

## japanese fusion knives

Combining the best of two culinary worlds, these models meld the versatility of a classic Western-style chef's knife with the thinner blades that typify Japanese cutlery. The resulting knives have a sharper edge and are lighter in weight, which allows for incredible control and precision.

**balanced beauty/**  
7-inch  
Gyutou by  
Masanobu

**the look/**  
A Gyutou knife is the Japanese equivalent of a Western-style chef's knife: It has a pointy tip, and, unlike straighter-edged Santoku knives, the blade is curved for more roll when chopping.

**testing notes/**  
This Masanobu has the feel of a traditional Japanese knife but is less trouble to maintain, thanks to the Western-style double-edged blade. (The blade edges are not angled equally, so lefties should special-order.) Although the blade is made from high-carbon, rust-resistant steel, it's still best to dry it immediately after washing. \$259; [korin.com](http://korin.com)

**heavy hitter/**  
Ken Onion  
Multi  
Chef's Knife  
by Shun

**the look/**  
Instantly recognizable by its distinctive 10-inch blade, this knife has a curved spine that drops dramatically to a pointy tip. Unique in look and design, it's a true fusion knife.

**testing notes/**  
While many Japanese knives have a very straight cutting edge ideal for up-and-down chopping, the curved blade of this knife lends itself to the Western technique of chopping with a back-and-forth roll. The knife has good balance, which makes it easy to maneuver despite its large blade. \$264; [williams-sonoma.com](http://williams-sonoma.com)

**good deal/**  
6½-inch  
Superior  
Santoku by  
MAC Knife

**the look/**  
Like all Santoku knives (the name means "three virtues," because it works with meat, vegetables, and fish), this one has a dropped tip and a straight blade.

**testing notes/**  
Don't let the petite size mislead you; the fine edge is one of the sharpest and thinnest we've found. Use this knife for everything from chopping tomatoes to slicing fish, though it isn't meant for heavy-duty jobs such as cutting through bones. Best of all, it's a bargain. \$60; 888-622-5643; [macknife.com](http://macknife.com)

—ELISA HUANG