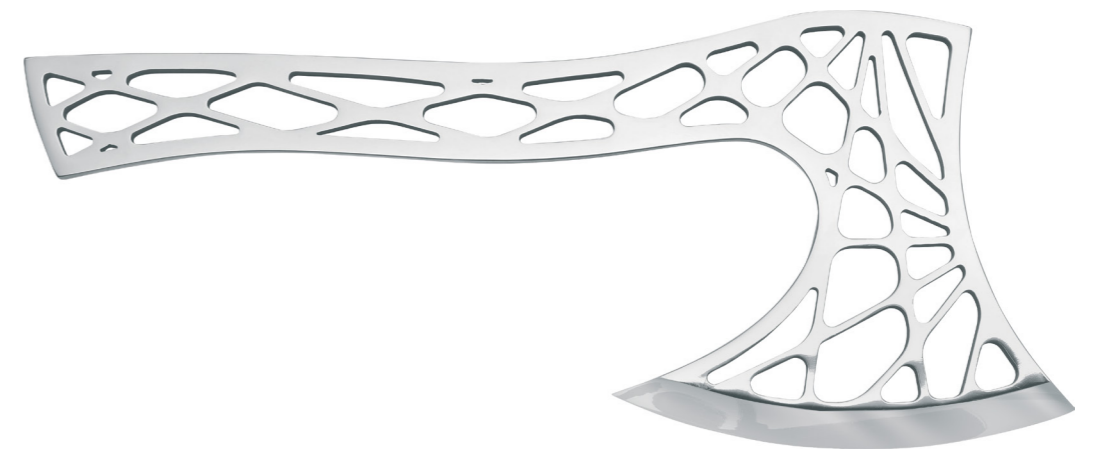
STR-0056  
**Frozen Food Knife**  
188 mm / 7.4"



STR-0091  
**Hakata Knife**  
166 mm / 6.5"



STR-0096  
**Grand Santoku Knife**  
197 mm / 7.8"



SJG-001

**Kitchen Hatchet** 145 mm / 5.7"

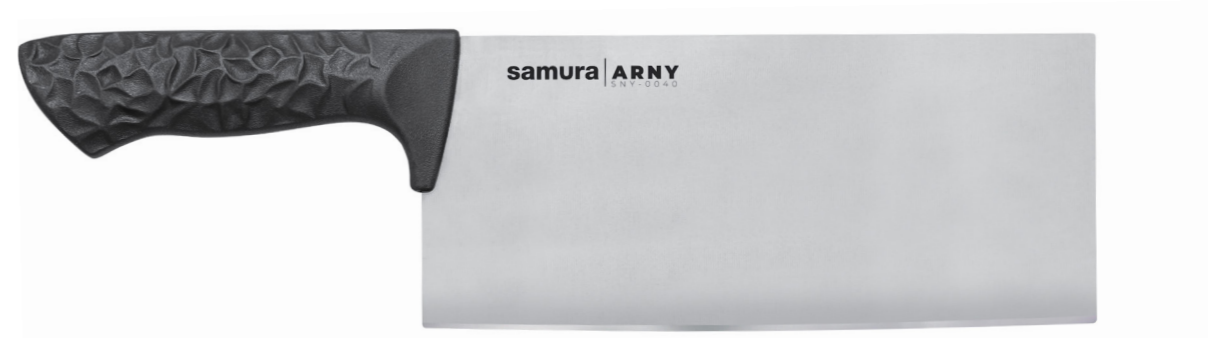
Handle material	Blade material	Number of layers	Blade hardness
Stainless steel with genuine leather overgrip	AUS-8	1	58-59 HRC

## THE JUGGERNAUT

A custom kitchen hatchet, the JUGGERNAUT is an instant legend of unstoppable, bone-splitting beauty that will attack your chopping tasks with unstoppable precision. Rugged yet ravishing, the JUGGERNAUT forges the seemingly incompatible worlds of mythological power and real-world efficacy,

bringing Iron Age permanence to your kitchen with the sophisticated technology, eccentric esthetic, and incomparable craftsmanship inherent to Samura.





SNY-0040  
**Asian Chef's Knife** 209 mm / 8.2"



SNY-0041  
**Modern Cleaver** 208 mm / 8.2"

Handle material	Blade material	Number of layers	Blade hardness
TPE (Black, Turquoise, Coral, Grey)	AUS-8 / AUS-8 Stonewash	1	58-59 HRC

# ARNY

Creativity, craftsmanship and industry expertise have partnered up to meet the demand for versatility unavailable in traditional models. The ARNY collection features chopping knives that resemble Asian chefs knives yet boasts a cutting edge that surpasses any traditional chefs knife.

