

Japanese Chicken

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A luxurious food cultivated by the ingredient-embracing cooking of Japan

Japan has developed many cuisines that embrace the inherent taste of raw ingredients. For instance, *yakitori* (skewered chicken) is extremely popular overseas. One is able to thoroughly enjoy the juicy-succulence and natural texture and flavor of chicken by simply sprinkling a little salt over char-grilled chicken. There are countless Japanese dishes that allow diners to relish the inherent flavor of chicken including *karaage* (deep-fried chicken) and *tori no mushiyaki* (steamed chicken). In order to satisfy the sensitive tastes of the Japanese consumer, chicken farmers in Japan commit to a wide range of activities to further increase freshness and quality. As a luxury ingredient perfect for upscale restaurants and fine dining, we believe that Japanese chicken will provide great opportunities for cooking in your country too.



Providing top-grade, delicious chicken raised in the Japanese way

As in Japan, chicken is consumed daily by myriads of people all around the world. Characteristic of Japan raised chicken is the rich, full flavor achieved through vigilant breeding methods. Delicious as is, we would like to give your country the opportunity to also enjoy the mouth-watering chicken of Japan.

Chicken carefully raised in reflection of true Japanese culture

Renowned for paying great attention to each task at hand, the Japanese have developed a spirit for patiently mastering their exploits, and greatly apply this to a wide spectrum of fields ranging from traditional arts to culture and even industry. This undoubtedly extends to the culinary world as well. And through diligent efforts in chicken production, Japan has provided the market with superb flavors and high quality never seen before. Here, Japanese chicken epitomizes Japan's forte for innovating great things and further improving them. Ready to satisfy the world, the opportunity to enjoy the amazing flavor of Japanese chicken is on your very door step.



Raised amidst the abundant beauty of Japanese nature

In an effort to breed healthy and delicious chicken amidst Japan's natural environment, Japanese chickens are kept in well-maintained, caring environments throughout the four seasons. The pride farmers take in their work to compassionately tend to their chickens has produced the perfect chicken product.



Raised in caring environments

While chicken farms in Japan breed chickens in well-maintained, caring environments, coops or poultry houses are kept clean at all times so to assure the raising of healthy animals. And whilst paying attention to the ingredients and composition of animal feed, etc., farmers check their growth on a daily basis in order to produce the best tasting meat possible. This in turn delivers the best quality chicken available.

Adoption of extensive inspection system to ensure safe chicken from farm to fork

In order to provide consumers with the safest chicken possible, Japan conducts extensive safety inspections that span all stages from production to slaughtering, processing to distribution. Inspectors with veterinary qualifications from Prefectural Livestock Hygiene Service Centers periodically visit breeding farms to conduct inspections for disease control and so forth. In addition, poultry inspectors re-test chickens at slaughterhouses after plucking and only those which pass are permitted for slaughtering. Furthermore, only those which pass visceral examinations after slaughtering are distributed for human consumption. As added precaution, stringent management of chicken is further implemented at meat packing plants where temperatures inside refrigerators and so forth are constantly checked. As for the prevention of “Avian Influenza” infection, Japan has established one of the best preventative systems in the world.

Japanese cuisine, the ultimate luxury “*Jidori*” – Japan’s very own variety of free-range chicken

Chicken produced in Japan boasts high quality and great taste obtained through the efforts of local chicken farmers. Included under the classification of Japanese chickens is the native “*jidori*”; a chicken raised in the strictest of conditions and blessed with an exceptional taste honed by master breeders.

Brimming quality that stands alone – the “*jidori*” brand

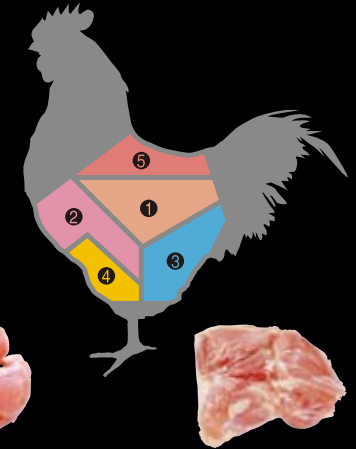
“*Jidori*” is a variety of chicken that receives extra special care beyond that of the already high quality chicken of Japan. Only chickens that satisfy a rigid set of conditions are awarded the “*jidori*” title. Perhaps most characteristic of Japan’s “*jidori*” is its resilient texture compared to chickens found overseas. This unique trait is the result of many hours of fostering the animals through persistent breeding methods adopted by chicken farmers. In effect, this effort has produced the “*jidori*”; a firm-bodied chicken packed with a potent full flavor. In addition to fattening expenses, the true secret behind the highly flavorsome “*jidori*” lies in the persistent endeavors, time and effort of these chicken farmers. With approximately 60 varieties to choose from, we believe that Japan’s premier chicken: “*jidori*” can satisfy taste buds around the world.



Various chicken 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 chicken boasts a range of great cuts including the wing, breast, tenderloin, thigh and skin. Draw out the ultimate flavor chicken has to offer by selecting the best possible cut for cookery including deep-fried, stewed or grilled cuisines.



