



HARMONY IN EVERY BITE.

INTRODUCING THE FINEST IN
WAGYU BEEF FROM JAPAN'S PREMIER FARMS.

Hitachigyu beef is the premier Japanese black kuroge-wagy beef, imported from the Ibaraki prefecture off the east coast. We ensure top-tier quality by using the healthiest, most sustainable cattle-raising practices, from a mixed antibiotic-free feed and spacious, comfortable barns resulting in exceptional taste and texture.

Distinct tastes and sought-after flavors come from the delicate combination of marbling and lean, red meat that cooks easily, and plates exceptionally.





CHEFS, ELEVATE YOUR MENU WITH CHOICE CUTS OF SOME OF THE FINEST MEATS IN THE WORLD.

Superior beef starts with proper treatment and nutrition of the cow. Every head of Hitachigyu cattle is treated with the utmost care and respect, making the meat not only flavorful, but ethical as well. Hitachigyu beef pairs beautifully with a wide variety of traditional and contemporary dishes.

Hitachigyu Beef comes from meticulously raised Japanese black cattle, aged 30 months using only the highest quality, locally grown feed to ensure premier quality flavor and texture. In order for beef to bear the Hitachigyu name, it must meet strictest grading standards, as instituted by the Japanese Meat Grading Association. A five step evaluation inspects the quality of marbling, color, shine, firmness, texture, and fat color and shine. The yield, or striation of meat in each cut, is also considered.

Each Hitachigyu cut is either A5 or A4 ensuring delicious appearance, texture, and flavor.

HITACHIGYU IS PROUD TO OFFER TWO SELECTIONS OF WORLD CLASS BEEF FROM OUR COMMUNITY OF FARMS IN THE IBARAKI PREFECTURE.

HITACHIGYU

FINE WAGYU BEEF

Cattle are raised 30 months to the highest environmental and health standards possible, and are then transferred directly from our farms to a USDA facility and butchered to create delicious, beautiful meat sought the world over for its beautiful taste, texture, and appearance.



HITACHIGYU PREMIER

ULTRA FINE WAGYU BEEF

The echelon of Wagyu Beef, Hitachigyu Premier only includes meat raised from day one at our integrated and premier farms, ensuring the absolute care and nutrition of the cattle and creating the world's highest grade cuts.



A RICH FARMING REGION, WITH FARMERS DEDICATED TO THE HIGHEST STANDARDS.

The Hitachi province, now the Ibaraki Prefecture, is home to historic agricultural lands, stretching along the eastern edge prefecture, boarding the Pacific Ocean. The soil here thrives with natural environs and a year-round mild climate makes for an ideal combination for nurturing high-quality, superior cattle.

Our beef comes from some of the most dedicated, ethical farms in Ibaraki Prefecture in Japan. Most are family owned, raising cattle for decades, and always evolving to produce better environments for the cattle.

