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WAGYU

Japanese Beef

Safe, high quality Japanese beef

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Wagyu - culinary artwork founded in Japanese culture

First-time diners are always impressed with the profound, rich taste of Wagyu; an effect now being felt all over the world. We now provide you with the opportunity to serve the people of your nation with Japan's top-grade brand, "Wagyu".



“Wagyu” is a luxury food cultivated through Japanese cuisine

Today, the world is experiencing an unprecedented boom in Japanese food. Of some of the more popular dishes that can be enhanced and enjoyed with the superior taste of Wagyu are *sukiyaki*, *shabushabu* and *teppanyaki*. Perhaps the most prominent characteristic of Wagyu is the melt-in-the-mouth succulence bestowed upon each bite. This unrivalled texture results from the “fat marbling” effect that delivers the quality of meat Wagyu is so renowned for. In Japan marbling is known as “*shimofuri*” and can be translated as “frosting”. It gets this name from the exquisite frost-like appearance produced by the meshy distribution of fat marbling in the muscle fibers. With its characteristically sweet, rich aroma known as “*wagyuko*” in Japanese, the succulent tenderness of Wagyu is an extravagant experience that one will never forget. And while addressing the sensitive tastes of the Japanese consumer through improving Wagyu production technologies in Japan, we are now entering an era where unparalleled, superior quality Wagyu will be a luxury food enjoyed by people all over the world.



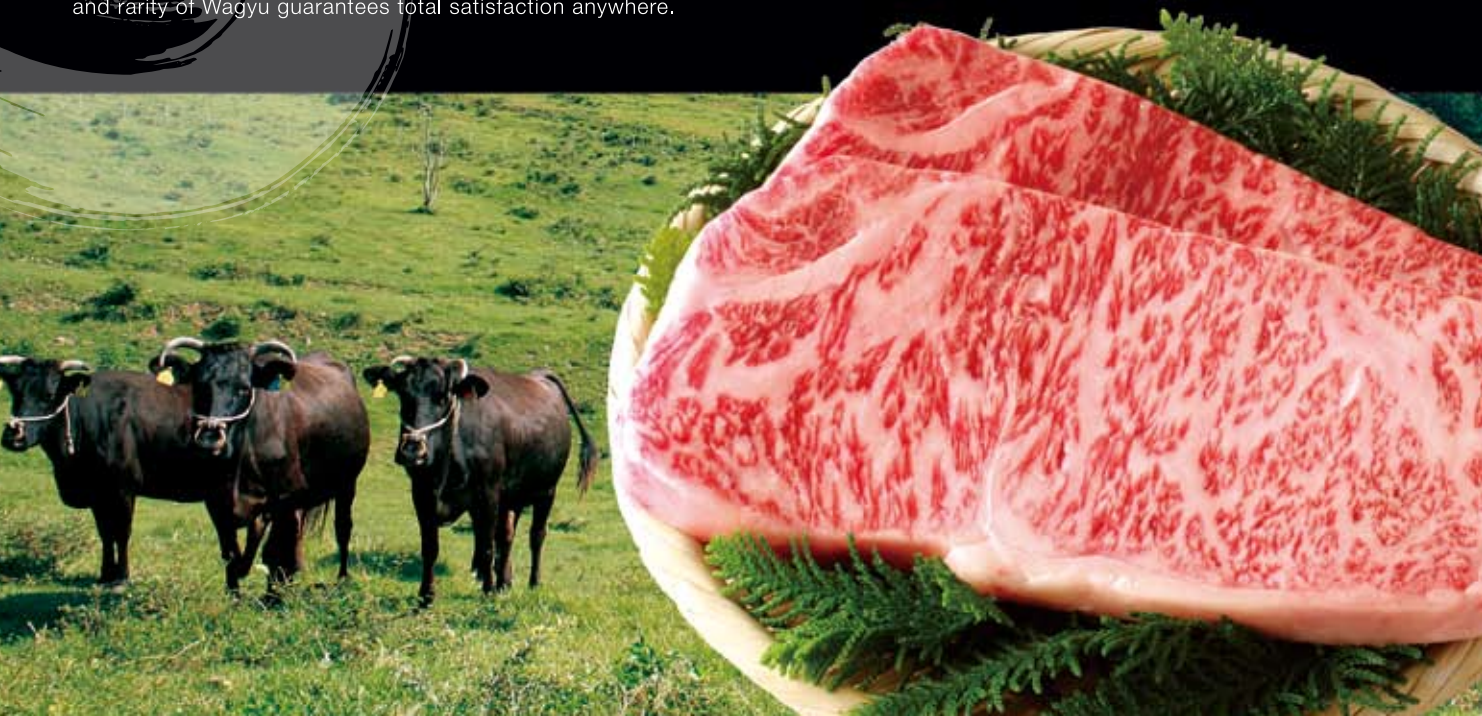
The ultimate Wagyu bred by Japanese masters

