

MADE WITH PASSION

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Haiku  
*home*

The simple Japanese knife



**CHROMA**

## CHROMA HAIKU HOME

- The knife for the casual chef

The difference between CHROMA HAIKU HOME and the original CHROMA HAIKU knives with the falcon: Cost saving are achieved in the material and manufacturing process

### HH-01

**Santoku, Japanese Chef Knife,**  
17,5 cm

### HH-02

**Gyuto, Chef Knife,**  
18,5 cm

### HH-03

**Deba, Fish Knife,**  
16,5 cm

### HH-04

**Sashimi, Fish Knife,**  
21,5 cm

### HH-05

**Nagiri, Vegetable Knife,**  
17,5 cm

### HH-06

**Pankiri, Bread Knife,**  
22 cm

### HH-08

**Hatsuru, herbs scissors,**  
10,5 cm

### ST-G

**Sharpening guide rail set, 2 pcs.**

### ST-1800L

**Big Combination Whetstone,**  
grit 240/1000

### ST-1800S

**Small Combination Whetstone,**  
grit 240/1000

CHROMA HAIKU HOME HATSURU scissors are popular typical Japanese scissors for herbs and for Handy work.

**CHROMA**



Authorized dealer:

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