① Wing

The wing is categorized into “flat wing tip” and “wing drummette”. Although the “flat wing tip” contains minimal flesh, it is high in collagen and fat and therefore ideal for stews or deep-fried dishes. In contrast, the “wing drummette” boasts tenderness with little fat content and is great for stir-fries or deep-frying.



② Breast

This cut is noted for its low fat content and tenderness. With a subtle, light taste, the breast is fantastic for steamed, stewed or simmered dishes as well as deep-fried foods such as *karaage* (Japanese deep-fried chicken pieces) or deep-fried cutlets.



③ Thigh

This cut is rather tough and stringy; however, the fat concentration in this portion gives the thigh a fantastic rich taste. A very versatile cut, chicken thighs with the bone-in thigh can be used for sautés or fried chicken, while boneless thigh are great for *karaage*, stews, simmered dishes and stir-fries.



④ Tenderloin

A tender section with low fat content, this cut provides a simple, modest flavor. In addition to being ideal for deep-fried dishes, tenderloin can be used in light-boiled, steamed, salad and marinade dishes, etc.



⑤ Skin

Noted for its high fat content, chicken skin is renowned for its rich, flavorsome quality and excellent for *yakitori* (skewered chicken), *amiyaki* (grilled/broiled cooking), stir-fries and stewed, simmered or marinade dishes.





Teriyaki chicken wings

Enjoy the resilient texture particular to firm Japanese chicken, the delicious taste of melted collagen and fragrant skin of wings bathed in *teriyaki* sauce and grilled.

Recommended cuts

Wing Breast Thigh

Ingredients

10 flat chicken wing tips
2 cloves garlic
Marinade
50ml soy sauce
50ml *mirin* (sweet rice wine)
Salad oil

Directions

1. Marinate chicken wings. Line chicken wings in a container and pour marinade over them. Crush garlic with skin intact and add. Marinate in a refrigerator for 1 hour allowing flavors to penetrate and turning chicken wings 2 or 3 times.
2. Bake in a 250°C oven for 8-10 minutes

Stewed chicken thigh

Delicious flavor is locked in to the meat by first sautéing then simmering. This recipe is suited to the juicy and tender meat of Japanese chicken. It is a sophisticated dish that will keep you coming back for more.

Recommended cuts

Wing Thigh

Ingredients

4 bone-in chicken thighs
Pinch of salt and pepper
Flour
2 tablespoons oil

Sauce
50ml port
20ml white wine
2 tablespoons wine vinegar
100ml consommé
40g butter
2 tablespoons diced tomato

Directions

1. Cut chicken thigh into two pieces at the joint. Sprinkle with salt, pepper and flour and brown on both sides in 2 tablespoons of oil. Discard excess oil, add flavor with port and white wine, add wine vinegar and boil down slightly.
2. Add consommé and reduce. Add butter a little at a time, and then add salt and pepper to create a sauce. Finally, add in tomatoes.



Simmered

Lightly boiled chicken tenderloins

With high quality Japanese chicken, you get a refreshing and sweet flavor by quickly immersing chicken in hot water and lightly cooking the surface. It's a delicate dish that's beautiful to look at.

Ingredients

4 pieces of tenderloin (fresh meat)
1 scallion
Wasabi or horseradish
60ml soy sauce
20ml soup

Directions

1. Make a slice along the white sinew of the tenderloin and remove the sinew.
2. Bring water to a boil in a pot and quickly immerse the chicken tenderloin in it. Remove chicken when it turns white. Immerse in ice water. Remove when cool and drain excess water.
3. Cut at an angle in large slices.
4. Slice the scallion and immerse in water to remove the hot flavor. Drain excess water.
5. Place chicken on a plate and garnish with wasabi.
6. Dip chicken into a mixture of soup and soy sauce and enjoy.

Recommended cuts

Breast

Tenderloin



Fried

Spicy stir fried chicken wings

Slowly fry Japanese chicken wings to draw out sweetness from the bone marrow. This flavour-enhanced fried chicken is mixed with a spicy sauce for a rich dish.

Ingredients

500g flat chicken wing tips
Seasoning A
2 tablespoons each of sake for cooking and soy sauce
1 clove garlic
1 knob ginger
2-3 dried chili peppers
3 shiitake mushrooms
1/2 red pepper
Seasoning B
2 tablespoons sugar
3-4 tablespoons soy sauce
Potato starch
Frying oil

Directions

1. Remove the hull of the red pepper and cut in half. Remove the hard tip of the stem of the shiitake and cut in half. Smash the garlic and ginger and julienne. Remove the seeds from the chili peppers.
2. Mix seasoning A with chicken.
3. Sprinkle potato starch over chicken and slowly fry in 150° to 180° oil.
4. Heat 3 tablespoons of oil in a frying pan. Lightly sauté the pepper and shiitake then remove. Add the garlic, ginger and chili pepper, and then add the chicken. Add Seasoning B and mix.
5. Return the pepper and shiitake to the frying pan. Add potato starch mixed with water.

Recommended cuts

Wing

Breast