Characterized for paying great attention to each task at hand, the Japanese have developed an exceptional culture renowned for achievements in a wide range of fields including architecture and the arts. For instance, dedicating many hours to the creation of *bonsai* through transforming foliage into ideal shapes and patterns, or patently weaving each stitch into the land's exceptionally beautiful *nishijin* textiles. If anything, Japan is known around the world for its unique culture. This by no means ceases at architecture or art, as Japan has more than proved its abilities in the world of food. This is why we consider our carefully raised Wagyu, cared for one by one, a culinary work of art founded in Japan. The flawless grade of beef we have achieved boasts unprecedented perfection found nowhere else in the world.



Raised amidst Japan's beautiful and abundant nature

Wagyu is a breed of cattle raised with pride and persistence by feeding specialists the beautiful and rich natural environment of Japan. Around the world, "Wagyu" is the only quality-enhanced breed known for being unique to Japan and the result of many, many years of combined effort. The mouth-watering taste and rarity of Wagyu guarantees total satisfaction anywhere.



Natural environments suitable for breeding

Wagyu breeds are bred in unconstrained environments with pure water and clean air amidst abundant landscapes throughout the seasons. Incorporating temperature management and so forth, cattle sheds are hygienically clean and kept in immaculate condition at all times to give Wagyu cattle the best environment possible 24 hours a day, 365 days a year. In order to raise healthy, tasty and safe cattle, Wagyu are fed a particular natural diet and great care is taken in the provision of drinking water as well. Consequently, a major factor contributing to the breeding of the best possible Wagyu is in fact Japan's natural environment.

Raised with pride and loving care of breeding specialists

Each and every head of Wagyu cattle is given time and attention, and raised with loving care by feeding specialists. Wagyu cattle are an extremely delicate breed and their rearing environment greatly affects the quality of meat. As such, great effort is placed on health management and dedicated breeding methods such as brushing are adopted to help relax the animals. As a result, a mere 34 cows on average are bred on each farm. Today, the persistence, conviction and pride of skilled farmers is further increasing the quality of Japan's very own breed – Wagyu Cattle.

Establishment of a high standard, total system focusing on safety

In all aspects, the provision of safe beef to consumers is of the utmost priority. To address the issue, Japan has established a finely-tuned system of inspections and checks that cover everything from production to handling, processing and distribution of beef.

Establishment of a traceability system to trace the pertinent information of each and every head of cattle

Japan has established a traceability system in order to maintain consumer confidence concerning domestically produced beef. The system allows for the retrieval of production and distribution records of all domestic born cattle from the time of birth to the time of slaughter. This system, allowing anyone at anytime to access information, enables prompt detection of the source in the unlikely event that a problem arises.

① Individual Identification Numbers for All Cattle

All cattle born in Japan and live cattle imported into Japan are given a clearly identifiable 10-digit individual identification number fixed to the ear of the cattle. This number, together with the cattle, will pass through a variety of distribution channels before reaching the consumer.



② Cattle Information Database (enacted December 1, 2003)

Individual identification numbers are registered upon submission of data concerning cattle from the producer. Information for each head of cattle including the date of birth, sex, breed, name and address of the owner, fattening method used, ancestry (mother's side) and date of slaughter is recorded and compiled into a database and this data formed into a "Family Register" of the herd. Information is further added to the database from breeding farms, fattening farms and slaughterhouses.

③ Display of the Identification Number and Transaction Records

Following slaughter, the carcass is processed into cuts and dressed meat and through the distribution process the individual identification number is displayed on the product and transferred by each individual distributor and recorded and stored in a transaction ledger by the retailers, etc.

