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INTRODUCING

THE BEST MEAT IN THE WORLD

WAGYU



Wagyu beef is originally from Japan and is considered the best meat in the world. Wagyu, which means “Japanese cow,” refers to several Japanese breeds known for their **high-quality marbling**, that is, the even distribution of fat within the meat.

THE WAGYU FROM ALXAMA IS

A-5

It boasts the **highest possible level** of quality and yield in the grading of Wagyu beef! The meat features excellent marbling, ideal color and shine, as well as exceptional firmness and texture.

ORIGIN



The marbling of our Wagyu beef originates from **Kagoshima** Prefecture and is primarily produced from **Japanese Black** cattle (Kuroge Washu). In national Wagyu competitions, such as the “Zenkoku Wagyu Noryoku Kyoshinkai,” Kagoshima beef frequently stands out, having won the top prize in 2017.



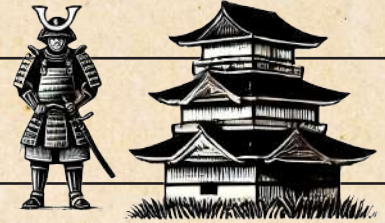
EST. **ALXAMA** 2017
RESTAURANT AND BUTCHER SHOP

WAGYU'S HISTORY

“wa” = japanese | “gyu” = cattle

Wagyu beef, originating in Japan, is recognized worldwide as the **best meat in the world**. Its history is rich and dates back to the Edo period (1603-1868), an era when the consumption of mammalian meat was prohibited due to Buddhist influences. During that time, Wagyu cattle were used primarily in agriculture, especially as draft animals in rice fields.

Edo Period and Food Prohibitions



Despite the strict restrictions, the Japanese found creative ways to consume meat. They used euphemisms and renamed the meat to disguise its consumption, referring to it as “medicine” or giving it plant names. This ingenuity allowed people to continue consuming meat, especially on special occasions and in rural areas where enforcement was less strict.

The Search for the Perfect Meat ★★★★★

With the arrival of Westerners at the end of the Edo period, Japan began adopting foreign influences, including in cuisine. Meat consumption became more common, and Wagyu cattle were crossbred with Western breeds, resulting in the high-quality meat with superior marbling that we know today. After World War II, the focus on Wagyu production intensified, with specialized techniques ensuring its tender texture and unique flavor. Japan established strict certification standards, ensuring that only meat meeting these criteria is called “Wagyu.” Today, Wagyu beef has become a luxury product enjoyed globally. It is considered the best in the world! Try it today.

