



Hitachiwagyu



Ibaraki Prefecture proudly presents Hitachiwagyu beef, the finest quality brand of Japanese black cattle raised by designated producers with a carefully selected fodder and a honed technology. Each of the different cuts of Hitachiwagyu beef has different characteristics. So choose the right cut of beef for your recipe to enjoy Hitachiwagyu beef to your heart's content. In recent years, the export of Hitachiwagyu beef to Southeast Asia has started to be served at luxurious hotels and upmarket Japanese restaurants. The quality of Hitachiwagyu beef is renowned both in Japan and abroad and we are confident it appeals to all palates.

Product name	Hitachiwagyu
Delivery available	周年
Storage instructions	Keep refrigerated
Preferred export destination countries or regions	Singapore, Vietnam, United States, Thailand, Malaysia, etc.