④ Access to Production and Distribution Records

By means of steps ①-③ above, consumers are able to search for and gain access to production and distribution records over the Internet based on the individual identification number issued on meat packaging labels provided at retail stores. (homepage address: <https://www.id.nlbc.go.jp/english/>)



Access to data over the Internet

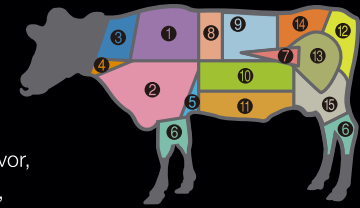
Japan executes stringent, word-class BSE safety measures

Japan incorporates a wide variety of regulations to countermeasure BSE. Today, the use of Meat and Bone Meal (MBM) as a source of cattle feed is prohibited by law and slaughterhouses are obligated to remove and incinerate all specified-risk materials (SRM). In addition, with extensive BSE inspections paralleling any across the globe, it is mandatory for slaughterhouses to inspect all cattle over the age of

21 months as well as cattle over the age of 24 months which has died at a farm. As for evidence of Japan's high level surveillance unequalled anywhere in the world, 36 cases of BSE infection have been detected as of January 2008. Through implementing this inspection system, Japan has displayed the effectiveness of its BSE safety measures and received high acclaim even amongst experts in the industry.

Selecting the best cut for cooking

Noted for its superior tenderness, succulence and thick, rich flavor, Wagyu boasts a range of great cuts including chuck roll, brisket, fillet and round. Draw out the ultimate flavor beef has to offer by selecting the best possible cut for beef cooking including deep-fried, stewed or grilled cuisines.



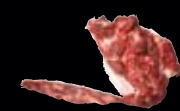
① Chuck Roll

An excellent cut boasting succulent, fine texture and moderate fat content. Uses include varieties of thin-slice cookery such as *sukiyaki*, *shabushabu* and stir-fries, as well as moderate thick cuts for Japanese BBQ which produces a richer flavor.



② Shoulder Clod

A darker lean meat with moderate toughness and little fat, this portion retains great taste nonetheless. Great for a range of dishes, the inherent strong flavor makes it ideal for steaks and barbequing, while the full flavor and high collagen content makes it ideal for stews and curries.



③ Neck

Located next to the chuck roll, this is a darker lean meat possessing grainy, tough traits. Boasting full flavor and high collagen content, this cut is good for cutting into cubes and stewing as well as dishes incorporating minced, chopped or hashed meat.



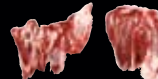
④ Chuck Tender

A rare commodity, this cut only allows for around 2kg of meat per head of cattle. With fine marbling on the inside section, this cut produces a superb light taste enhanced between bites. Perfect for Japanese BBQ and roast beef.



⑤ Brisket

A deep-layered section of lean meat and fat content, this is a marbled portion boasting excellent rich flavor. In addition to being ideal for thinly-sliced Japanese BBQ or grilled dishes, this portion cut into cubes makes for great stews or pot-au-feu.



⑥ Shank

Although this cut is rather tough possessing a large amount of fiber, it is a full-flavored portion high in gelatin and rich in taste. Ideal for stews, pot-au-feu or making soup stock.



⑦ Fillet

In comparison to other cuts, this portion is the most tender boasting fine texture with little fat content. Occupying a small section, this cut only allows for a small portion per head of cattle. Ideal for steaks, steak tartar, *bi-fu katsu* (deep-fried beef cutlets) and grilled dishes.



⑧ Ribloin

A superb cut possessing excellent red-coloring coupled with fantastic marbling traits. Fine-textured and tender, this portion is perfect for roast beef, steaks, *sukiyaki* and *shabushabu*.



⑨ Sirloin

This is a tender, fine-textured marbled cut boasting excellent aroma and taste. Top-grade for steaks and fantastic for *sukiyaki* and *shabushabu*.



⑩ 2 Rib Short Rib

Although this is a grainy portion high in fiber and membrane content, this cut is blessed with fantastic richness while providing a moderate balance between lean meat and fat. Great for grill and BBQ dishes including steaks and Japanese BBQ.



⑪ Short Plate

Although grainy, this cut provides a full, rich flavor with a moderate blend of leanness and fat. Perfect for thinly-sliced meat dishes including Japanese BBQ, *sukiyaki* and *shabushabu*.



