

Heritage Knives Nepal

We are a Nepali-Swedish company established to push the limits of knife crafting in Nepal.

We do this by developing modern methods based on science, new techniques and amazing products.

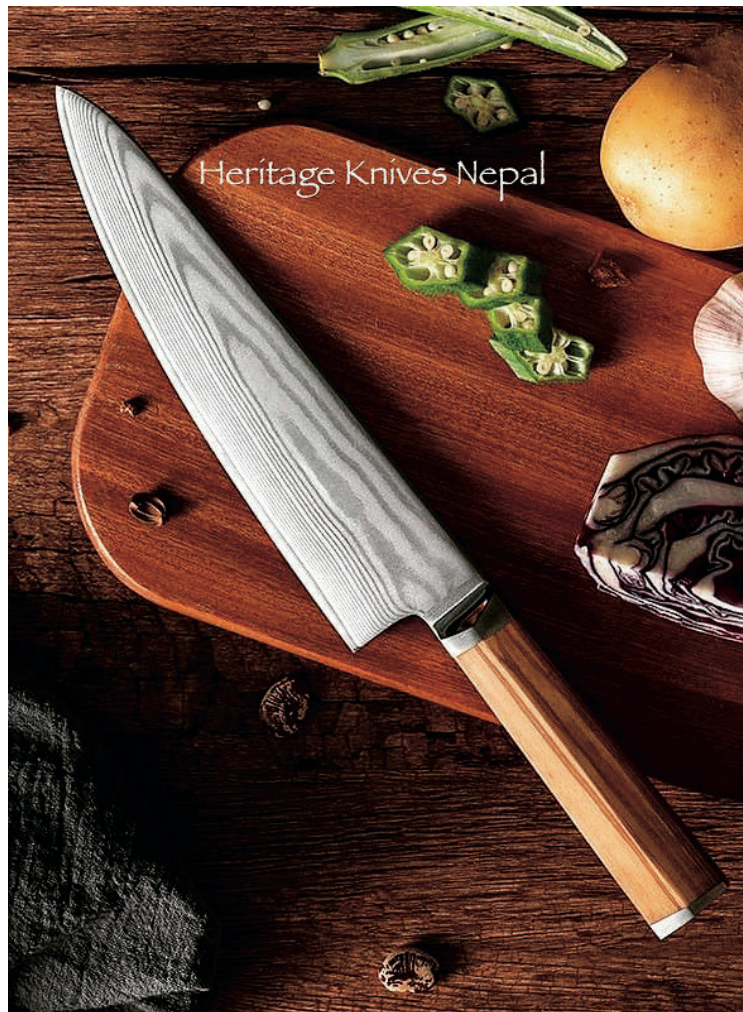
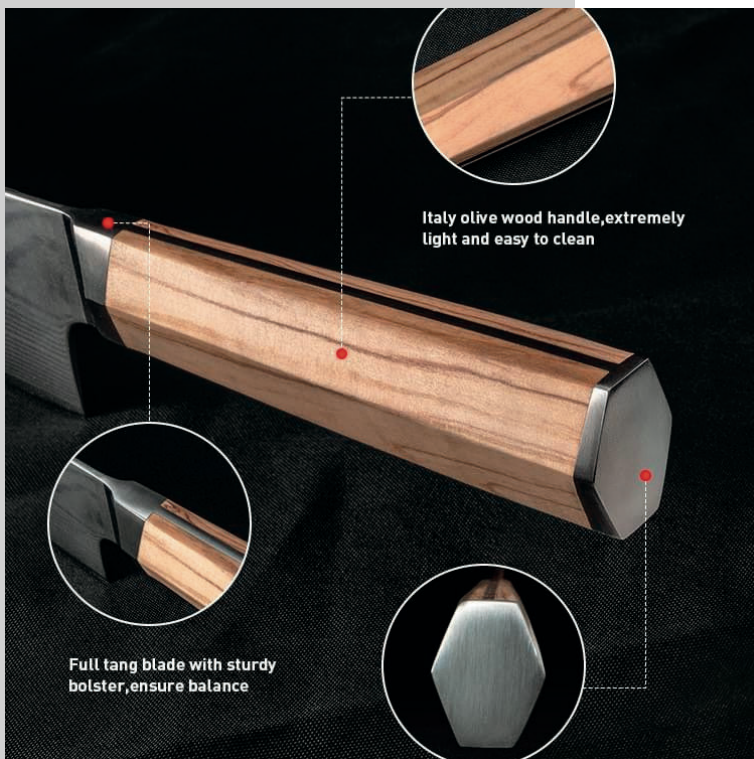
We work to preserve the traditional knowledge of Himalayan black-smithing, while adding a modern edge for the future of the traditional crafts of Nepal.

**67 layer
Damascus**

8" Chef knife

The Chef knife is the most important tool of the Kitchen, it is the workhorse of the kitchen.

Its broad blade dices, slices, and chops fruits, vegetables, and meats.



