

*The introduction of the Washugyu*

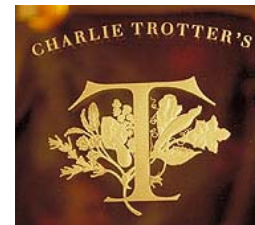
**和州牛**





# What is Washugyu?

- Washugyu is the American Wayu beef, crossbred cattle between the Japanese Kuroge Wagyu and the finest US prime Black Angus, raised in Oregon. To combine the best genetics from both countries, we are enable to produce the best quality of beef. It is used by many restaurants, including the celebrity restaurants, such as NOBU, MEGU, and Joel Robuchon.



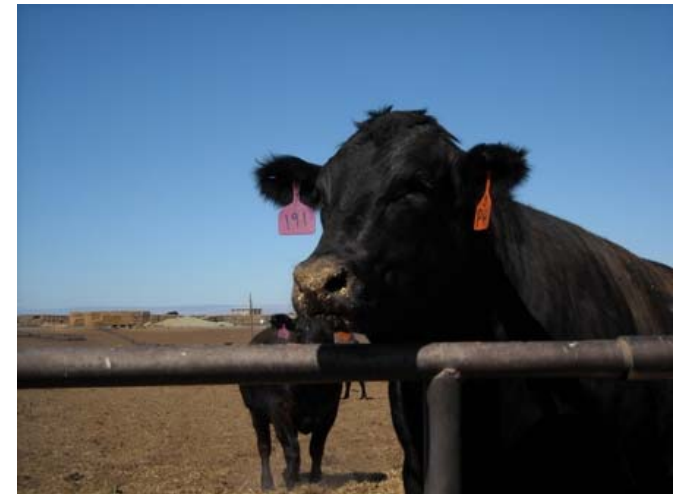
# Two Most Important Factors

## Genetics

- “Tajima” wagyu + the finest Black Angus (50/50)

## Feeding Program

- We raise the cattle by Japanese feeding technique.
- All natural grains and grasses



# Feeding Program

- The feed is same with Japanese wagyu, and all natural.
- Cattle is raised in the completely stress free environment.
- Feeder takes care of them very carefully as same as Japanese feeder does in Japan. Therefore, tastes are the closest with Japanese wagyu.
- Cattle eats the dried rice straw to strengthen their stomachs. Once it has strong stomachs, absorption of nutrients become better, and it makes cattle more marbling.



# Feeding Program

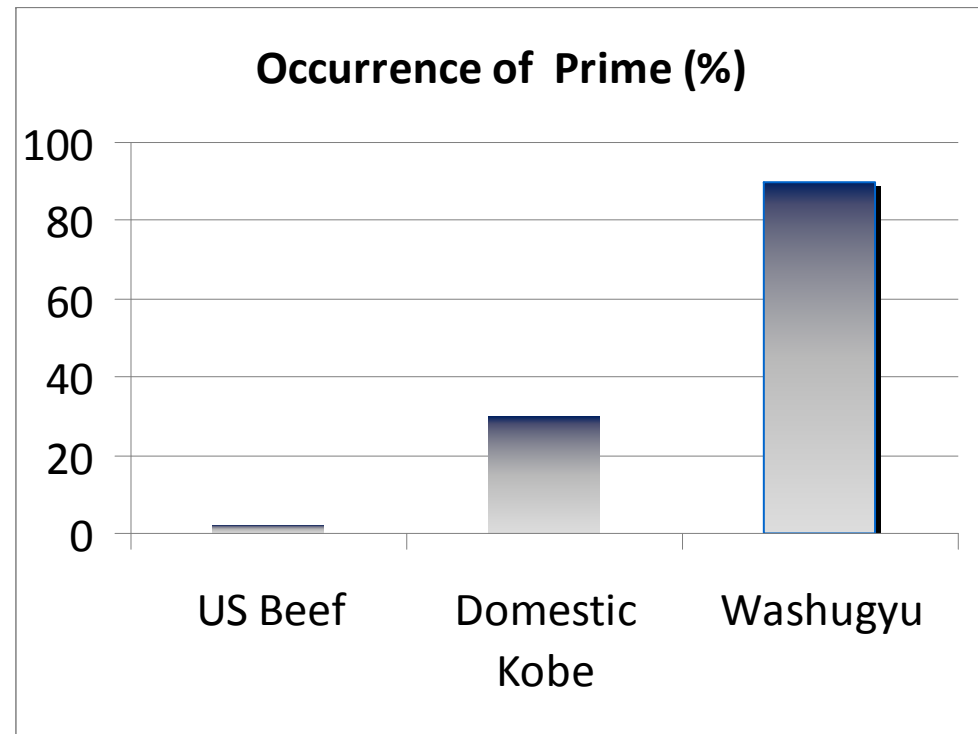
- Mr. Yano, the wagyu feeding specialist, manages and controls whole feeding process. His knowhow in long wagyu feeding career in Japan creates the best quality beef, Washugyu!!



Mr. Yano

# Outstanding Quality

• 90% of Washugyu is graded in Super Prime by USDA, which is significantly higher yield than the US beef and domestic Kobe beef.



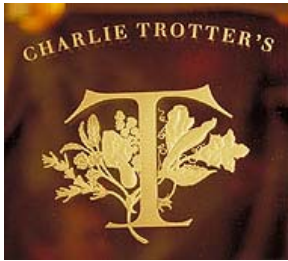
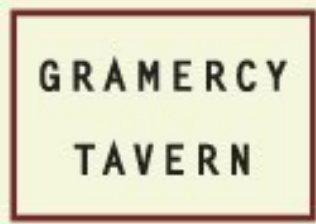
Data from O'Neill Packing

# Menu Examples





# Clients





Thank You!