

# Japanese cuisine, the ultimate in luxury

## "Meigaraton" - Japan's very own brand pork

Japanese pork comes in a broad assortment of flavors. Breeds assuming premium grade status are known as *meigaraton* or brand pork; varieties perfected by embracing the various climates of Japan. So why not seize this amazing opportunity to savor a magnificent taste developed for world famous Japanese cuisine.

### Pursuit of infinite pork flavors

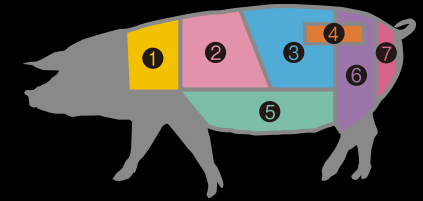
Japanese pork is the result of cross breeding based on studies that have focused on the traits of various breeds in order to satisfy consumer needs and produce paramount quality, taste, tenderness and aroma. The most common variety, which is blessed with fantastic meat qualities is "*sangenkozatsuton*" roughly translated as "three breed hybrid". Japan also boasts the "*meigaraton*" brand allocated to breeds that incorporate unique techniques specific to each particular region of the country. Presenting a range of pork meat with highly varying characteristics, the incorporation of the *meigaraton* brand has expanded the selection of Japanese pork on the market.

### The pride of local produce - pork perfected with human effort and loving care

Through adopting individual breeding methods painstakingly developed through various forms of trial and error testing on each breed, experts across Japan produced species known today as *meigaraton*. For instance, various measures have been arranged for animal feed during fattening periods - the most vulnerable time for flavor and aroma to be compromised. This ultimately achieves the tender, fine texture, superb quality, and lest we forget, succulently sweet, highly aromatic fats that the *meigaraton* brand is so famous for. As a matter of fact, this is a range that has greatly impressed the highly fastidious Japanese consumer, consumers who in effect brought about exquisite foods such as world renowned *sushi* and *tempura*. We hope that you can also experience the superior flavor of the *meigaraton* brand.



# Various pork cuts – the more you know, the more you create



### Selecting the best cut for cooking

Noted for its superior tenderness, succulence and thick, rich flavor, Japanese pork boasts a range of great cuts including the loin, boston butt, tenderloin, shoulder, belly and ham. Draw out the ultimate flavor pork has to offer by selecting the best possible cut for cookery including deep-fried, stewed or grilled cuisines.



#### 1 Shoulder

A fleshy, lean portion with dark coloring, this cut is somewhat grainy; however, due to a moderate amount of fat content, the shoulder produces a lovely, rich flavor when cut into cubes or sliced for stewing, etc. Shoulder is perfect for a variety of dishes including stews and pork beans.



#### 2 Boston Butt

This cut emanates the true taste of pork boasting fantastic taste and fine texture with lean meat and fat nicely distributed throughout the portion. Ideal for almost anything, boston butt is great for *yakbuta* (barbecued pork) or roast pork when prepared whole, or *shogayaki* (gingered pork) and *shabushabu* when thinly-sliced.



#### 3 Loin

Boasting highly-flavorsome fat content, this finely-textured cut is very tender. Superb for cooking whole as *yakibuta* (barbecued pork) or roast pork, or otherwise slicing thick for *tonkatsu* (deep-fried pork cutlets) or sautéed dishes.



#### 4 Tenderloin

Finely-textured, this is the tenderest pork cut boasting the highest quality. Because of its extreme leanness, tenderloin is ideal for oil-based cooking including sautés, stir-fries and deep-fried cuisine such as *hirekatsu* (deep-fried tenderloin).



#### 5 Belly

Also known as "*sanmainiku*" or "three layer meat" in English, this cut is layered in lean meat and fat content with a good balance of fat and muscle layering throughout. Blessed with fantastic flavor, this cut is ideal for stews, *butakakuni* (braised pork) and other boiled dishes, as well as stir-fries and *nimono* (simmered foods) when sliced



#### 6 Ham (Ham Inside /Ham Knuckle)

With fine texture and little fat content, this cut is tender and noted for its leanness. Made up of the "ham inside" and "ham knuckle" portions, ham is great for dishes that embrace the taste of meat and perfect for *yakibuta* (barbecued pork) or roast pork prepared whole.



#### 7 Ham Outside

The ham outside is moderately grainy and of a somewhat dark color. Perfect for almost any type of cooking, this portion can be cut into small pieces or thinly sliced and used in sautés, *shabushabu* and so forth.

\*Ham and ham outside photos courtesy of Japan Meat Information Service Center