

Wagyu training

Ohmi

Ohmi Beef has a history dating back approximately 400 years, far longer than that of any other wagyu brand. It is said the Ohmi Beef was presented to the shoguns in 1590, when Japan was unified into one country. Even during the Edo Era (1603-1868), when the consumption of meat was forbidden, miso-marinated beef was sold as the health curing agent. Entering the Meiji Era, shipments of Ohmi Beef to Tokyo got underway along with the development of a distribution network. During this period, all Ohmi Beef was shipped under the name "Kobe Beef." This was because Ohmi Beef was shipped to Tokyo via Kobe Port and in those days, it was customary to refer to a brand of beef by the name of the port from which it was shipped. Therefore, Ohmi Beef was handled as "Kobe Beef" even though it was produced in a different region. This is the reason why the name "Kobe Beef" became widely recognized throughout the world.

- Oldest tradition of wagyu.

Miyazaki

Miyazaki is the top brand of Japanese Wagyu known for its quality and consistency. Produced from Japanese black cattle, and raised in Miyazaki prefecture, Miyazaki has become known for its snowflake like marbling. In order to qualify as Miyazaki wagyu, cattle must be born and raised in Miyazaki prefecture and graded A4 and above. Miyazaki Wagyu has won the "Wagyu Olympics" in 2007 and 2012 which is the first time in the history of the tournament that a brand has been able to win consecutive awards. They have also won the prime minister's award for excellence for the third consecutive time, which is also the first time in the history of the tournament that a brand has won 3 consecutive awards. Asia international, inc. was recognized as the first authorized distributor of Miyazaki in the United States.

Miyazaki is a Prefecture in the southeastern coast of Kyushu island in Japan. Known for its beautiful mountainous and coastal scenery, Miyazaki has a good warm weather year round, which positively affects the quality of the meat; while Wagyu council teaches farmer how to breed cattle and strictly control the bloodline of bulls that can be classed as Miyazaki Wagyu. Miyazaki Wagyu is Japanese black wagyu which accounts for 90% of Wagyu raised in Japan and is world-renowned for its genetic predisposition to developing fine grained, speckled marbling and a buttery, tender texture.

Olive Wagyu

What is this "Wagyu" we're talking about? Let me break it down for you. There are four breeds of "Wagyu" -- Japanese cattle, that is -- that are indigenous to Japan. One of them, Kuroge Wagyu, is genetically predisposed to high levels of marbling. It's really hard to get authentic Wagyu 100% from the Kuroge Washu breed directly from Japan.

But we didn't just source authentic Wagyu from this Pacific Rim nation.

We sniffed out the rarest of the rare when it comes to Wagyu, and found a micro-batch of Wagyu nesto nestled away in a coastal corner of Japan's smallest prefecture, that had been raised on a diet of olives that had been toasted and caramelized in the traditional Seto Inland Sea method. We found that this particular type of Wagyu -- they call it Olive Wagyu-- has the highest levels of healthy fats of any beef anywhere, at 65.2% oleic acid content. That's what causes the melt in your mouth texture. It also has a bolder umami flavor than any other Wagyu; and at only 2200 Olive Wagyu animals in existence and just a few harvested per month, it might just be the smallest-batch steak on the planet.

Feeds and raising technique

Speciality mix various feeds suited for the growth of cattle. "They are all different just like human so its important to care about each cattle." The use of fine quality straw is vital in order for them to have smooth marbling. Always keeping their paddock extremely clean. Also always ensuring at least 2 cattle per paddock so they aren't stressful or lonely.

