

Delicious Products  
of Fukuoka

# Hakata Wagyu

## Hakata Wagyu – a superb balance of tender fat and lean meat.

**SEASON** All year    **ORIGIN** Imaju and Motooka (Nishi Ward)

Fukuoka City is popular for its convenient location and proximity to nature and rich food culture. Just outside the city center, you'll find abundant nature and wagyu beef livestock farms. The brand name of cattle raised in Fukuoka is Hakata Wagyu. But of all the black wagyu brands produced by registered farmers in Fukuoka Prefecture, only beef given a yield grade of 3 or above can be called Hakata Wagyu. These special cattle are raised in areas such as Imaju and Motooka in Nishi Ward of Fukuoka City.

The cattle are given high-quality, specialized feed that includes corn, wheat bran, and soybeans, as well as staple rice, hay and pasture

grass grown in Fukuoka prefecture. The result is a quality of beef that is tender and juicy with a flavor of sweetness and depth. High-quality Hakata Wagyu is also popular in Japan as a gift during the mid-year and year-end gift giving seasons. To fully enjoy its flavor, be careful not to overcook it. When eaten with rock salt, the sweetness of the meat stands out. It is also, of course, perfect for sukiyaki, shabu-shabu, and other dishes.

This quality beef is rapidly becoming a new specialty of the Hakata area-try it once and you'll immediately understand why.

