

De  
Librije



RYUSEN HAMONO  
JAPAN

[www.jonnieskoksmes.nl](http://www.jonnieskoksmes.nl)

## Jonnie Boer & Ryusen Hamono:

Just as Jonnie Boer represents excellent cuisine, Ryusen Hamono guarantees superior cutting properties. A cooperation at the highest level with a single purpose, to create the ultimate chef's knife.



The Jonnie Boer chef's knife, by Ryusen Hamono. Handcrafted. More than 60 steps involved from forging and casting to honing, finishing and polishing. The knowledge that Ryusen has acquired in the last 700 years in the making of samurai swords can be found in the details of the Jonnie Boer chef's knife. Maximum precision and paramount quality.

