



“THE TRUE WAGYU BEEF FROM JAPAN.”



Japanese Black cattle are one of the four true breeds of Wagyu cattle. Kagoshima Beef is genuine Wagyu beef from the Kagoshima Prefecture in Japan, located at the south end of Kyushu. Each animal is source verified and each case comes with a certificate of authenticity.

JAPANESE BLACK CATTLE—WAGYU BEEF

Born and bred in Japan, Wagyu beef possess superior marbling. This internationally recognized cattle brand's exceptional marbling enhances the tenderness and flavor of the beef. The carcass is twice as high in mono- saturated fat than other breeds, with lower levels of saturated fats. This makes it a healthier option with superior taste and quality. Japanese Black cattle accounts for over 90% of all Wagyu. Kagoshima is the genuine Wagyu, single breed and raised by Japanese standards.

SUPERIOR TASTE & QUALITY

Known for its superior marbling, Wagyu beef is some of the most prized meat by consumers around the world.

The marbling of genuine Wagyu beef is extensive, with softer fats and a more tender meat texture.

The Japan Meat Grading Association (JMGA) evaluates the carcasses strictly, one by one, using a JMGA certified grader. Japanese grading is divided into two main categories: yield grade and meat quality grade.

COMPETITIVELY PRICED

Kagoshima Beef is exclusive to our portfolio and offers the finest Wagyu from Japan. Our products are delivered fresh, vacuum packaged, and are always source verified. The superiority of Wagyu beef is unparalleled, providing an unrivaled eating experience.



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