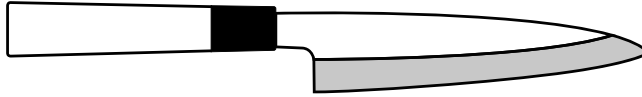




# List of Kitchen knife shapes

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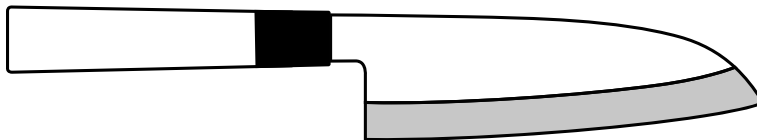
## Petty



The petty knife is a smaller double bevel utility knife useful for many tasks including peeling vegetables and fruits. These knives are a great secondary cooking knife that can also be used as a table knife.

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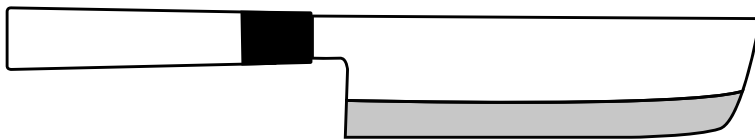
## Santoku



This is the most popular knife in the Japanese home kitchen, an all-purpose double bevel knife capable of many tasks. The name Santoku translates to 3 ingredients, being fish, meat and vegetables.

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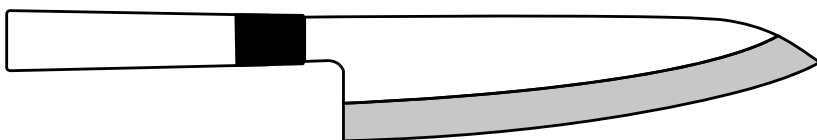
## Nakiri



The Nakiri knife is a taller double bevel knife that excels at thin vegetable cuts and Katsuramuki (a Japanese vegetable peeling technique). For safety reasons, it has a rounded tip.

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## Gyuto



This is the most popular chef knife in Japan. Known as Yo-Bocho (western knife), it excels at thin-slicing cuts. The profile of a gyuto is generally longer and slightly curved.

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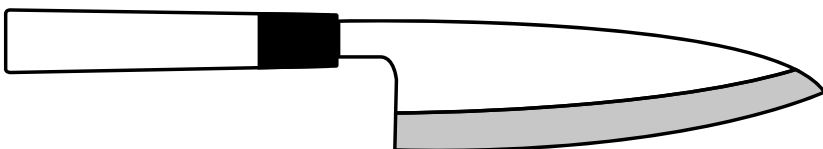
## Yanagiba (Sashimi Slicing Knife)



The Yanagiba is a long, single bevel knife used for Sashimi. To prepare sashimi with a clean surface, an extremely sharp and precise cut is required in a single direction. To achieve this single direction cut, a longer knife is required,

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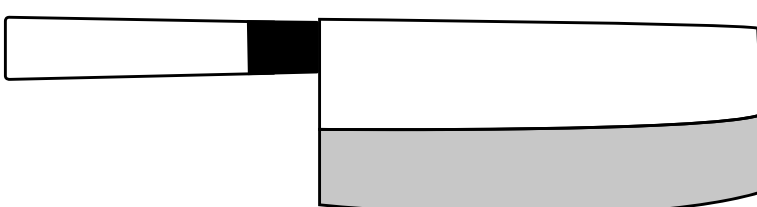
## Deba



The deba knife is a heavyweight, thick spined, single bevel knife. These are a specialist Japanese knife for filleting fish. The deba can be used for scaling, cleaning bone and filleting from the back

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## Chinese Cleaver



Generally used for Chinese cuisine, the Chinese cleaver is a tall all-purpose utility knife used for thin vegetable cuts as well as preparing meat and fish (with bone).

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