⑫ Gooseneck Round

Moderately grainy, this cut is a tough portion with little fat content. Ideal for cutting into cubes and stewing or thinly-slicing for *sukiyaki*, *shabushabu* and stir-fries.



⑬ Top Round

Although this cut is a lean portion with low fat content and somewhat grainy, it is nonetheless tender. Boasting the delicious taste true to good meat, top round is great for steaks or roast beef and ideal for Japanese BBQ or using in stews.



⑭ D Rump

(Sirloin Butt & Top Sirloin Cap)

The most prized portion amongst lean cuts, sirloin butt is a tender meat with minimal fat content. Fantastic as steak, Japanese BBQ or in stir-fries and great for a range of other dishes including stews and so forth. Boasting full-richness, top sirloin cap is perfect for steaks, Japanese BBQ or stews.



⑮ Knuckle

Although the outer layer of this cut is somewhat grainy, this portion is extremely lean and boasts a fine texture on the inner region of the thigh. The central portion is tender and great for steaks and roast beef. As the outer layer is somewhat grainy, it can be cut into small pieces and used for Japanese BBQ or in stir-fries.

Grilled



Sliced beef and eggplant

In this dish, you will enjoy the tender texture of high quality beef. Lightly grilling on both sides concentrates the flavor of the beef. A garnish of eggplant goes well with rich Wagyu.

Recommended cuts



Ingredients

- 300g beef (top round)
- 2 small Japanese eggplants
- 1 teaspoon vinegar
- Sesame vinegar sauce
 - 90ml soy sauce
 - 90ml vinegar
 - 30ml of orange or other citrus juice
 - 30ml sesame oil

Directions

1. Salt the beef and grill on both sides. While hot, sprinkle with vinegar and tenderize lightly with the palm of your hand. Cut into 5mm slices.
2. Remove the stem from the eggplant. Cut lengthwise into 5mm slices and boil briefly.
3. Arrange the dish by alternating beef and eggplant and add the sesame vinegar sauce.

Volume conversions : 1cm=0.39 inches /100g=3.5 oz/1kg=35 oz/1 teaspoon=0.01pt/1 tablespoon= 0.03pt/100°Celsius= 212°Fahrenheit

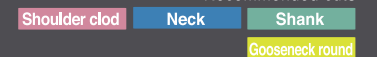


Simmer

Boiled beef with green sauce

The Shank and Neck are recommended for stewed dishes. Because of the delicious taste of Wagyu, first taste the beef with no flavorings. Then, enjoy variations on the taste with sauces.