A modern cleaver with a curved cutting edge, enables slicing and shaving of even the most tender meats.



SCY-0085V  
**Chef's Knife** 220 mm / 8.7"

Handle material	Blade material	Number of layers	Blade hardness
Polypropylene, TPE (Blue, Green, Violet)	AUS-8	1	58-59 HRC



SCY-0085G  
**Chef's Knife**  
 220 mm / 8.7"



SCY-0085BL  
**Chef's Knife**  
 220 mm / 8.7"

# CYBER POOP

Step into a new era of kitchen knives with our colourful CYBER POOP collection. This groundbreaking collection combines stainless-steel blades with vibrant thermoplastic handles for a visually striking, comfortable, and dependable kitchen companion.

These knives are razor-sharp, enduring, and ergonomically designed for a comfortable grip. Upgrade your kitchen with CYBER POOP for a new dimension of style and comfort.



SMJ-0085  
**Chef's Knife** 200 mm / 8"

Handle material	Blade material	Number of layers	Blade hardness
Polypropylene (Black, White)	AUS-8 Stonewash	1	58-59 HRC



SMJ-0010  
**Paring Knife**  
94 mm / 3.7"



SMJ-0023  
**Utility Knife**  
148 mm / 5.8"



SMJ-0048  
**Fillet Knife**  
218 mm / 8.6"



SMJ-0055  
**Bread Knife**  
194 mm / 7.6"

## MOJO NEW

Have you heard of MOJO? MOJO is a term that symbolizes a magical spell that brings about favorable luck. It emphasizes the importance of refraining from interfering in specific aspects of life, particularly in the realm of cooking.

This collection presents a new and fresh approach to knife design. The handle features an asymmetrical shape intentionally crafted to guide you on the correct way to hold the knife.

It seamlessly conforms to your hand, becoming an extension of yourself. Every detail of this knife is perfect, making it the ultimate tool for any passionate chef.



SMJ-0280  
**8-Piece knife block set**  
SMJ-0010, SMJ-0023, SMJ-0048, SMJ-0055, SMJ-0085 WITH SHARPENING STEEL, KITCHEN SCISSORS AND WOODEN KNIFE HOLDER



SMJ-06  
**6-Piece knife block set**  
SMJ-0010, SMJ-0023, SMJ-0048, SMJ-0055, SMJ-0085 AND PP BRUSH BLOCK

I wholeheartedly endorse our new brand of Samura Dubai. The award in the crown, the DUBAI series was designed to be an instant way for cut as well as a state-of-the-art tool for the eyes.  
The eight-piece DUBAI set supports your every culinary need and is both ultra-modern and historically possible.  
Price is immaterial as usual.

*Alfonso* designer



## DUBAI NEW

Prestige, splendor, opulence, and design. Individuals who understand the meaning of these terms do not define things as "cheap" or "expensive". These words have no meaning in the "City of Success and Prosperity."

The DUBAI collection is neither cheap nor expensive; however, it merely exists as a stunning work of art.

It is, as usual, perfectly balanced, extremely sharp, lightweight, and has the finest cutting edge. Does any of this matter? Of course not. The DUBAI collection appeals to your sense of aesthetics and emotional connection, just like the city itself.

I adore it! I desire it! Everything else is irrelevant.



SDB-0085  
**Chef's Knife** 196 mm / 7.7"

Handle material	Blade material	Number of layers	Blade hardness
Stainless steel with golden finish	AUS-10	1	58-59 HRC



SDB-0010  
**Paring Knife**  
100 mm / 3.9"



SDB-0023  
**Utility Knife**  
159 mm / 6.3"



SDB-0029  
**Bogie Knife**  
164 mm / 6.5"



SDB-0045  
**Slicing Knife**  
193 mm / 7.6"



SDB-0047  
**Slicing Knife**  
228 mm / 9"



SDB-0048  
**Fillet Knife**  
197 mm / 7.8"



SDB-0055  
**Bread Knife**  
199 mm / 7.8"



SDB-0280

**Set of eight knives**

SDB-0010, SDB-0023, SDB-0029, SDB-0045,  
SDB-0047, SDB-0048, SDB-0055, SDB-0085



SDB-0230

**Set of three knives**

SDB-0010, SDB-0023, SDB-0085





# HANNIBAL

A remarkable 4-person knife set, the HANNIBAL collection says to the dull, “Never again!” Fashioned for the world of steaks, HANNIBAL knives exemplify Samura’s love of ambitious design and exceptional performance. The smooth, elegant slopes give this set an original aesthetic, and the pearlescent handles give the HANNIBAL collection an epicurean appearance that pairs nicely with any china.

