



宮崎牛

MIYAZAKI WAGYU

~ No.1 JAPANESE WAGYU BRAND ~

2007・2012・2017





The Grand Champion of Wagyu

Won first prize at the Japanese Wagyu Beef competition held every 5 years



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2007, 2012 and 2017. It is the first time in its history that an area has won Three times and consecutively! Miyazaki Wagyu is recognised as having the best quality meat from a higher level of breeding bull.

Fat contains a distinguished oleic acid content.

The melting point of fat is lower than other meat fat



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Consistent "Snowflake-Like" Fat Marbling Throughout

The reason for



Born in Miyazaki, Raised in Miyazaki

PLACE

Miyazaki prefecture is in southern of Japan and has good, warm weather all year round. It's good for the quality of the meat.

BLOODLINE

Miyazaki Wagyu Council tightly controls the bloodline of bulls that can be classed as Miyazaki Wagyu.

FEED

Miyazaki Wagyu Council teaches each farmer how to breed cattle in great detail and they have their own feed company.

To ensure the highest quality, the brand has strict requirements.

※ Miyazaki Wagyu Council = JA-MIYAZAKI KEIZAIREN

Fire your imagination

The deliciousness of finely marbled Japanese Wagyu Beef multiplies with a little searing, and the 'umami is truly exceptional. Expand your culinary horizons.

" A rich delicate taste that lingers on the palate "

" Smooth velvety texture "



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