

# A5 WAGYU

We proudly offer Tohoku, Miyazaki, and Kagoshima A5 BMS 10+

Tenderloins, Striploins, and Ribeye Rolls



## Tohoku

Tohoku cattle are raised using traditional Japanese Wagyu practices. Born in the Iwate Prefecture, these cattle spend their first eight months alongside their mother in a pasture. Following that period, they are pampered for the next 20 months at one of 15 feedlots located in the six prefectures of the Tohoku region. During this time, they are raised without hormones under the highest sanitation standards. Zen-Noh is dedicated to preserving farming culture, ensuring the livelihood of farmers, and promoting a sustainable agricultural system.

While the Tohoku label may be less well-known internationally, Iwate beef from Tohoku has won the top prize at the Tokyo Meat Market—a prestigious annual showcase and competition attracting the nation's leading cattle farmers—an impressive 11 times, the highest of any region.




## Miyazaki

Miyazaki is the top brand of Japanese Wagyu, known for its quality and consistency. Produced from Japanese Black cattle and raised in Miyazaki prefecture, Miyazaki has become known for its snowflake-like marbling. To qualify as Miyazaki, cattle must be born and raised in Miyazaki Prefecture and graded A4 and above. Miyazaki won the "Wagyu Olympics" in 2007 and 2012. They also won the Prime Minister's Award for Excellence for the third time, the first brand to win three consecutive awards in the tournament.

## Kagoshima

Japanese Black cattle from Kagoshima Prefecture are the most numerous in Japan. In 1995, the Kagoshima Prefecture Beef Cattle Promotion Association formed to produce top-quality beef. This organization produced manuals for cattle breeders in Kagoshima. The information provided covered everything from feed management, growth physiology, fattening, and disease control to continuously improving the quality of Kagoshima Kuroushi. Kagoshima is tender, flavorful, and has well-balanced marbling throughout.



Product Image	Cuts	Weight	Quantity
	<p><b>Ribeye Boneless</b>            Primal Cut            Without Bone            Without Cap</p>	<p>Apx. 16-19LB/piece            Apx. 32-38LB/case</p>	<p>2 piece/1 carton            1 carton/1 head</p>
	<p><b>Striploin Boneless</b>            Primal Cut            Without bone</p>	<p>Apx. 13-17LB/piece            Apx. 26-34LB/case</p>	<p>2 piece/1 carton            2 carton/1 head</p>
	<p><b>Tenderloin Boneless</b>            Primal cut            Without bone</p>	<p>Apx. 8-10LB/piece            Apx. 17-20LB/case</p>	<p>2 piece/1 carton            1 carton/1 head</p>

