

THE STORY OF OUR WAGYU



We offer Japanese Ribeye wagyu from Japanese Wagyu cows that are raised in the warm climate and environment of Kagoshima Prefecture, located at the southwestern tip of the island of Kyushu which is the southernmost of the four main islands of Japan.

The cattle is raised following centuries old Japanese traditions and is fed for 840 days which results in A4/ A5 quality Wagyu with a BMS of 12.

The Kagoshima 'Black' as the cow is called has won the best wagyu award and the world's best steak award in 2022.

What are the characteristics of the Kagoshima Gyu?

Kagoshima Black Beef is a brand of beef characterised by its melt-in-your-mouth texture and delicate but firm taste of meat and fat, which is created by well-balanced marbling with a low melting point called unsaturated fatty acid, interwoven in its fine and tender meat texture.

100 GRAM OF WAGYU €65.00

100 GRAM WAGYU IN YOUR MENU €38.00

IF YOU WISH TO ORDER MORE THAN 100 GRAMS, CONTACT US FOR THE PRICE

Our wagyu needs to be ordered at least 24H in advance and only after we confirm your order.