Recommended cuts



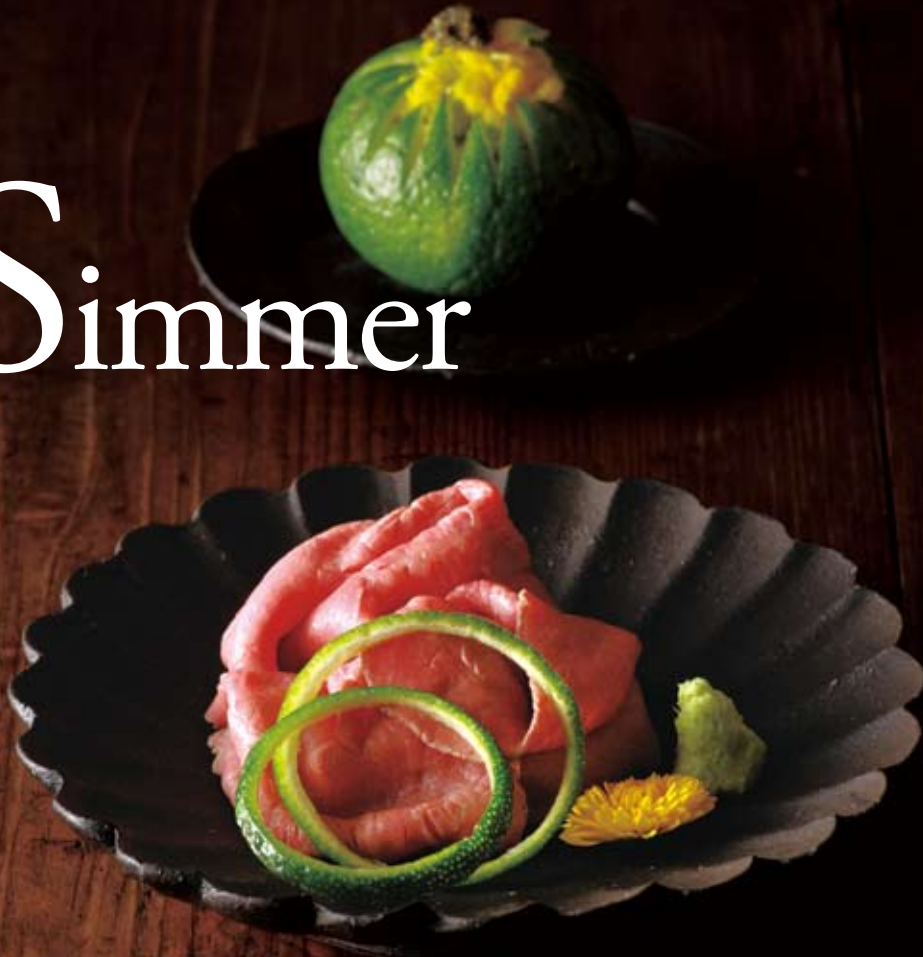
Ingredients

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|---|------------------------------------|
| 600g whole cut of beef (Shank, gooseneck round) | Green sauce |
| 1 carrot | 4-5 anchovies |
| 1 onion | 80g oil packed tuna |
| 1 stalk of celery | 5-6 cloves garlic |
| 1 bay leaf | about 15 stalks of Italian parsley |
| 5-6 black peppercorns | 100ml olive oil |
| | 1 ½ tablespoons red wine vinegar |
| | pinch of salt and pepper |

Directions

1. Make the green sauce. Combine and finely mince Italian parsley and garlic. Combine anchovies and parsley until they are of a minced consistency. Mix all ingredients.
2. Tie the whole cut of beef to hold it together. Put beef in a pot with enough water to cover with the carrot, onion, thinly sliced celery, bay leaf, pepper and salt. Skim the scum while simmering on low heat for 2-4 hours.

Simmer



Blanched beef

Quickly immersing the meat in hot water reduces fat for a different kind of delicious taste. Wagyu features the same tender texture and rich flavor even when fat is reduced.

Recommended cuts

Top round D rump Knuckle

Ingredients

200g thinly sliced lean beef for <i>shabushabu</i> (Top round)	Sauce
1 slice of ginger	50ml soy sauce
Pinch of salt	65ml orange juice
	1/2 teaspoon <i>sake</i> for cooking
	1 teaspoon vinegar
	<i>Wasabi</i> or horseradish

Directions

1. Slice ginger. Mix sauce.
2. Boil a generous amount of hot water in a pot. Add the slice of ginger and a pinch of salt.
3. Pass one piece of beef at a time through the water in the pot in step 2. Place on a serving dish, add sauce and enjoy. Garnish with *wasabi* as desired.

Fried



Fried Mango Rolls

The mild taste of Wagyu is more compatible with fruit than you'd ever imagine. Wagyu is tender when thinly sliced and that texture isn't lost even when paired with fruit.

Recommended cuts

Chuck roll Top round

Ingredients

200g thinly sliced beef (Top round)	2 teaspoons soy sauce
1 fully ripe mango	Pinch of salt and pepper
Seasoning A	Corn starch
2 dried chili peppers,	Oil
2 teaspoons <i>Touchi</i> (if available),	Seasoning B
A pinch each of garlic, ginger and the white part of a leek	50ml soup, 2 teaspoons soy sauce, 1 teaspoon sugar,
1 tablespoon <i>sake</i> for cooking	1 teaspoon oyster sauce,
	1 teaspoon of potato starch with water, Sesame oil

Directions

1. Crust the beef with *sake*, soy sauce, salt, a pinch of pepper and a pinch of cornstarch to season. Prepare seasoning A by finely chopping the ingredients.
2. Peel the mango, cut into 1 by 4cm rectangles and dredge in cornstarch.
3. Spread out the meat from step 2, top with the mango and roll tightly.
4. Dredge 3 in cornstarch, grasp in your hand and press lightly. Fry in 170°C oil.
5. Heat 1 tablespoon of oil in a pan and heat seasoning A while avoiding scorching. Add seasoning B. When the mixture has thickened, add rolls from step 4 and mix. When finished, add sesame oil.