

MAFF  
農林水産省



**WAGYU**  
Japanese Beef  
Safe, high quality Japanese beef

**WAGYU**  
Japanese Beef  
Safe, high quality Japanese beef

Issued by: The Ministry for Agriculture, Forestry and Fisheries Japan  
1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo, Japan 100-8959 TEL: 03-3502-8111  
URL : <http://www.maff.go.jp>  
Go to the MAFF website to subscribe to our mail magazine.  
Guide Book Contact: Ministry of Agriculture, Forestry and Fisheries, Agricultural Production  
Bureau, Livestock Industry Department, Meat and Egg Division TEL: 03-3502-8473

# WAGYU

## Japanese Beef

Safe, high quality Japanese beef

### GREETING

I would like to take this opportunity to thank you for your loyalty to Japanese beef.

Wagyu is a breed of superior cattle unique to Japan and bestowed upon the world through many, many years of combined effort. Boasting unrivaled tenderness coupled with exquisite taste, Wagyu provides a rich, full flavor like no other.

The safety assurance and taste of Wagyu has been recognized around the world, and exports are increasing annually in line with the recent Japanese cuisine boom. And in an attempt to reassure the world with the provision of safe, Japanese beef, Japan engages in thoroughgoing safety management across the country.

This guidebook has been prepared in an effort to introduce characteristic Japanese beef cuts, cooking methods, as well as explain Wagyu qualities, production methods and the safety management system so to allow the people of the world to further enjoy the superior traits of Wagyu.

I hope that this guidebook proves useful and provides more opportunities for people around the world to savor the great taste of Wagyu.

MAFF, Agricultural Production Bureau  
Director-General: Kazuyohi Honkawa

### CONTENTS

Wagyu – culinary artwork founded in Japanese culture	—	03
Raised amidst Japan’s beautiful and abundant nature	—	05
Authentic Wagyu bears the “Universal Wagyu Mark”	—	07
Establishment of a high standard, total system focusing on safety	—————	09
Selecting the best cut for cooking	—————	11
Recommended Wagyu Recipes “Grilled and Sautéed”	———	13
Sliced beef and eggplant	—————	14
Diced steak with refreshing lemon sauce	—————	15
Stir fried beef and greens	—————	16
Recommended Wagyu Recipes “Simmer and Steam”	———	17
Blanched beef	—————	18
Boiled beef with green sauce	—————	19
Shank simmered in soy sauce	—————	20
Recommended Wagyu Recipes “Fried”	—————	21
Deep fried beef	—————	22
Fried beef and mozzarella seasoned with basil	—————	23
Fried Mango Rolls	—————	24