



本焼き「泉州和泉守真久作」

安来白鋼を総火造りで鍛え上げた最高級本焼き。
純銀巻黒檀柄・黒檀鞘・両面鏡面仕上げ・錦袋・桐箱を
セットにした、包丁の逸品。

HONYAKI
'SENSHUIZUMINOKAMI MASAHI SASAKU'
(SE-Series)

Finest HONYAKI Series. YASUKI White Steel, Hand-forged and
Hand-sharpened by the SAKAI Artisans. Mirror-finished on the
both side of the Blade. Black Ebony Handle with a Silver Ring
and a Water Buffalo Horn Bolster. Comes in a Brocade Bag and
in a Paulownia Wooden Box and with a Black Ebony Scabbard.

2101 SE-FK-360 Yanagiba (Sashimi)
本焼き 柳刃 (銀巻黒檀八角柄)
Blade Length / 刃渡り 360mm

2102 SE-DE-210 Deba
本焼き 出刃 (銀巻黒檀八角柄)
Blade Length / 刃渡り 210mm

2103 SE-KK-210 Kakugata Usuba
本焼き 角型薄刃 (銀巻黒檀八角柄)
Blade Length / 刃渡り 210mm

2104 SE-KM-210 Kamagata Usuba
本焼き 鎌型薄刃 (銀巻黒檀八角柄)
Blade Length / 刃渡り 210mm

【セット内容】



錦袋

桐箱

包丁

黒檀鞘



純銀巻黒檀柄



SE-FK-360



SE-DE-210



SE-KK-210



SE-KM-210



SAKAI WABOCHO (SAKAI Traditional Japanese) Knives

日本の心 六百年の伝統が冴える《堺和包丁》

Manufactured in SAKAI - Osaka, Traditional High-Carbon knives are in the shapes of standardized over the last 600 years.

ものの美しさを見分け、伝えることにかけては厳しく鋭い『堺の包丁鍛冶』が注ぐ、こまやかな心と熱い魂。

『堺和包丁』の特長は硬さとねばりが調和した、研ぎやすく、長持ちのする切れ味。

品質の良さとともに、料理人の心意気を伝える堺で生まれた名品。

SAKAI Traditional Japanese Knives are produced by the veteran Craftsmen that undergo up to Ten years of apprenticeship to master the Blade forging techniques, passed down through generations. These Knives are used by most of the Chefs in Japan who cooks the Japanese Meals and have over the years, gained the International respect for their skillfully forged blades and the amazing Edges.

霞包丁の製造工程 Making of a kasumi Knife



- ① 鋼と軟鉄
- ② 鋼 鍛接 軟鉄を熱し鋼を付ける。
- ③ 叩き出し 釜で加熱し叩いて伸ばす。
- ④ 荒打ち 叩いて鍛えながら厚みの調整。
- ⑤ ならし打ち 全体の形を整える。
- ⑥ 寸法断ち 余分な部分を切り落とす。
- ⑦ 荒・中・裏・仕上げ研ぎ・霞仕上げ加工。
- ⑧ タガネで銘切りをし、柄付けして完成。



- ① High-carbon steel and soft steel.
- ② Steels are combined and forge-welded.
- ③ Repeatedly heated, hammered and stretched.
- ④ Tang is formed and blade hammered further.
- ⑤ Blade is hammered into rough final shape.
- ⑥ Blade is ground into shape and exact size.
- ⑦ Grinding of bevel and various stages of sharpening.
- ⑧ Blade is engraved and securely fastened in handle.

