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Wagyu – Luxurious flavor of Japanese Beef

By now, I'm sure you've heard of the term "Wagyu". Ever since the popularity of this special beef blossomed globally, we now see the name on menu's all over the world. With the popularity rising, we also see various versions of the original Wagyu.

What is Wagyu?

Wagyu is one of the most luxurious and tasteful Japanese beef cattle. The fine taste of Wagyu comes from the meticulous caring of each cattle by the producers. Wagyu calves are raised in specially maintained breeding environments and carefully monitored 24/7 by the producer. They are given individual names at birth and raised in well-ventilated large barns spread with sawdust. All domestic cattle are registered in a database at

birth with an individual identification number, and the consumers can find the information such as breed and birthdate.

Newborn calves are fed with milk replacer one by one, by hand, and the grown cattle are fed by whole crop silage which contains highly nutritional ingredients. Producers also consider these meals for their cattle a secret sauce that is not shared to the public, almost like Coca-Cola notoriously keeping their recipe a secret. Some farms even provide their calves with handmade calf jackets when the weather gets colder. The beer and the massages? Well that's still considered a myth.



Wagyu, Japanese beef cattle

Quality Control?

After passing the extremely strict standard and hygiene inspection, the Wagyu beef is graded according to the texture, the color of the meat and the quality of Shimofuri. The grading ranges from A1 to A5, where A5 is the highest quality beef. American beef has their own grading, where USDA Prime is considered to have the highest fat content. In context, a USDA Prime beef is ranked somewhere along the A2-3 grading in Japan.

The Wagyu beef qualified as authentic, high-quality domestic Japanese beef has the “Wagyu mark” attached on its package along with the individual identification numbers. You will never find such premium beef like Wagyu in any other countries. Its highest quality comes from the farmer’s respects and loving care for the cattle.

American Wagyu

More recently, people mistakenly think that American Wagyu might be promoted as Wagyu, however, this is not necessarily true. American Wagyu is a crossbreed of the Japanese Black Cattle and American Black Angus. This type of beef is produced in the US and was readily available before 2012, which is the first year Americans were able to taste imported Japanese Wagyu due to changes in the import regulation.

And the taste?

One of the well-known feature of Wagyu beef is the melt-in-the-mouth texture and tenderness which can’t be found in the other beef. The rich and sophisticated taste comes from the beautiful marbled pattern of high-quality fat, which is often called Shimofuri.

Aroma is another unique feature of Wagyu beef. The rich and sweet Wagyu beef aroma spreads in the mouth when chewing the meat. Wagyu beef is often cooked in Sukiyaki hotpot and creates the strongest aroma when meat is heated in the best temperature of 176 degree. The aroma stays within the meat and is released again when chewed, so it still tastes delicious after it gets cold.

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