

# miyazakigyu

miyazaki, japan



**proprietors:** asia international inc. the importing company out of san francisco, all meat comes from the miyazakigyu region

**certified organic? :** yes

**https://www.miyazakigyu.com**

**what does izanami serve from miyazaki?**

A5 ishiyaki experience

## about miyazaki

miyazakigyu or miyazaki beef represents only the top grade (A4 & A5) Wagyu from the Miyazaki area of kyushu. according to research done in year 2011, 55.7% of wagyu beef raised in miyazaki was either graded A4 or A5 (10% more than their national average).



**"Kobe is one kind of wagyu. There are many.**

All Kobe is wagyu. Not all wagyu is Kobe.

Other types of wagyu include Matsusaka, Ohmi, and Bungo beef, all raised in different prefectures in Japan and subject to their own regulations.

*Miyazaki beef from the Miyazaki prefecture is another type of wagyu that has actually been ranked higher than Kobe, at Japan's primary wagyu judging event."*

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## Q & A with miyazakigyu

### why are we different?

Asia International is the first officially recognized Miyazaki beef distributor in the United States. Aside from our unique selection process, our transparency sets us apart from other distributors. Each one of our cattle is tracked from birth in order to ensure safety and quality. Certificates indicating grade are also provided which have been verified with the Japanese Meat Grading Association under the supervision of the Ministry of Agriculture, Forestry and Fisheries in Japan. You know that when you order from us, you are getting *authentic* quality Wagyu!

### what is wagyu beef- commonly known as kobe beef?

To many, Wagyu beef is distinguished by its most popular brand called Kobe beef. Kobe beef is known as the hottest meat across the globe. It's impressive because its high level marbling lends you an amazing depth of flavor. This special marbling gives Wagyu beef its reputation for being the most tasty, most tender and most juicy beef you can find in today's markets.