Partially serrated cutting edges yield an amazing cutting performance. With matching forks included, the HANNIBAL collection 4-person set is sure to become your indispensable go-to whenever you’re enjoying any steak!



**Steak Knife** 130 mm / 5.1”



**Fork** 205 mm / 8”

Handle material	Blade material	Number of layers	Blade hardness
ABS plastic	Stainless steel	1	58-59 HRC



SHN-0280

**Steak knife and fork set**

FOR 4 PERSONS



SGD-0098

**Slaughter Knife** 195 mm / 7.7"



**Handle material**  
TPE (Black, Blue)

**Blade material**  
AUS-8

**Number of layers**  
1

**Blade hardness**  
58-59 HRC

# GLADIUS

Inspired by roman daggers, designed to kill quickly, painlessly, and with honor. The GLADIUS takes us back to the traditional way of slaughtering, to kill humanely, with respect for the animal. GLADIUS can be relied upon to get the job done. Its 5 mm thick vanadium enriched stainless steel blade

stays sharp, has been fullered for weight reduction while increasing surface area for strength, and its ergonomically crafted thermoplastic rubber handle provides an unwavering, firm grip no matter how dirty or bloody your hands may be.



SPE-01B  
**Oyster Knife** 73 mm / 3"

Handle material	Blade material	Number of layers	Blade hardness
TPE (Black, White, Beige, Coral, Violet, Turquoise)	Stainless steel	1	58-59 HRC



SPE-01W  
**Oyster Knife**  
 73 mm / 3"



SPE-01BE  
**Oyster Knife**  
 73 mm / 3"



SPE-01T  
**Oyster Knife**  
 73 mm / 3"



SPE-01C  
**Oyster Knife**  
 73 mm / 3"



SPE-01V  
**Oyster Knife**  
 73 mm / 3"

# PEARL

Conceptualized by hand out of clay, the PEARL launches a new generation of Oyster knives designed for efficiency. By combining innovative material with a unique blade design, we've created a tool that will last a lifetime.

The extraordinary lens-shaped stainless-steel blade easily slips between oyster flaps while the form-fitting thermoplastic handle allows you to shuck with confidence and speed without the risk of injury.



# INCA

Drawing from ancient civilizations, the Nazca-inspired INCA collection is an artistic tribute to the sagacious peoples of Central and South America who communicated with the cosmos. The new-age Zirconium Dioxide ceramic blades reflect the innovative utilization of discovered materials by indigenous artisans.

These blades resist oxidation and will stay shape forever with no maintenance — EVER! Super soft and incredibly lightweight, INCA knives feature TPR-coated ABS plastic handles that ensure a confident grip.



SIN-0085  
**Chef's Knife** 187 mm / 7.4"

Handle material	Blade material	Number of layers	Blade hardness
ABS plastic, TPR soft-touch coating	Zirconia ceramics (White, Black)	1	White 82-84 HRC/ Black 87-89 HRC



SIN-0023  
**Utility Knife**  
155 mm / 6.1"



SIN-0043  
**Nakiri Knife**  
165 mm / 6.5"



SIN-0220B  
**Set of three knives**  
SIN-0023B, SIN-0043B, SIN-0085B



SIN-0220W  
**Set of three knives**  
SIN-0023W, SIN-0043W, SIN-0085W



SKD-0085

**Chef's Knife** 125 mm / 5"



**Handle material**

ABS plastic, TPR soft-touch

**Blade material**

Zirconia ceramics

**Number of layers**

1

**Blade hardness**

82-84 HRC

## MY LITTLE CHEF

A safe and handy tool for even the smallest kitchen enthusiasts. MY LITTLE CHEF features a short, white zirconia ceramic blade that has been rounded for extra safety.

The ABS plastic handle with TPR non-slip components provide a confident, comfortable grip designed for a child's palm.

