

# WAGYU

## KAGOSHIMA

### Super Premium Japanese Beef



**AKUNE GOLD**  
AUTHENTIC JAPANESE BEEF

日本産和牛



Chiba Plant  
Certificate No. 10243

Akune City takes full advantage of the natural blessings in Kagoshima, which boasts the largest number of Wagyu cattle raised in Japan.







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**Striploin**



**Rib Eye Roll**



**Tender Loin**



**Rib Cap**



**Chuck Roll**



**Chuck Short Rib**



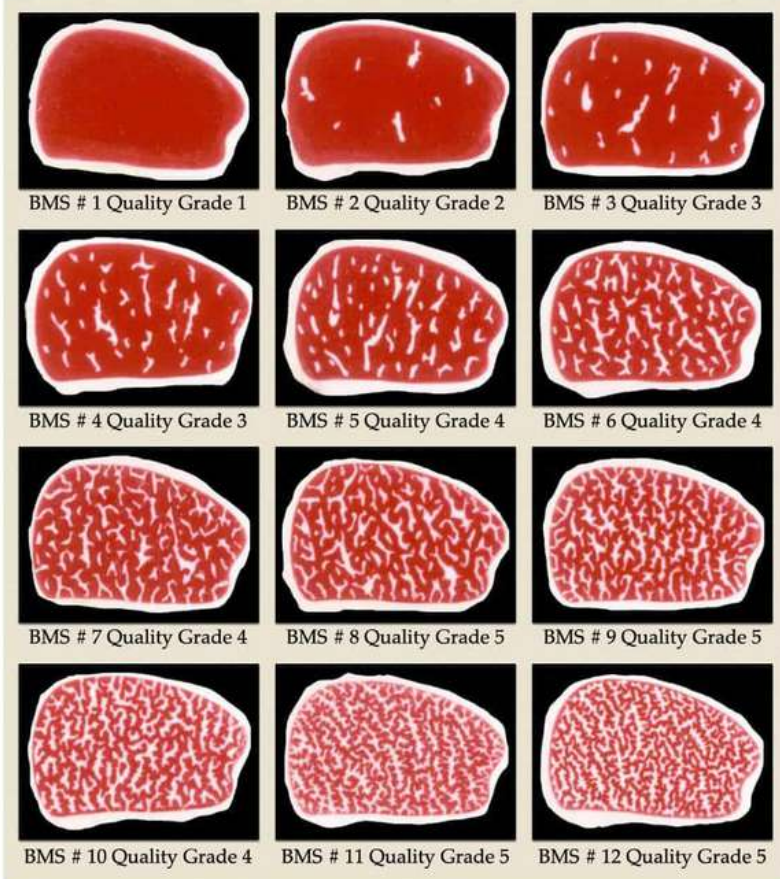
**Brisket**



			Description		Size	Note
A5	WG-KAG1001	WAGYU A5 Tenderloin (Kagoshima Origin) JPN	Incredibly tender muscles . The most prized cut on the entire beef.	Steak, BBQ, Roast Beef	About 5kg	
	WG-KAG2001	WAGYU A5 Striploin (Kagoshima Origin) JPN	Finely textured and tender. Ideal for steak	Steak, BBQ, Roast Beef, Sukiyaki,Shabu-Shabu	About 3-6 kg	
	WG-KAG3001	WAGYU A5 Rib Eye Roll (Kagoshima Origin) JPN	Thick and fine textured. Full-bodied flavor	Steak,BBQ, Stewing	About 3 kg	
	WG-KAG3010	WAGYU A5 Rib Cap (Kagoshima Origin) JPN	Great balance with juicy fat and tenderness	Steak,BBQ, Stewing	About 1.5kg	
	WG-KAG4001	WAGYU A5 Chuck Short Rib (Kagoshima Origin) JPN	Flavorful, good marbling and good appearance	Steak, BBQ, Stewing, Sukiyaki, Shabu-Shabu	About 5kg	
	WG-KAG4010	WAGYU A5 Chuck Roll (Kagoshima Origin) JPN	Well-marbled and tender. Best for BBQ	Steak, BBQ, Stewing, Sukiyaki, Shabu-Shabu	About 25kg	
	WG-KAG5001	WAGYU A5 Brisket (Kagoshima Origin) JPN	Lean and tender	BBQ, Stewing, Shabu-Shabu, Gyudon	About 15kg	
	WG-MYA2001	WAGYU A5 Striploin (Miyazaki Origin) JPN	Finely textured and tender. Ideal for steak	Steak, BBQ, Roast Beef, Sukiyaki,Shabu-Shabu	About 3-6 kg	
	WG-MYA3001	WAGYU A5 Rib Eye Roll (Miyazaki Origin) JPN	Thick and fine textured. Full-bodied flavor	Steak,BBQ, Stewing	About 3 kg	
	WG-MYA3010	WAGYU A5 Rib Cap (Miyazaki Origin) JPN	Great balance with juicy fat and tenderness	Steak,BBQ, Stewing	About 1.5kg	
A4	WG-KAG2001A4	WAGYU A4 Striploin (Kagoshima Origin) JPN	Finely textured and tender. Ideal for steak	Steak, BBQ, Roast Beef, Sukiyaki,Shabu-Shabu	About 3-6 kg	
	WG-KAG3001A4	WAGYU A4 Rib Eye Roll (Kagoshima Origin) JPN	Thick and fine textured. Full-bodied flavor	Steak,BBQ, Stewing	About 3 kg	
	WG-KAG3010A4	WAGYU A4 Rib Cap (Kagoshima Origin) JPN	Great balance with juicy fat and tenderness	Steak,BBQ, Stewing	About 1.5kg	
	WG-KAG4001A4	WAGYU A4 Chuck Short Rib (Kagoshima Origin) JPN	Flavorful, good marbling and good appearance	Steak, BBQ, Stewing, Sukiyaki, Shabu-Shabu	About 5kg	
	WG-KAG4010A4	WAGYU A4 Chuck Roll (Kagoshima Origin) JPN	Well-marbled and tender. Best for BBQ	Steak, BBQ, Stewing, Sukiyaki, Shabu-Shabu	About 25kg	



## Beef Marble Score (BMS) 1 - 12

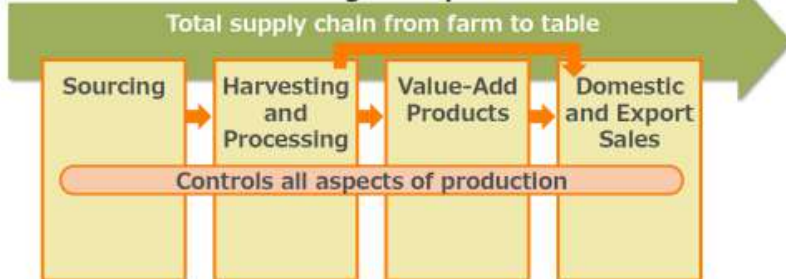


Yield Grade	Meat Quality Grade				
	5	4	3	2	1
A	A5	A4	A3	A2	A1
B	B5	B4	B3	B2	B1
C	C5	C4	C3	C2	C1

Wagyu beef is strictly evaluated for total yield, meat quality and marbling according to established criteria monitored by a single third-party organization accredited by the Japanese government. Meat yield is given a rate of either A, B or C, which is paired with a total grade score of 1–5. Marbling is given a separate Beef Marble Score (BMS) from 1–12 defining the amount of marbling present and its level of finely woven intricacy.

### Starzen Co., Ltd. Overview

Starzen is the leading meat supplier in Japan creating its own integrated platform



### Beef Carcass and Respective Cuts