本焼きの特徴 (泉州和泉守真久作)

鋼だけを使用し、鋼材の切り出しから鍛造・焼入れ・研ぎまで、堺の超一流職人による
総火造りの最高級和包丁。丹念に鋼に叩きだし強靱さと粘りを持たせた刃を、灰の
中で数年寝かせ、更に腰の強い刃になったものを鏡のように研ぎあげた、包丁の逸品。

霞包丁の特徴 (堺宝兆真久作)

柔らかい軟鉄と硬い鋼を二枚合わせて鍛造し、切れ味と研ぎやすさを両立した包丁。
極軟鉄を使用し、鋼を補強しているので粘りがあり、鋼の硬度も非常に高く入れるこ
とができ、切れ味が良い。

特殊鋼本焼きの特徴 (別誂真久作)

安来銀紙3号鋼を、本焼仕上げにし、堺伝統の一流職人により入念に研ぎ上げた、
洋材本焼包丁。錆、欠けや折れに強い。特殊鋼本焼は、包丁の常識をはるかに越え
た、全く新しい包丁。

MAC HONYAKI Knives (SE-Series)

Luxurious Masterpieces of solid High-Carbon YASUKI White Steel. Forged, ground and sharpened
by the hands of the Best Craftsmen in SAKAI. Blades are rested in charcoal ashes for several years
to improve the edge tensile strength before they are carefully hand ground and sharpened. Both
sides of the Blades are finished with a beautiful mirror polish and then, securely fastened into the
gorgeous Ebony Handles with the silver rings and the Water Buffalo Horn Bolsters.

SAKAI HOCHO MASAHI SASAKU (HO-Series)

The majority of the Knives produced in SAKAI-City, Osaka, have forged-welded Blades with a core of
extremely hard High-Carbon YASUKI White Steel, clad with mild Low-Carbon Steel (Wrought Iron).
These Knives, known as KASUMI Knives, are easy to sharpen and the Edges can be made extremely
sharp. Each Knives are inspected by the Cutlery Association and those which passed the inspection
gets the Label with a Serial Number.

TOKUSHUKOU 'BETCHOU MASAHI SASAKU' (TO-Series)

Solid blade of YASUKI GIN-3 High-Carbon Steel. Extremely hard and durable Edge, easy to sharpen.
Blade is strong, better stain-resistant. Crafted by the Artisans in SEKI-City, Gifu-Prefecture, and
finished by the veteran Blade Sharpeners in SAKAI-City, Osaka.

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MASAHI SASAKU
真久作



和包丁カタログ

Japanese Craftsmanship for the Tomorrow's Kitchen

「堺宝兆真久作」(上霞研)

安来白2鋼、上霞研ぎに仕上げ、切れ味が良く研ぎやすい
本職用高級和包丁シリーズ。



‘SAKAI HOCHO MASAHISASAKU’ (HO-Series)

YASUKI White 2 Steel, KASUMI polished finish. Sharp edge, easy to re-sharpen.
Round shaped Magnolia wooden Handle with a Water Buffalo Horn Bolster.
Excellent Traditional Japanese Knife Series.



「伝統マーク」
堺刃物は、伝統的な技術、技法と伝統的に使用されてきた
原材料を使って手作業により造り上げられます。手づくりの良さが
活かされた包丁と鉄は、昭和57年に国から伝統工芸品に
指定されています。

‘Traditional Mark’
Sakai Cutlery is handmade by the skilled Craftsman, using the
Traditional Skills and Techniques and the materials that has been
used for ages. In year 1982, the goodness of handmade of the knife
and the iron which is used has been specified from the Country as
one of the Traditional Craft in Japan.

2201 HO-FK-300 Yanagiba (Sashimi)
柳刃 (刺身)
Blade Length / 刃渡り 300mm



2202 HO-FU-300 Fuguhiki
ふぐ引
Blade Length / 刃渡り 300mm



2203 HO-TA-300 Takohiki
蛸引
Blade Length / 刃渡り 300mm



2204 HO-MI-240 Mioroshi
身卸
Blade Length / 刃渡り 240mm



2205 HO-AI-210 Aideba
相出刃
Blade Length / 刃渡り 210mm



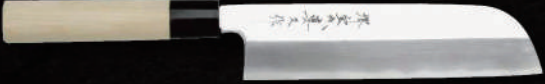
2206 HO-DE-210 Deba
出刃
Blade Length / 刃渡り 210mm



