

※Some export destinations may not be able to export due to exclusivity agreements. For more information, please contact us.



産地	Origin	和牛ブランド	Wagyu Brand	Description	Website
北海道	Hokkaido	和牛マスター	Wagyu Master(S Foods Farm)	Wagyu Mater original brand. Raised at only Wagyu Mater farms in Hokkaido.	
北海道	Hokkaido	ふらの和牛	Furano Wagyu	Raised at only Taniguchi Farm and quality grade has to be 3 or higher.	<a href="https://tf-g.co.jp/en/">https://tf-g.co.jp/en/</a>
北海道	Hokkaido	十勝ポロシリ和牛	Poroshiri Wagyu	Raised at only Daimaru Farm. Poroshiri means Poro (=big) Shiri (=mountain) in Ainu language.	<a href="https://www.tokachidaimaru-gyu.jp/wagyu.html">https://www.tokachidaimaru-gyu.jp/wagyu.html</a>
北海道	Hokkaido	白老和牛	Shiraoi Wagyu	Raised at only Shikishima Farm and born in only Shiraoi town.	<a href="http://shiraoi-wagyu.com/">http://shiraoi-wagyu.com/</a>
秋田	Akita	秋田牛	Akita Gyu	Fed with the blended feed of rice feed. Akita pref is famous for rice production.	<a href="https://common3.pref.akita.lg.jp/akitagyuu/">https://common3.pref.akita.lg.jp/akitagyuu/</a>
岩手	Iwate	三陸金華和牛	Sanriku Kinka Wagyu	Raised at only Ushichan Farm.	<a href="https://ushichan.jp/pb/wagyu/">https://ushichan.jp/pb/wagyu/</a>
山形	Yamagata	山形牛	Yamagata Gyu	The meat grade has to be 3 or higher.	<a href="https://www.yamagata-gyu.org/yamagatagyu">https://www.yamagata-gyu.org/yamagatagyu</a>
山形	Yamagata	米沢牛	Yonezawa Gyu	Must be heifer and older than 32 months. The meat grade has to be 3 or higher.	<a href="http://www.yonezawagyu.jp/12.html">http://www.yonezawagyu.jp/12.html</a>
宮城	Miyagi	仙台牛	Sendai Gyu	The meat grade has to be A5 or B5. This criteria is only for Sendai Gyu in Japan.	<a href="https://sendaigyu.jp/">https://sendaigyu.jp/</a>
宮城	Miyagi	黒毛和牛日高見	Hidakami Wagyu	Raised at only Hidakami Farm and contains higher unsaturated fatty acid than other wagyu.	<a href="http://www.hidakami.co.jp/wagyu">http://www.hidakami.co.jp/wagyu</a>
栃木	Tochigi	とちぎ和牛	Tochigi Wagyu	Fed with the blended feed with rice. Its meat grade has to be higher than B4.	<a href="https://tochigipower.com/?class=catalog&amp;page=601">https://tochigipower.com/?class=catalog&amp;page=601</a>
栃木	Tochigi	神田牛	Kanda Gyu	Raised at only Kanda Grand Farm.	
栃木	Tochigi	那須山麓和牛	Mt. Nasu Wagyu	Raised at only Nasu Sanroku Farm which is located at the foot of mountains.	<a href="http://zenchiku-nasusanroku.co.jp">zenchiku-nasusanroku.co.jp</a>
茨城	Ibaraki	常陸牛	Hitachi Gyu	The meat grade has to be B4 or higher.	<a href="http://ibarakilin.gr.jp/hitachigyuu.html">http://ibarakilin.gr.jp/hitachigyuu.html</a>
群馬	Gunma	五穀和牛	Gokoku Wagyu	Fed with the blended feed which contains pyrroligeneous acid.	
埼玉	Saitama	武州和牛	Bushu Wagyu	Fed with the blended feed which contains fraked corn and has to be older than 28 months.	<a href="http://bushu-wagyu.jp/">http://bushu-wagyu.jp/</a>
長野	Nagano	信州プレミアム	Shinshu Premium Beef	Contains 52% or higher Oleic acid. Its BMS has to be 5 or higher.	<a href="https://www.nn.zennoh.or.jp/gyuniku/about/">https://www.nn.zennoh.or.jp/gyuniku/about/</a>
岐阜	Gifu	飛騨牛	Hida Gyu	The meat grade has to be 3 or higher. Surrounded by Hida Mountains.	<a href="https://www.hidagyu-gifu.com/eng/index.php">https://www.hidagyu-gifu.com/eng/index.php</a>
三重	Mie	松阪牛	Matsusaka Beef	Has to be heifer. Known as one of the three most famous wagyu in Japan.	<a href="https://www.city.matsusaka.mie.jp/site/matsusakaushi/">https://www.city.matsusaka.mie.jp/site/matsusakaushi/</a>
滋賀	Shiga	近江牛	Omi Beef	Known as the oldest wagyu brand and one of the three most famous wagyu in Japan.	<a href="https://oumushi.com/en">https://oumushi.com/en</a>
京都	Kyoto	京都姫牛	Kyoto Princess Beef	Wagyu Mater original brand. Has to be heifer and raised at only Wagyu Mater farms in Ayabe.	