Heritage Knives Nepal's Premium 8" Chef knife has a beautiful blade made with 67 layer Japanese damascus steel. The Olive wood handle has a hexagonal design for more comfort. This full tang 8" Chef knife is a true pleasure to work with and of the highest standards in Nepal and in the World!

You will not be able to find a better chef knife in Nepal!

Why? We want to

Make Nepal proud again!

CARE:

Rinse and wash in warm soapy water, dry off thoroughly with a soft cloth and then store. To keep your Olive wood handles looking good, we recommend a light application of mineral oil every few months.

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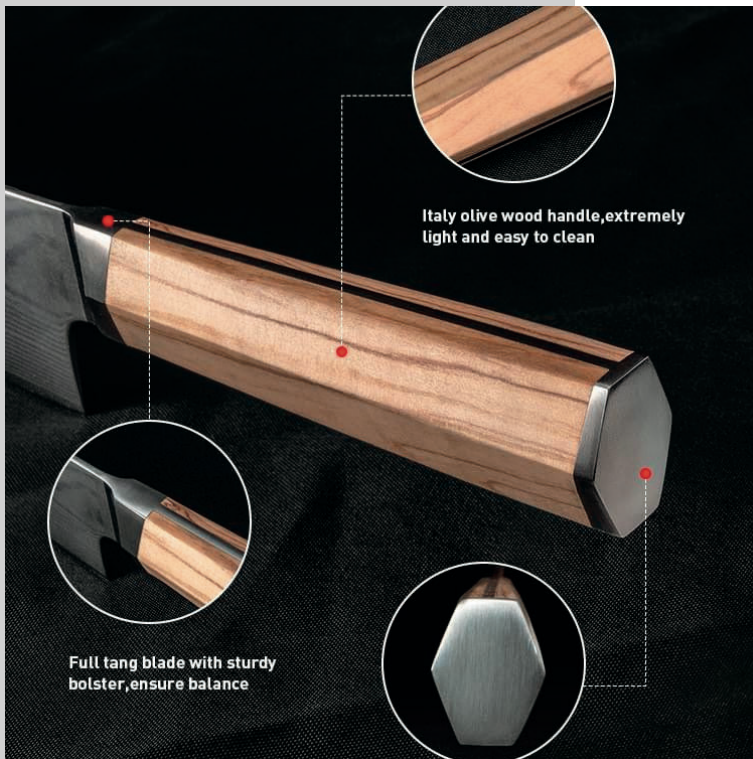
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**67 layer
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5" Universal knife

A medium size kitchen knife for everything in the kitchen that does not require a large blade, from vegetables and fruits to meats and fish, it will be a useful companion in your culinary adventures.

The knife is super sharp and does not rust.



Heritage Knives Nepal's Premium 5" Universal knife has a beautiful blade made with 67 layer Japanese damascus steel. The Olive wood handle has a hexagonal design for more comfort. This full tang 5" Universal knife is a true pleasure to work with and of the highest standards in Nepal and in the World!

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Blade thickness: 2mm
Overall: 12.4" (31.5cm)



Blade: 7" (18cm)

Handle: 5.3" (13.5cm)



Delicatessen



meat



vegetables



Onions

Heritage Knives Nepal's Damascus 7" Santoku knife has a beautiful blade made with 67 layer damascus steel. The octagonal Ebony wood handle made for comfort in use.

Made to the highest standards in the knife industry and to create a new path for knives in Nepal.

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**67 layer
Damascus**

7" Santoku knife

The Santoku knife is a classical Japanese kitchen knife. Translated, the name means "The Three Virtues", it is equally suitable for meat, fish and vegetables. Thanks to the wide blade, the Santoku is particularly easy to handle and a favourite among Chefs.

The knife is super sharp and does not rust.



**67 layer
Damascus**

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6,5" Bunka knife

Bunka is a general purpose kitchen knife to tackle a wide range of culinary tasks, it is suitable for cutting vegetables, while the triangle-shaped tip area is particularly useful when cutting fish and meats. The Bunka knife is most adept at push cutting and chopping.

The knife is super sharp and does not rust.

Blade thickness: 2mm
Overall: 11.4" (29cm)



Blade: 6.4" (16.5cm) Handle: 4.9" (12.5cm)



Delicatessen

meat

vegetables

fruit

Heritage Knives Nepal's Damascus 6,5" Bunka knife has a beautiful blade made with 67 layer damascus steel. The octagonal Ebony wood handle made for comfort in use.

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**67 layer
Damascus**

3,5" Pairing knife

The 3,5" Pairing knife is ideal for small tasks such as peeling onion, ginger, garlic, potatoes, vegetables and fruits. A great knife for fruit carving and decorating food.

Its a handy little knife that you will quickly take a liking too.

The knife is super sharp and does not rust.

Blade thickness: 2mm

Overall: 8.4 ' (21.5cm)



Blade: 3.55 ' (9cm)

Handle: 4.9 ' (12.5cm)



Peeling



Carving



Cut onions



Fruit platter



Heritage Knives Nepal's Damascus 3,5" Pairing knife has a beautiful blade made with 67 layer damascus steel. The octagonal Ebony wood handle made for comfort in use.

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