# Accessories



SINP-100RS / SINP-100VL / SINP-100YL /  
SINP-100ORG / SINP-100BL

## Vegetable Peeler

PLASTIC / ZIRCONIA CERAMIC  
82-84 HRC



SIN-100ORG / SIN-100BL / SIN-100GRN /  
SIN-100YL / SIN-100RED / SIN-100VL

## Fruit Knife

PLASTIC / ZIRCONIA CERAMIC  
82-84 HRC / 75mm / 3"



SMS-001

## 4-in-1 Multifunctional Kitchen Scissors

ABS Plastic / Stainless Steel



SFT-01

## Fish Bone Tweezers

STAINLESS STEEL



SIN-011BL (SIN-0011BL, SINP-100BL)

## Ceramic Fruit Knife & Peeler Set

PLASTIC / ZIRCONIA CERAMIC  
82-84 HRC



SVP-01 / SVP-01S / SVP-01J

## Vegetable Stainless Steel Peeler



SVP-01 – with straight blade



SVP-01S – with serrated blade



SVP-01J – with julienne blade

Samura 4-in-1 Multifunctional Kitchen Scissors are a useful and versatile tool for all occasions! They are made of high-carbon stainless steel that was hardened in both directions simultaneously. Firstly, this material provides the necessary strength allowing them to cope with the hardest materials like small bones or nuts and, secondly, it maintains impeccable sharpness of the blades for a long time of regular use.

The SAMURA FISH BONE TWEEZERS are made of high quality stainless steel and are an essential tool for preparing fish. Their compact size and light weight will help you remove bones, while keeping your hands clean. The tweezers also become very useful for poultry preparation to remove feathers. Hollow spaces on the sides provide a firm grip, allowing you to focus on the task at hand.

Samura cutting boards are made of thermoplastic polyurethane used for manufacturing modern health care products and products for children. During the cutting process the blade of your knife does not interact with a solid surface, like when cutting on a glass board, but instead gently and slightly cuts into the elastic material of the board thus protecting your knife from damage.



SF-02G  
**TPU Cutting Board**  
Grey



SF-02R  
**TPU Cutting Board**  
Red



SF-02OR  
**TPU Cutting Board**  
Orange



SF-02Y  
**TPU Cutting Board**  
Yellow



SF-02V  
**TPU Cutting Board**  
Violet

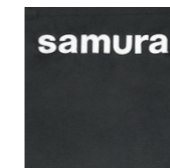


SF-02GR  
**TPU Cutting Board**  
Green

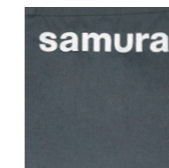


SF-02B  
**TPU Cutting Board**  
Black

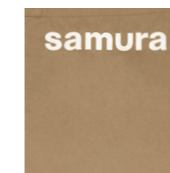
Samura apron is available in two sizes and various different colors to lift your spirits and add a spark to your kitchen experience. It protects the body and features a convenient pocket keeping your cooking experience safe and pleasant.



SAP-01B  
SAP-02B  
**Black**



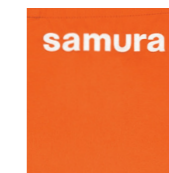
SAP-01G  
SAP-02G  
**Gray**



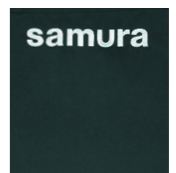
SAP-01BE  
SAP-02BE  
**Beige**



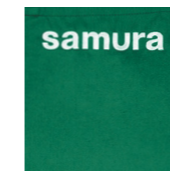
SAP-02BL  
**Light Blue**



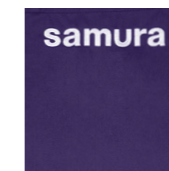
SAP-01OR  
SAP-02OR  
**Orange**



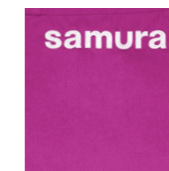
SAP-01DGR  
SAP-02DGR  
**Dark Green**



SAP-02GR  
**Green**



SAP-01DV  
SAP-02DV  
**Violet**



SAP-02FU  
**Fuchsia**

<b>Material</b>	TPU	<b>Size</b>	380 x 250 x 2 mm / 15" x 10" x 0.08"
-----------------	-----	-------------	--------------------------------------

<b>Material</b>	65% polyester, 35% cotton	<b>Thickness</b>	240 gr	<b>Size</b>	Men: 90x70 cm Women: 80x70 cm
-----------------	------------------------------	------------------	--------	-------------	----------------------------------



KBA-100 / KBM-100  
**Brush Block**  
Metal / 220 mm / 8.6"



KBG-101  
**Brush Block**  
Plastic / 223 mm / 8.7"



KBF-103  
**Brush Block**  
Plastic / 225 mm / 8.8"



