

# TOHOKU A5 WAGYU



We proudly & exclusively represent  
Tohoku Brand A5 MBS 10+  
Tenderloins, Striploins, and Ribeye Rolls

# WHAT IS TOHOKU WAGYU?

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.

