

NEW!



SENSEI SLICER

THE SINGLE-EDGED CHEF'S KNIFE

Most traditional knives in our kitchens are double-beveled, or sharpened on both sides. The new **SENSEI SLICER** is single-beveled, or sharpened on one side to create a **STRONGER, SHARPER BLADE**. This allows for **precision cutting & thin slicing** that make **SENSEI SLICER** the knife of choice for professional Sushi Chefs.



40% SHARPER
than traditional double-beveled knives



Japanese Inspired Chef's Knife for The Sharpest Cutting Edge

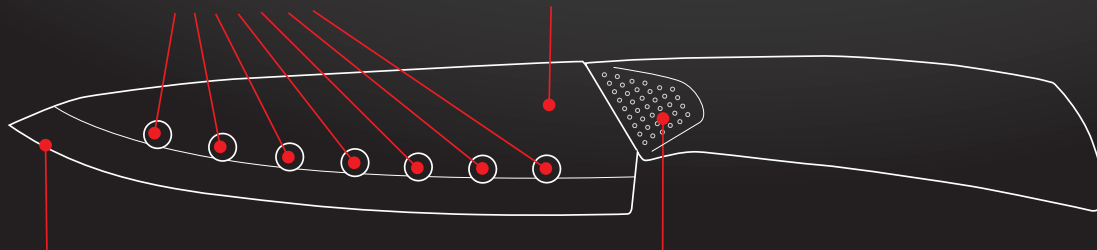
Integrated Air Holes for a Non-stick Surface

6" Mirror-Finished Carbon Steel Blade

Studded Handle Increases Grip

Non-Stick Air Holes. Food Slides Right Off!

Mirror-Finish helps Prevent Blade Rust!



Sharpened On One Side for The Sharpest Edge Possible!

Grip Dots Increase Handling & Reduce Fatigue!



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