



Wagyu from Kyoto to the World

Kyoto City Central Wholesale Meat Market
&
Slaughterhouse



About Our New Facilities

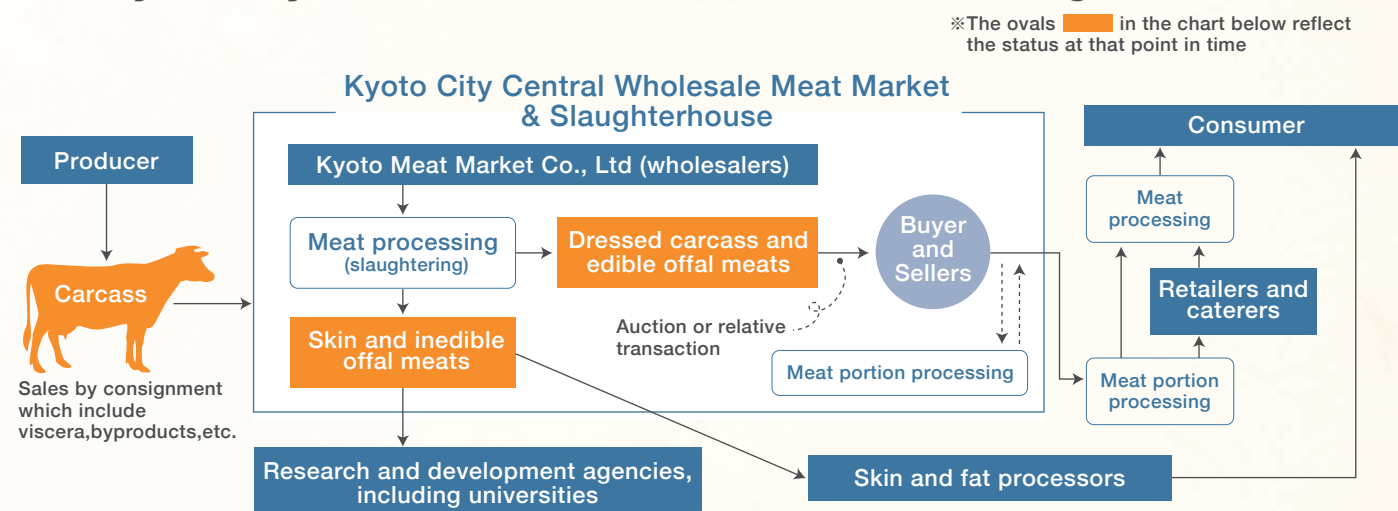


Market History

Kyoto City Central Wholesale Meat Market & Slaughterhouse was established as a central wholesale market specifically for fresh meat in October 1969 taking over its function from the Kyoto Municipal Slaughterhouse which was founded in 1909. It has been fully renovated in order to provide facilities designed for exporting Japanese beef overseas and it has been in operation since April 2018.

The new facilities are the latest among the 10 national central wholesale markets managed by municipal governments in Japan, and the most advanced equipment is installed. Also, owing to the streamlined process including slaughtering, dressing and processing, we are able to produce beef in higher quality than ever and export it overseas.

Main Distribution Channels for Kyoto City Central Wholesale Meat Market & Slaughterhouse



TEL: +81-75-681-5791 FAX: +81-75-681-5793

Kyoto City Central Wholesale Meat Market & Slaughterhouse
2 Higashinokuchi, Kisshoin Ishihara, Minami-Ku, Kyoto City 601-8361
【Homepage】 <http://www.city.kyoto.lg.jp/menu2/category/34-0-0-0-0-0-0-0-0-0-0.html>