兵庫	Hyogo	神戸牛	Kobe Beef	Known as the most famous wagyu in Japan. The lineage has to be Tajima and has to be born and raised in Hyogo prefecture. The BMS has to be 6 or higher and yield grade has to be A or B. The carcass weight has to be less than 500 KG.	<a href="https://www.kobe-niku.jp/en/top.html">https://www.kobe-niku.jp/en/top.html</a>
兵庫	Hyogo	ワインビーフ	Wine Beef	Wagyu Mater original brand. Raised at only Wagyu Mater farm in Hikami. Fed the lees of wine.	<a href="http://www.kobe-wine-beef.com/index.html">http://www.kobe-wine-beef.com/index.html</a>
兵庫	Hyogo	姫路和牛	Himeji Wagyu	Raised in the Nishi Harima region, including Himeji City. The meat grade has to be higher than A4 or B4.	<a href="https://www.city.himeji.lg.jp/sangyo/cmsfiles/contents/0000002/2039/himejiwagyu.pdf">https://www.city.himeji.lg.jp/sangyo/cmsfiles/contents/0000002/2039/himejiwagyu.pdf</a>
兵庫	Hyogo	六甲和牛	Rokko Wagyu	The Calf has to be from Hokkaido and Kyusyu area and raised at only Kobe Ushi farm.	<a href="https://www.kobe-ushi.jp/about/breeding/rokko-wagyu">https://www.kobe-ushi.jp/about/breeding/rokko-wagyu</a>
兵庫	Hyogo	天王山和牛	Tennouzan Wagyu	Born and raised linan Farm or Toda Farm in Shimane and raised over 30 months of age at Tennouzan Farm in Hyogo.	<a href="https://tennouzan-bokujiyou.com/">https://tennouzan-bokujiyou.com/</a>
兵庫	Hyogo	播州牛	Bansyu Beef	Has to be heifer and 29 month or older. Its meat grade has to be 4 or higher.	
兵庫	Hyogo	淡路アイランドビーフ	Awaji Island Beef	Has to be heifer and raised at only Daizo Farm in Awaji Islalnd.	
岡山	Okayama	黒豆和牛(奈義和牛)	Kuromame Wagyu (Nagi wagyu)	Fed with the mixed feed of Kuromame (Japanese black soy bean) which is rich in polyphenol.	<a href="https://nagibeef.okayama.jp/">https://nagibeef.okayama.jp/</a>
広島	Hiroshima	ひろしま牛	Hiroshima Beef		
広島	Hiroshima	広島和牛 元就	Motonari Beef	Born and raised in Hiroshima. The lineage has to be Hiroshima cattle. The grade has to be B3 or higher.	<a href="https://wagyu-ninsho.jp/wagyu_motonari.html">https://wagyu-ninsho.jp/wagyu_motonari.html</a>
島根	Shimane	しまね和牛	Shimane Wagyu	The grade has to be B3 or higher. The old wagyu book(国牛十図) said Izumo and Ishimi was famous for good beef.	<a href="https://nagibeef.okayama.jp/">https://nagibeef.okayama.jp/</a>
山口	Yamaguchi	高森和牛	Takamori Drunken Wagyu	Raised at only Iwakuni farm. Fed the blended feed with Dassai sake Lees. The grade has to be A4 or higher.	<a href="http://www.miko-shokuhin.co.jp/takamori-wagyu/">http://www.miko-shokuhin.co.jp/takamori-wagyu/</a>
山口	Yamaguchi	燦	Kirameki Beef	Its grade has to be 4 or higher. Kirameki is a new brand established in 2020.	<a href="https://www.ja-ymg.or.jp/kirameki/">https://www.ja-ymg.or.jp/kirameki/</a>
香川	Kagawa	味豊黒毛和牛	Ajitoyo Wagyu		
徳島	Tokushima	阿波牛	Awa Beef	Its meat grade has to be B4, A4 or higher.	<a href="https://awachiku.mandala.ne.jp/index.php/beef">https://awachiku.mandala.ne.jp/index.php/beef</a>
福岡	Fukuoka	博多和牛	Hakata Wagyu	Its meat grade has to be 3 or higher.	<a href="http://www.hakata-wagyu.com/">http://www.hakata-wagyu.com/</a>
大分	Oita	おおいた和牛	Oita Wagyu	Its meat grade has to be 4 or higher. It has been for 100 years from former Oita wagyu brand was started.	<a href="https://oita-wagyu.jp/">https://oita-wagyu.jp/</a>
佐賀	Saga	佐賀牛	Saga Beef	Its grade has to be 4 or higher and BMS has to be 7 or higher.	<a href="https://jasaga.or.jp/agriculture/nousanbutsu/sagagyu">https://jasaga.or.jp/agriculture/nousanbutsu/sagagyu</a>
佐賀	Saga	伊万里牛	Imari Beef	Its grade has to be 2 or higher.	<a href="https://www.city.imari.saga.jp/4185.htm">https://www.city.imari.saga.jp/4185.htm</a>
長崎	Nagasaki	長崎和牛	Nagasaki Wagyu	Iki and Hiradio Gyu from Nagasaki was written in the old wagyu book(国牛十図).	<a href="https://www.nagasakiwagyu.com/">https://www.nagasakiwagyu.com/</a>
熊本	Kumamoto	菊池の誠牛	Makoto Beef	Only produced by Mr. Makoto Saito.	<a href="https://www.instagram.com/kumamotokenkikuchinomakotogyu/?hl=ja">https://www.instagram.com/kumamotokenkikuchinomakotogyu/?hl=ja</a>
熊本	Kumamoto	阿蘇江藤和牛	Aso Eto Wagyu	Only produced by Eto Wagyu Breeders.	<a href="https://www.etowagyu.com/">https://www.etowagyu.com/</a>
熊本	Kumamoto	和王	Waou	The BMS has to be 6 or higher. The age has to be older than 28 months.	<a href="https://www.jakk.or.jp/kumamoto-chikusan/">https://www.jakk.or.jp/kumamoto-chikusan/</a>
宮崎	Miyazaki	和牛マスター	Wagyu Master(S Foods Farm)	Wagyu Mater original brand. Raised at only Wagyu Mater farms.	
