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## Japanese Pork

Safe, high quality Japanese pork

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1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo, Japan 100-8959 TEL : 03-3502-8111

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Guide Book Contact: Ministry of Agriculture, Forestry and Fisheries, Agricultural Production Bureau, Livestock Industry Department, Meat and Egg Division TEL: 03-3502-8473

# Taking delicious flavor to the extreme, we are proud to present you with Japanese pork

Of the finest texture, spectacular color and blessed with highly aromatic fats, Japanese pork is the answer to a superior taste we all crave. So seize this opportunity to enjoy the incredibly flavorsome pork that the fastidious Japanese consumer insists upon in your homeland too - a taste bound to change your notion of pork forever.



## Enjoy the inherent taste of pork fostered in the culinary customs of Japan

Perhaps the most popular of pork dishes in Japan is *tonkatsu* or deep-fried pork cutlets in English. A battered pork cutlet perfectly prepared to a beautiful brown, *tonkatsu* boasts magnificent tenderness, sweet-tasting fats, and perhaps most notable of all, a succulent inner flavor. On account of its simplicity, the natural taste of pork renders the reason behind the great taste achieved. Including *nibuta* (poached and marinated pork), *yakibuta* (barbecued pork) and tangy *shogayaki* (gingered pork) prepared with ginger and soy sauce, Japan, along with its long history, has given birth to a fantastic array of pork dishes honoring the inherent taste of pork meat. Japanese farmers have ultimately produced a high quality, highly aromatic food blessed with fine texture, sweet-tasting fats and a rich, full flavor to meet the needs of Japanese food culture. We now wish to provide the world with this great tasting meat.



## Japanese pork - the ultimate in top-grade quality

Highly refined, Japanese culture is characterized for paying great attention to creation. As such, Japan has astonished the world with a myriad of uniquely Japanese accomplishments in architecture and art. It can be said that such has been attained through the acute sensibilities of the Japanese people and an innate Japanese spirit that pursues betterment. Today, the Japanese apply this psyche to the world of food as well. And with the fantastic eating quality of Japanese pork, the meat proves to be extremely popular as a table meat that directly delivers great taste. As pork with a difference, suited to upscale restaurants and fine dining, this meat provides a culinary world of infinite possibility.