Issued on January, 2019
Kyoto City Printing Number 303191





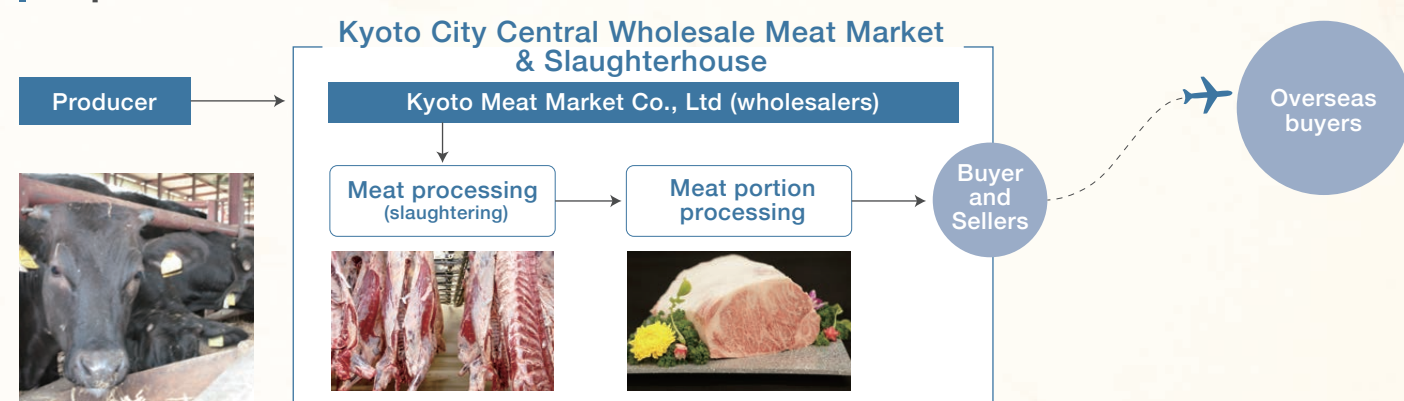
Wagyu is a Japanese beef which Japanese farmers have refined through their efforts over many years. The Wagyu breeds include the Japanese Black, Japanese Brown, Japanese Shorthorn and Japanese Polled breeds of cattle. Of these, the Japanese Black is the breed primarily used to produce Wagyu in Japan due to its highly superior quality of meat, particularly the fat content, or 'sashi' in Japanese. This breed also accounts for 95% of all beef cattle bred in Japan. The deliciousness of Japanese Wagyu beef is characterized by its unique aroma, marbled fat (or

sashi), which gives the meat a soft texture and its high quality amino acids and unsaturated fatty acids which give the meat its unique richness. Most notably, the marbling of the fat (sashi) dictates the texture, is an indicator of how delicious the meat will be, and is also used to decide the rank of the meat, making it very important. Wagyu beef is a food with a soft texture, rich aroma and delicate flavor not found anywhere else in the world. Please make sure that you sample the flavor of real Japanese Wagyu Beef.



※This meat is KYOTO BEEF 雅 (MIYABI)

Export and Distribution Flow



Wagyu Dishes

“Sukiyaki”



One of the most famous Japanese dishes known worldwide is Sukiyaki. In the Meiji period (1868–1912), the practice of preparing and eating beef became more widespread, and Sukiyaki has its roots in the Beef Hot-Pot dishes which were popular at the time. Sukiyaki is said to have originated in Kyoto. Sugar is placed in a heated pot and raw beef is cooked once the sugar has melted. The beef is then mixed with stock (made from soy sauce and sweet sake) and then dipped in raw egg yolk if desired and eaten. From there, beef and vegetables are put into the stock in the pot and broiled.

“Shabu-Shabu”

Chinese dishes which use a single pot made their way to Kyoto, and Shabu-Shabu is a Japanese dish based on this. Thinly sliced beef are swished around in boiling water until cooked, then dipped in ponzu sauce or sesame sauce before eating.



“Steak”



Steak is a very simple way of cooking therefore you can truly enjoy the flavor, aroma and incredibly soft texture of Japanese Wagyu beef. Grilled wagyu beef goes well simply with salt, soy sauce or wasabi.