KBF-101 / KBF-101W  
**Brush Block**  
Plastic / 225 mm / 8.8"  
● ○



KBF-102 / KBF-102W  
**Brush Block**  
Plastic / 180 mm / 7"  
● ○

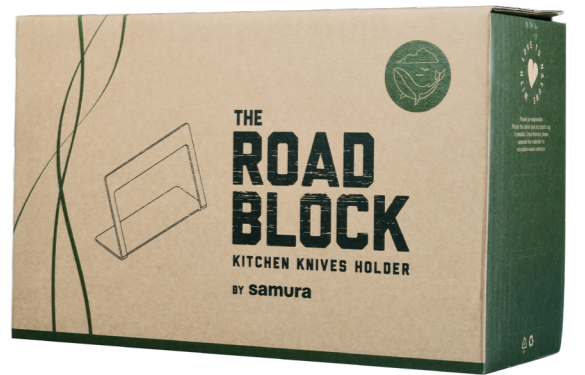


KBH-101  
**Brush Block**  
Metal / 226 mm / 8.9"



KS-005  
**The Road Block**  
350 x 230 x 120 mm

The Road Block by Samura is a magnetic knife holder made of black steel, featuring a powerful magnet that is 100% hand crafted. The Road Block is truly a pinnacle of the knife holder evolution. Its sleek, modern, space saving design saves valuable countertop and workbench space, accenting any kitchen decor. It will never rust and never lose its powerful magnetic charge and is easy to clean. The block stores up to 7 knives of different sizes.



**Knife Roll Samura for 7 Knives**  
Genuine Leather  
440 x 575 mm / 17.3" x 22.6"



SMH-04L / SMH-04D  
**Magnetic Knife Holder**  
Rubber Wood / 385 mm / 15"



SMH-03  
**Magnetic Knife Holder**  
Aluminium / 415 mm / 16.3"



SMH-01 / SMH-01W  
**Magnetic Knife Holder**  
Plastic / 385 mm / 15"



KS-002 / KS-002W  
**Magnetic Knife Holder**  
MDF / Black / Wine





SWS-400  
**Whetstone** 400#  
 185 x 65 x 19 mm  
 7.3" x 2.6" x 0.7"



SWS-1000  
**Whetstone** 1000#  
 185 x 65 x 19 mm  
 7.3" x 2.6" x 0.7"



SWS-2000  
**Whetstone** 2000#  
 185 x 65 x 19 mm  
 7.3" x 2.6" x 0.7"



SWS-5000  
**Whetstone** 5000#  
 185 x 65 x 19 mm  
 7.3" x 2.6" x 0.7"



SWS-8000  
**Whetstone** 8000#  
 185 x 65 x 19 mm  
 7.3" x 2.6" x 0.7"



SCS-280/C  
**Combination Whetstone**  
 240# and 800#  
 185 x 65 x 32 mm  
 7.3" x 2.6" x 1.3"



SCS-1300/M  
**Combination Whetstone**  
 1000# and 3000#  
 185 x 65 x 32 mm  
 7.3" x 2.6" x 1.3"



SCS-2500/F  
**Combination Whetstone**  
 2000# and 5000#  
 185 x 65 x 32 mm  
 7.3" x 2.6" x 1.3"



SCS-3800/U  
**Combination Whetstone**  
 3000# and 8000#  
 185 x 65 x 32 mm  
 7.3" x 2.6" x 1.3"



SBS-1300/M  
**Combination Whetstone**  
 1000# and 3000#  
 240 x 80 x 40 mm  
 9.5" x 3.2" x 1.6"



Samura Sharpeners provide high-quality professional sharpening of stainless steel knives and scissors without much effort. The honing rod will help you adjust the cutting edge of a kitchen knife.

Sharpening stones of various grain sizes will help you restore the right angle and allow you to make your knife as sharp as a razor.



SEC-2000  
**Electric Diamond  
Knife Sharpener**



SEC-2  
**Replaceable  
Sharpening Unit**  
For SEC-2000



SDS-360/M  
**Diamond Combination  
Stone**  
360# and 600#  
180 x 88 x 38 mm  
7.1" x 3.5" x 1.5"



KSS-3100  
**3 in 1 Sharpener For  
Knives & Scissors**



S-600  
**Honing Ceramic Rod**  
254 mm / 10"



SAG-1  
**Sharpening Angle Holder  
with ceramic guides**



# Care, grind and warranty



Never check the blade sharpness with bare hands! Use a piece of paper instead.

We recommend sharpening knives using whetstones.

## Sharpening with whetstone

Before using a whetstone, it must be completely submerged in water for 10 to 15 minutes. Make sure that the whetstone is wet during sharpening. First, sharpen one side of the knife until the burr appears, then proceed with sharpening another side. Extreme care should be taken to ensure that the original factory beveled angle of 15-17 degrees is retained. When sharpening Japanese single bevel grind knives, be sure to first sharpen the protruding relief until

a uniform burr appears, and only after that use slight pressure to slide the knife blade against the whetstone with its concave side several times. Use as much time as needed to achieve the required level of sharpness of the knife. Repeat the procedure using a fine whetstone, if necessary.

