

PASTAKO

1

Santoku Knife



The Santoku Knife is a versatile Traditional Japanese knife with a lengthy and slender blade, designed for precise slicing dicing and mincing, particularly for cutting thin slices of meat. The term "santoku" signifies three virtues in reference to the knife's exceptional proficiency in cutting fish, meat and vegetables with equal precision.

2

Leshiy Hunting Knife



The Leshiy Knife from Samara- Russia, one of the old city was founded in 1586 as a fortress protecting the Volga trade route, the Knife has a serrated blade with a sharp tip for simple slicing thick steaks.

3

Caping Knife



The Caping Knife originates from Ulaanbaatar, Mongolia and is crafted from premium quality materials that facilitate effortless cutting through meat without causing any tearing. Its ergonomic comfortable grip and balanced weight distribution for enhanced precision and control during use.

4

Skinning Knife



The Skinning knife is a traditional design originating from the city of Persepolis, Persia. It features a wooden handle that allows for effortless manipulation when penetrating meat and provides a comfortable cutting experience.

5

Gutting Knife



The Gutting Knife, originating from Trier, Germany, is renowned for its craftsmanship which sets it apart from other knives. During the 15th Century, these knives were primarily utilized for butchering purposes.

6

Scarpaia Knife



The Scarperia is commonly known as the "town of knives" in the Italian region of Tuscany due to its establishment in 1306 and its consistent dedication to the craft of knife production. This artisanal tradition has not only contributed significantly to the local economy, but has also become deeply intertwined with the culture

7

Cretan Knife



The history of the Cretan knife dates back to ancient Minoan times and gained prominence following the Ottoman conquest of Crete in 1669. The city of Chania in Crete became a center for knife production, with Turkish and Armenian artisans initially settling in a neighborhood near the city's medieval walls to produce these highly regarded knives that are renowned for their exceptional cutting performance on meat.

8

Hunting Knife



The Hunting Knife, which rose to prominence during the BC-100 Era, can trace its origins back to Bursa, Turkey. Originally designed for skinning animals while hunting, the knife has evolved over the years to also serve commercial and culinary purposes in modern society.