2207 HO-KK-210 Kakugata Usuba
角型薄刃
Blade Length / 刃渡り 210mm



2208 HO-KM-210 Kamagata Usuba
鎌型薄刃
Blade Length / 刃渡り 210mm



2209 HO-SA-180 Santoku
三徳
Blade Length / 刃渡り 180mm



特殊鋼本焼き「別誂真久作」

非常に硬く錆びや欠け、折れに強く研ぎやすい安来銀3鋼本焼き。
堺伝統の職人により入念に研ぎ上げた洋材本焼き包丁の最高峰
シリーズ。

TOKUSHUKOU ‘BETCHOU MASAHISASAKU’ (TO-Series)

Solid YASUKI GIN-3 Steel. Extremely hard, better stain-resistant,
easier to re-sharpen. Octagonal Magnolia wooden Handle with a
Water Buffalo Horn Bolster fits in your hand nicely.



2301 TO-FK-300 Yanagiba (Sashimi)
特殊鋼 柳刃 (刺身)
Blade Length / 刃渡り 300mm



2302 TO-FU-270 Fuguhiki
特殊鋼 ふぐ引
Blade Length / 刃渡り 270mm



2303 TO-TA-300 Takohiki
特殊鋼 蛸引
Blade Length / 刃渡り 300mm



2304 TO-AI-210 Aideba
特殊鋼 相出刃
Blade Length / 刃渡り 210mm



2305 TO-DE-150 Deba
特殊鋼 出刃
Blade Length / 刃渡り 150mm



2306 TO-KI-270 Kiritsuke
特殊鋼 切付
Blade Length / 刃渡り 270mm



2307 TO-KK-225 Kakugata Usuba
特殊鋼 角型薄刃
Blade Length / 刃渡り 225mm



2308 TO-KM-210 Kamagata Usuba
特殊鋼 鎌型薄刃
Blade Length / 刃渡り 210mm



2309 TO-GYU-300 Gyuto (Chef) Knife
特殊鋼 和牛刀
Blade Length / 刃渡り 300mm



2310 TO-SU-300 Sujihiki (Slider) Knife
特殊鋼 和筋引
Blade Length / 刃渡り 300mm



特殊鋼 和包丁

硬くてサビに強い、高炭素特殊鋼の『和包丁』シリーズ。

‘JAPANESE ‘ Type Series

Using Molybdenum High Carbon Steel. Razor sharp Edge,
much easier to care compared with the Traditional Japanese
Knives, Durable Oval shaped Laminated Plywood Handle.



2401 FKW-10 Sashimi Knife 刺身 (片刃)
Blade Length / 刃渡り 300mm



2407 CL-75 Japanese Deba 出刃 (片刃)
Blade Length / 刃渡り 185mm



2402 WSC-FKW-10 Wooden Scabbard (for FKW-10)
鞘 (FKW-10 用)



2408 CL-65 Japanese Deba 出刃 (片刃)
Blade Length / 刃渡り 165mm



2403 FKW-9 Sashimi Knife 刺身 (片刃)
Blade Length / 刃渡り 270mm



2404 WSK-FKW-9 Wooden Scabbard (for FKW-9)
鞘 (FKW-9 用)



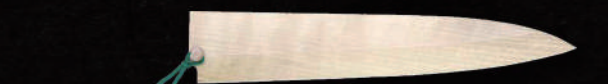
2409 CL-40 Japanese Deba 出刃 (片刃)
Blade Length / 刃渡り 110mm



2405 FKW-7 Sashimi Knife 刺身 (片刃)
Blade Length / 刃渡り 225mm



2410 JU-65 Japanese Vegetable Knife
薄刃 (菜切り) Double Blade
Blade Length / 刃渡り 165mm



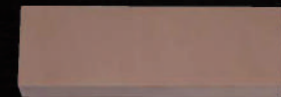
2406 WSK-FKW-7 Wooden Scabbard (for FKW-7)
鞘 (FKW-7 用)

■砥石 Sharpeners

4108
SS#6000 Fine Sharpening Stone
最終仕上げ砥石 210×73×22mm



4109
SS#1000 Medium Gift Stone
中仕上げ砥石 207×66×34mm



4110
SS#240 Coarse Sharpening Stone
荒砥石 205×75×50mm

