

黒毛和牛 BLACK WAGYU BEEF



サーロイン SIRLOIN

150 g	¥ 6,600
300 g	¥ 11,900
750 g	¥ 29,700
1000 g	¥ 39,300

テnderロイン TENDERLOIN

150 g	¥ 9,900
300 g	¥ 19,400
450 g	¥ 29,300

産地に拘らず、A5ランクの上質な黒毛和牛を選んでご提供しております。産地は沖縄から北海道までシェフが厳選いたしました。ブランド和牛に比べて、リーズナブルなお値段でお楽しみいただけます。

Kuroge Wagyu(Japanese Black) Beef ★★★★★

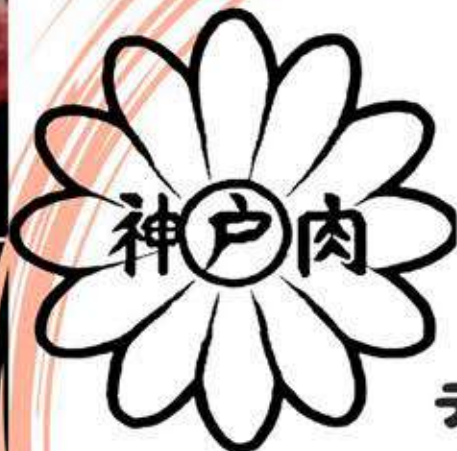
Selections of prime Japanese beef. They are good quality A5 Japanese beef with no brand name .

Kuroge Wagyu Beef is produced not only in Nagano, but also other areas in Japan.

神戸牛 KOBE BEEF



Kobe Beef ★★★★★



サーロイン SIRLOIN

200 g	¥ 26,400
400 g	¥ 52,800
600 g	¥ 79,200

テンドーロイン TENDERLOIN

150 g	¥ 22,100
300 g	¥ 43,800
450 g	¥ 65,300

Kobe Beef refers to cuts of beef from the Tajima strain of wagyu cattle, raised in Hyogo Prefecture Japan, according to rules as set out by the Kobe Beef Marketing & Distribution Promotion Association.

The meat is generally considered to be a delicacy, renowned for its flavour, tenderness, and fatty, well-marbled texture.

Kobe Beef is also called Kobe niku , Kobe-gyu or Kobe-ushi in Japanese.

Kobe Beef is ranked in the top three Wagyu in Japan with Matsuzaka-ushi and Yonezawa-gyu.

U.S. media reported that Kobe Beef is rated in the top 9 of the most luxury food in the world 2009.