### Double-sided

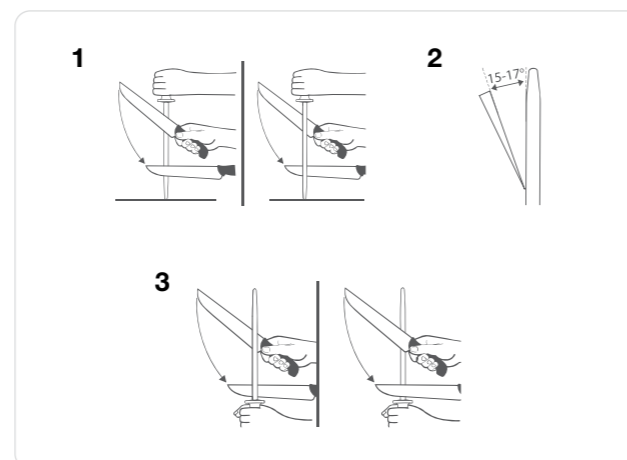


### One-sided



## Sharpening with honing rod

A honing rod is a knife sharpener made of hard steel with a diamond or ceramic coating. When sharpening, use the knife cutting edge to push against the honing rod, while smoothly shifting the knife from the handle to the point.



## General instruction for use of knives

- Rinse the knives with hot water and wipe them dry before first-time use.
- Use the kitchen knives only on wooden or plastic cutting boards, never use them on glass boards (any steel blades can be easily blunted by glass).
- Be careful when cutting any food products with bones (meat, chicken, etc.). Please, use a SAMURA cleaver for chopping meat and bones and a special double-sided saw knife with a serrated blade for cutting frozen food products.
- Do not use ceramic knives for chopping and do not cut frozen food products and products with bones, as well as pineapples, hard cheese, summer sausages and dry salami.
- Never leave the knives in the sink for a long time as it can cause both knife handle and knife edge to deteriorate.
- We recommend cleaning knives manually by using non-abrasive materials and wiping them dry. Using a dishwasher is not recommended.
- Handle the knives with care: dropping ceramic knives on a hard surface (such as kitchen tile, marble, etc.) may cause a knife to chip or even split.
- Minor chipping of the cutting edge of SAMURA ceramic knives during the first few months is acceptable and does not affect cutting ability of the knives.
- Store the knives in a brush block or a knife holder. Make sure that the blades do not come into contact with any metal items.

Ceramic knives are a perfect tool for working with vegetables, fruit, bread, mushrooms, meat and fish fillets.

## Samura warranty

The quality warranty from SAMURA is a skillful combination of cutting edge innovative technologies and millennial Japanese traditions. All our products are supplied in perfect condition.

Any SAMURA knife with any defect in materials or workmanship reported during the warranty period will either be repaired or replaced by a similar product.

All SAMURA knives are warranted against defects in materials and workmanship for a period of two (2) years from the date of original purchase.

APPLICATION / COLLECTION	METEORA	SUPER 5	DAMASCUS	DAMASCUS 67	SULTAN	ARTEFACT	PRO-S LUNAR	BLACKSMITH
PARING KNIFE	SMT-0010		SD-0010	SD67-0010M		SAR-0010	SPL-0011	
BUTTER KNIFE								
MINI UTILITY KNIFE			SD-0021			SAR-0021	SPL-0021	
CHEESE KNIFE								
UTILITY KNIFE	SMT-0023	SP5-0023	SD-0023/0027	SD67-0023M		SAR-0023/0024	SPL-0023	SBL-0023
MODERN UTILITY KNIFE								
STEAK KNIFE			SD-0031					
CLEAVER								
NAKIRI KNIFE	SMT-0043	SP5-0043	SD-0043			SAR-0043	SPL-0074	SBL-0043
SLICING KNIFE	SMT-0045		SD-0045	SD67-0045M /0046MT	SU-0045DB	SAR-0045	SPL-0045/0046T	
SMALL FILLET KNIFE								
FILLET KNIFE								
HAMOKIRI KNIFE								
YATAGAN KNIFE								
BREAD KNIFE			SD-0055					
FROZEN FOOD KNIFE								
TWO-SIDED SAW KNIFE								
BONING KNIFE			SD-0063					
SMALL BUTCHER KNIFE								
BUTCHER KNIFE								
CARVING FORK								
SKINNING KNIFE								
TOMATO KNIFE			SD-0071					
CHEF'S KNIFE	SMT-0085		SD-0085	SD67-0085M	SU-0085DB	SAR-0085	SPL-0085	
PICHAK					SU-0086DB			
GRAND CHEF'S KNIFE			SD-0087	SD67-0087M			SPL-0087	
ASIAN CHEF'S KNIFE								
SERBIAN CHEF'S KNIFE								
MINI SANTOKU KNIFE	SMT-0092		SD-0092					
HAKATA KNIFE						SAR-0091		
SANTOKU KNIFE		SP5-0095	SD-0094	SD67-0094M		SAR-0095	SPL-0095	SBL-0095
GRAND SANTOKU KNIFE								
SLAUGHTER KNIFE								
DEBA KNIFE								
YANAGIBA KNIFE								
GYUTO KNIFE								
OYSTER KNIFE								