宮崎	Miyazaki	ハラル和牛	Halal Wagyu(S Foods Farm)	Wagyu Mater original HALAL brand. Raised at only Wagyu Mater farms.	
宮崎	Miyazaki	宮崎牛	Miyazaki Beef	Its meat grade has to be 4 or higher.	<a href="https://www.miyazakibrand.jp/brand-list/01-beef/">https://www.miyazakibrand.jp/brand-list/01-beef/</a>
宮崎	Miyazaki	尾崎牛	Ozaki Beef	The age has to be older than 28 months. Only produced at Ozaki farm.	<a href="https://www.miyazakibrand.jp/brand-list/01-beef/">https://www.miyazakibrand.jp/brand-list/01-beef/</a>
宮崎	Miyazaki	宮崎ひまわり牛	Miyazaki Sunflower Beef	Raised only at Himawari farm.	<a href="http://himawaribokujiyou.com/">http://himawaribokujiyou.com/</a>
鹿児島	Kagoshima	和牛マスター	Wagyu Master(S Foods Farm)	Wagyu Mater original brand. Raised at only Wagyu Mater farms.	
鹿児島	Kagoshima	ハラル和牛	Halal Wagyu(S Foods Farm)	Wagyu Mater original HALAL brand. Raised at only Wagyu Mater farms.	
鹿児島	Kagoshima	ひらまつ和牛	Hiramatsu Wagyu	Raised only at Hiramatsu farm.	<a href="https://hiramatsu-group.com/">https://hiramatsu-group.com/</a>
鹿児島	Kagoshima	北さつま牛	Northern Satsuma Beef	Raised only by Kitasatsuma Wagyu Club which is a group of five farm managers in Kagoshima.	<a href="https://maedanojo.com/brand/">https://maedanojo.com/brand/</a>
鹿児島	Kagoshima	宮路牛	Miyaji Beef	Raised only at Miyaji Livestock Center.	
鹿児島	Kagoshima	あさひ牛	Asahi Beef	Raised only at Yanase farm.	<a href="https://yanase-farm.com/">https://yanase-farm.com/</a>
鹿児島	Kagoshima	のざき牛	Nozaki Beef	The grade has to be 4 or higher. Raised only at Ozaki farm.	<a href="https://nozaki-farm.jp/products/">https://nozaki-farm.jp/products/</a>
鹿児島	Kagoshima	マザービーフ	Mother Beef for Aging	Refattened wagyu cow only produced by Hiramatsu farm. Good for aging.	<a href="https://hiramatsu-group.com/">https://hiramatsu-group.com/</a>
産地	Origin	交雑ブランド	F1 Brand		
不問	Any	和牛マスター	Wagyu Master(S Foods Farm)	Wagyu Mater original brand. Raised at only Wagyu Mater farms.	
北海道	Hokkaido	北大雪牛	Northern Snow Beef		
宮城	Miyagi	みちのく日高見牛	Michinoku Hidakami Beef	Raised at Michinoku farm.	
兵庫	Hyogo	六甲姫牛	Rokko Princess Beef	Has to be heifer and raised at Kobe Ushi Farm.	
兵庫	Hyogo	はりま牛	Harima Beef		
岡山	Okayama	奈義牛	Nagi Beef	Fed with the blended feed with Kuromame(black beans).	<a href="https://nagibeef.okayama.jp/">https://nagibeef.okayama.jp/</a>
山口	Yamaguchi	高森牛	Takamori Beef		
香川	Kagawa	瀬戸夕風牛	Seto Yunagi Beef		
熊本	Kumamoto	味彩牛	Ajisai Beef		<a href="https://www.jakk.or.jp/kumamoto-chikusan/">https://www.jakk.or.jp/kumamoto-chikusan/</a>