Wagyu Grading Scale

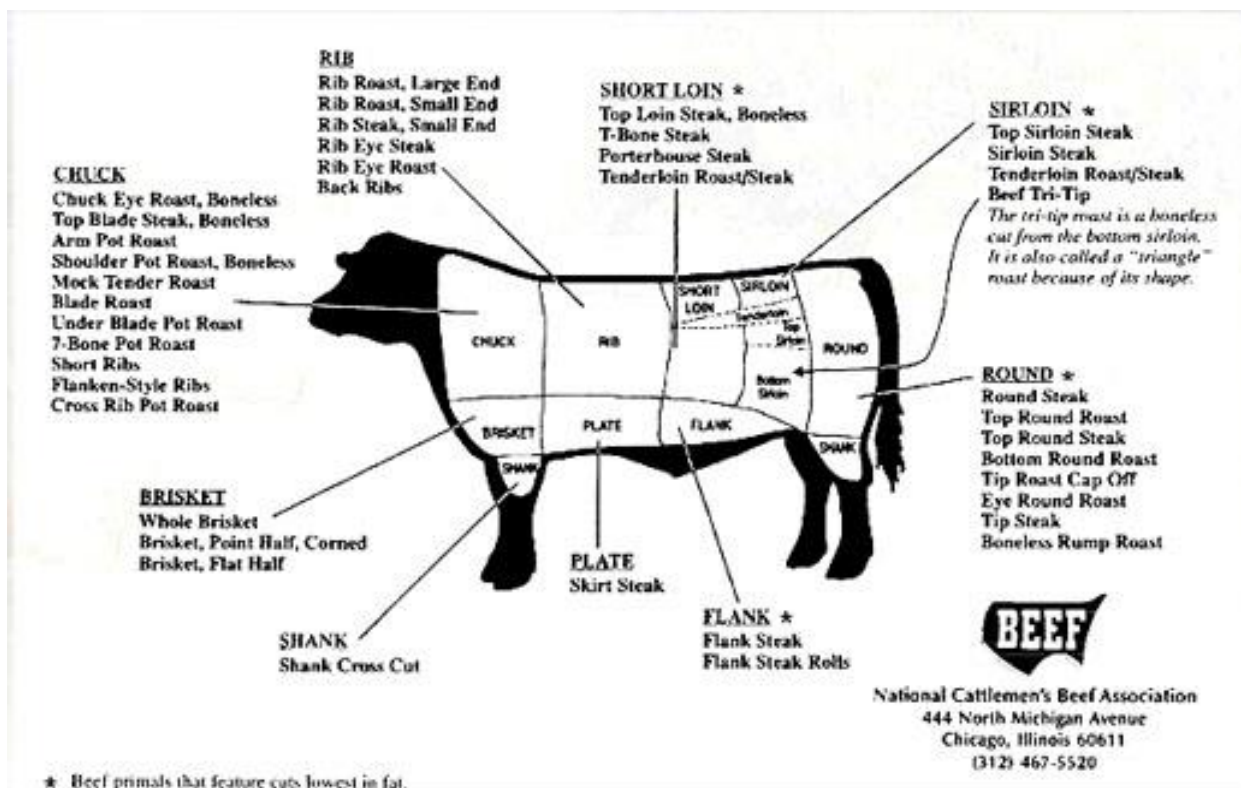
In order to ensure fair trading, beef in Japan is currently graded by the Japan Meat Grading Association on the basis of the yield grade and meat quality grade.

The yield grade refers to the ratio of meat to the total weight of the carcass, and is classified into 3 grades from A to C, with A providing a higher yield. The meat quality grade is classified into five grades from 1 to 5, based on four criteria: fat marbling; the color and brightness of the meat; its firmness and texture; and the color and brightness of the fat. The lowest of the four individual grades becomes the final grade allocated to the meat.

A thorough grading system of 15 grades (using a combination of the two above-mentioned elements) ensures a clear indication of Wagyu meat quality and yield grade.

A	72% and above
B	69% and above, but under 72%
C	Under 69%

5 Extremely good	No.8 -No.12
4 Very good	No.5 -No.7
3 Average	No.3 -No.4
2 Equivalent to average	No.2
1 Inferior	No.1















Beef carcass grading is determined by yield and meat quality scores.

- **Yield score (A to C):** This is classified into three grades depending on the amount or percentage of edible cuts that can be gained from a single head of cattle.
- **Meat quality score (1 to 5):** This is the overall score based on the degree of marbling, firmness and texture, color, quality, and other factors.

←-----KUBE BEEF----->

←-----Tajima beef----->

Grading	A,B /1		A,B /2		A,B /3		A,B /4		A,B /5			
B.M.S.	No.1	No.2	No.3	No.4	No.5	No.6	No.7	No.8	No.9	No.10	No.11	No.12
												

Photographic standards have not been made for BMS grades No.1 and 2. This is because no fat marbling is recognized in BMS No.1, and BMS No.2 does not satisfy BMS No.3 grade requirements.