APPLICATION / COLLECTION	MAD BULL	KAIJU	REPTILE	YAKOVLEV	JOKER	MO-V	MO-V STONEWASH	BAMBOO	SULTAN PRO
PARING KNIFE		SKJ-0011	SRP-0010		SJO-0011	SM-0010/0011	SM-0010B	SBA-0010	
BUTTER KNIFE									
MINI UTILITY KNIFE						SM-0021	SM-0021B	SBA-0021	
CHEESE KNIFE						SM-0022		SBA-0022	
UTILITY KNIFE		SKJ-0023	SRP-0023	SYA-0024	SJO-0023	SM-0023/0026	SM-0023B	SBA-0023	
MODERN UTILITY KNIFE									
STEAK KNIFE						SM-0031	SM-0031B	SBA-0031	
CLEAVER			SRP-0040			SM-0040	SM-0040B	SBA-0040	
NAKIRI KNIFE		SKJ-0074				SM-0043	SM-0043B		
SLICING KNIFE		SKJ-0046	SRP-0045	SYA-0045	SJO-0045	SM-0045 /0046T/0047/0049	SM-0045B	SBA-0045/0046T	SUP-0045
SMALL FILLET KNIFE						SM-0044			
FILLET KNIFE			SRP-0048F/0048S			SM-0048/0048F		SBA-0048F	
HAMOKIRI KNIFE									
YATAGAN KNIFE									SUP-0052
BREAD KNIFE			SRP-0055	SYA-0055		SM-0055	SM-0055B	SBA-0055	
FROZEN FOOD KNIFE								SBA-0056	
TWO-SIDED SAW KNIFE									
BONING KNIFE				SYA-0063		SM-0063			
SMALL BUTCHER KNIFE						SM-0064			
BUTCHER KNIFE						SM-0066			
CARVING FORK						SM-0065			
SKINNING KNIFE									
TOMATO KNIFE						SM-0071	SM-0071B		
CHEF'S KNIFE		SKJ-0085	SRP-0085/0087	SYA-0085	SJO-0085	SM-0084/0085	SM-0085B	SBA-0085	SUP-0085
PICHAK									SUP-0086
GRAND CHEF'S KNIFE		SKJ-0087				SM-0087	SM-0087B	SBA-0087	
ASIAN CHEF'S KNIFE									
SERBIAN CHEF'S KNIFE	SMB-0040								
MINI SANTOKU KNIFE						SM-0093	SM-0093B	SBA-0093	
HAKATA KNIFE				SYA-0091					
SANTOKU KNIFE		SKJ-0095	SRP-0095			SM-0094	SM-0094B	SBA-0094	
GRAND SANTOKU KNIFE									
SLAUGHTER KNIFE									
DEBA KNIFE									
YANAGIBA KNIFE		SKJ-0045							
GYUTO KNIFE									
OYSTER KNIFE									
KITCHEN HATCHET									

