

Product Brief

7" Santoku

Item #1766

A multi-functional knife.

Chops, dices and minces.

Well balanced and comfortable to hold.

Why the 7" Santoku?

- The drop point makes this a great knife for intricate cutting and boning.
- The sharp, subtly curved blade on our 7" Santoku is exactly what you need to slice, dice and mince your way to onion bliss. The ergonomic handle is comfortable to hold making it ideal for vegetable prep.
- This multi-functional knife chops, slices and dices meats and vegetables with ease. Use it for everything, from slicing sushi and butterfly chicken breasts to dicing vegetables. Ultra-sharp, straight-edge blade cuts smoothly. Wide blade for easy transfer of ingredients. Low tip ideal for intricate cutting and boning.

Use to:

- Chop, dice and mince meats and vegetables.
- Butterfly chicken breasts.
- Slice sushi.



“This is my go-to knife for all my chopping needs. Like every Cutco knife, it is incredibly sharp and makes food prep a breeze. I love it so much that I bought this knife for my daughter as a gift. You can't beat Cutco's quality and customer service!”

- Online reviewer



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Design, Material & Craftsmanship

Drop point

Allows for intricate cutting at the knife tip, while also offering easy cutting along the length of the subtly curved blade.

High-carbon, stainless steel

Holds a sharp edge while maintaining its beauty. Resists rust and corrosion.

Mirror-polish finish

An extra step that aids in corrosion resistance and adds to lasting beauty.

Straight edge

30-degree inclusive angle and ultra-sharp edge for smooth slicing, dicing and chopping result in clean cuts.

Hollow-ground edge

Cuts food evenly without drag and allows food to easily fall away.

Ergonomically designed handle

Universal fit for large or small, left or right hands. Comfortable handle helps reduce fatigue and provides a sure grip.

Full-tang, triple rivet construction

Provides strength and balance with the blade extending the full length of the handle. The nickel silver rivets securely attach the handle to the blade. Rivets will resist pitting and tarnishing, and are flush with the handle for comfort and durability.

Handle material

Highly engineered thermo-resin. Will not crack, chip or absorb moisture and is sanitary. Dishwasher safe.

Handle color available in Classic, Pearl or Red.

Blade can be engraved.

Sheath available separately - #1766-2



7" Santoku #1766

Blade length: 7-1/4"

Overall length: 12-3/4"

Weight: 6.6 oz.

Special Manufacturing Steps

Laser Cut

An industrial laser cleanly and smoothly cuts the exact shape of the blade to precise dimensions.

Heat Treat Process

A unique three-step process of extreme heat, deep freezing and tempering that makes the blade hard yet flexible, stain resistant and able to hold a sharp edge.

High-Speed Buffing

The edge is buffed in this extra step, taking it from sharp to razor sharp.

You can find the 7" Santoku in the following Cutco Kitchen and Gift-Boxed Sets:

Kitchen Sets:

- Ultimate Sets
- Santoku-Style Signature Set
- Gourmet Set
- 5-Pc. Knife & Sheath Set

Gift-Boxed Sets:

- 2-Pc. Santoku Set
- Santoku-Style Cook's Combo
- Santoku Classics
- Culinary Companions

Also available: 5" Petite Santoku, 5" Petite Santoku with Sheath, 7" Santoku with Sheath

For additional Cutco Products, visit www.cutco.com

“ My daughter said the knife was the best thing that had ever happened to their kitchen. ”

- Online reviewer