

Shizuoka Meat Guide

Wagyu Brand in Shizuoka



Shizuoka
wagyu



Shizuoka
sodachi

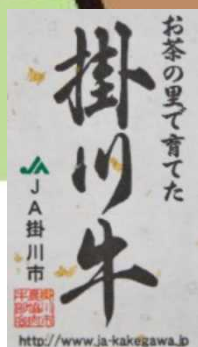


Ashitaka-gyu

あしたか牛



Mikkabi-gyu



Kakegawa-gyu

Yumesaki-gyu



Yumesaki-gyu



Cattle Breed

Domestic Beef

A cattle raised in Japan!
There are many types of Japanese beef!



※Picture of Japanese black (*kuroge washu*)
Picture provided by National Beef Cattle
Advancement Foundation Association

Wagyu

Cattles born and raised in Japan. There are 4 breeds unique to Japan.

Dairy cows

Steers and cows no longer used for milk production are slaughtered for beef.

Hybrids

Crossbreeding of Wagyu and dairy cows.

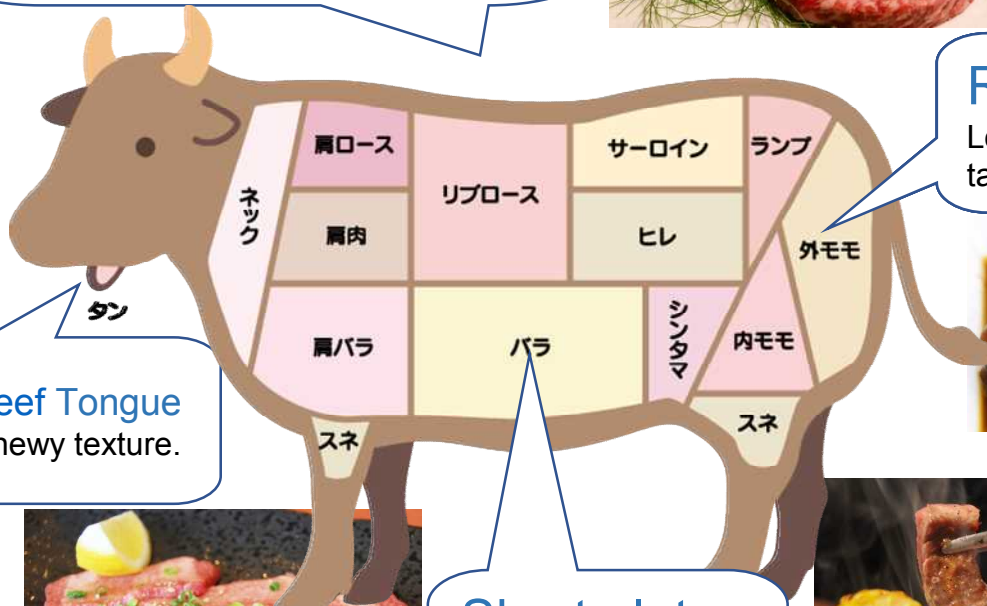


Beef Chart

Sirloin



King of beef!
The most distinctive characteristic of Wagyu is the "marbling" (intramuscle fat). Sirloin has high grade marbling and best enjoyed as steaks.



Round

Low in fat and tasty



Beef Tongue
Chewy texture.



Short plate

Also called "Kalbi"
Has a higher fat content and flavorful.





Cattle Quiz

(Check the correct answers below)

Q1 Which one is Wagyu?



Q2 What is the slaughter age of Wagyu cattle?

- ① 2~3 months
- ② 2~3 years
- ③ 10 years



Q3 What is the number on the ear tag of Wagyu cattle?

- ① Birthday
- ② Body weight
- ③ ID number



Q4 When did cattle raising begin in Japan?

- ① Yayoi period
about 2,000 years ago
- ② Kamakura period
about 1,000 years ago
- ③ Meiji period
about 150 years ago



Q4: ①

Cattle was brought to Japan from the Asian continent and used for farming.

During the Kamakura period, Tōtōminokuni (present day western Shizuoka) was a famous cattle farm area!

Q3: ③

When a Wagyu is born, each one gets an identification number.

With this number, you will know where the Wagyu was born and raised.

Q2: ②

The cows will be carefully raised by farmers for 2~3 years and then slaughtered for beef.

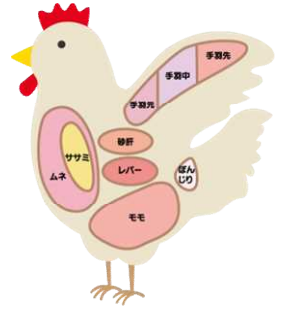
Q1: ②

The black and white cow is a dairy cow.

The tasty “Wagyu” is the black cow!



The Secret of Homebred Chicken



| | Pedigree | Rearing Period |
|--|--|-----------------|
| Homebred chicken | Chicken that includes the bloodline of breeds present in Japan since pre-Meiji period. | 75 days or more |
| Broiler <small>•Type commonly sold at super-markets</small> | Chicken breed developed overseas and raised in Japan | About 47 days |

Homebred chicken is delicious because raising them takes time and effort!
It is considered a delicacy because they are raised in small quantity.



Homebred chicken brand in Shizuoka

Gotenjidori



Gotemba City

Raised with a focus on their diet. Their meat is chewy.

Ikkokushamo



Omaezaki City

Very tasty that seasoning may not be even necessary.

Surugashamo



Shizuoka, Fujinomiya, & Kakegawa City

Raised and fed with tea and rice from Shizuoka prefecture.