APPLICATION / COLLECTION	BUTCHER	PRO-S	OKINAWA	OKINAWA STONEWASH	SHADOW	HARAKIRI	GOLF	GOLF STONEWASH	STARK
PARING KNIFE	SBU-0011	SP-0010			SH-0011	SHR-0011	SG-0010	SG-0010B	
BUTTER KNIFE						SHR-0015			
MINI UTILITY KNIFE		SP-0021			SH-0021	SHR-0021			
CHEESE KNIFE									
UTILITY KNIFE	SBU-0023	SP-0023			SH-0023	SHR-0023 /0024	SG-0023	SG-0023B	STR-0023
MODERN UTILITY KNIFE					SH-0028	SHR-0028			STR-0028
STEAK KNIFE						SHR-0031			
CLEAVER	SBU-0040					SHR-0040			
NAKIRI KNIFE			SO-0174	SO-0174B	SH-0043	SHR-0042 /0043	SG-0043	SG-0043B	
SLICING KNIFE	SBU-0047 /0049	SP-0045	SO-0146T	SO-0146BT	SH-0045	SHR-0045 /0046T/0049	SG-0045	SG-0045B	STR-0045/0049
SMALL FILLET KNIFE		SP-0044				SHR-0044			
FILLET KNIFE	SBU-0048F	SP-0048F				SHR-0048 /0048F			
HAMOKIRI KNIFE					SH-0050	SHR-0050			
YATAGAN KNIFE									
BREAD KNIFE							SG-0055	SG-0055B	
FROZEN FOOD KNIFE						SHR-0056			STR-0056
TWO-SIDED SAW KNIFE						SHR-0057			
BONING KNIFE	SBU-0063								
SMALL BUTCHER KNIFE	SBU-0064								
BUTCHER KNIFE	SBU-0066								
CARVING FORK						SHR-0065			
SKINNING KNIFE	SBU-0067								
TOMATO KNIFE									
CHEF'S KNIFE	SBU-0084 /0085/0086	SP-0085			SH-0083/0085	SHR-0083 /0085/0086	SG-0085	SG-0085B	STR-0085
PICHAK									
GRAND CHEF'S KNIFE	SBU-0087	SP-0087				SHR-0087	SG-0087	SG-0087B	
ASIAN CHEF'S KNIFE									
SERBIAN CHEF'S KNIFE									
MINI SANTOKU KNIFE									
HAKATA KNIFE						SHR-0091			STR-0091
SANTOKU KNIFE		SP-0095	SO-0194	SO-0194B	SH-0095	SHR-0095	SG-0095	SG-0095B	
GRAND SANTOKU KNIFE					SH-0096	SHR-0096			STR-0096
SLAUGHTER KNIFE									
DEBA KNIFE			SO-0129	SO-0129B					
YANAGIBA KNIFE			SO-0110 /0111	SO-0110B /0111B					
GYUTO KNIFE			SO-0185	SO-0185B	SH-0185	SHR-0185			
OYSTER KNIFE									
KITCHEN HATCHET									

APPLICATION / COLLECTION	JUGGER-NAUT	ARMY	CYBER POOP	MOJO	DUBAI	HANNI-BAL	GLADIUS	PEARL	INCA	MY LIT-TLE CHEF
PARING KNIFE				SMJ-0010	SDB-0010				SIN-0011	
BUTTER KNIFE										
MINI UTILITY KNIFE										
CHEESE KNIFE										
UTILITY KNIFE				SMJ-0023	SDB-0023				SIN-0023	
MODERN UTILITY KNIFE										
BOGIE KNIFE					SDB-0029					
STEAK KNIFE						SHN-0031				
CLEAVER		SNY-0041								
NAKIRI KNIFE									SIN-0043	
SLICING KNIFE					SDB-0045/0047					
SMALL FILLET KNIFE										
FILLET KNIFE				SMJ-0048	SDB-0048					
HAMOKIRI KNIFE										
YATAGAN KNIFE										
BREAD KNIFE				SMJ-0055	SDB-0055					
FROZEN FOOD KNIFE										
TWO-SIDED SAW KNIFE										
BONING KNIFE										
SMALL BUTCHER KNIFE										
BUTCHER KNIFE										
CARVING FORK										
SKINNING KNIFE										
TOMATO KNIFE										
CHEF'S KNIFE			SCY-0085	SMJ-0085	SDB-0085				SIN-0085	SKD-0085
PICHAK										
GRAND CHEF'S KNIFE										
ASIAN CHEF'S KNIFE		SNY-0040								
SERBIAN CHEF'S KNIFE										
MINI SANTOKU KNIFE										
HAKATA KNIFE										
SANTOKU KNIFE										
GRAND SANTOKU KNIFE										
SLAUGHTER KNIFE							SGD-0098			
DEBA KNIFE										
YANAGIBA KNIFE										
GYUTO KNIFE										
OYSTER KNIFE								SPE-01		
KITCHEN HATCHET	SJG-001									

Thank you for your attention and we are looking forward to further cooperation.

**samura**



# samura

Office 305, Aresco tower  
Al Sufouh 2,  
Dubai,  
the UAE

4a Mednieku Str.  
M4A Office Building  
Riga, LV-1010  
LATVIA

 [samura.com](https://samura.com)  
 [samura\\_cooking](https://www.instagram.com/samura_cooking)  
 [info@samura.com](mailto:info@samura.com)

