

Kynext Restaurants Group



catalog

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Kyushu, Miyazaki Prefecture,

- Only the best masterpieces of A5 and BMS12 are shipped as emperor beef among the Japanese beef raised on the best ranch in Japan that Yamasaki, a leading Wagyu kaiseki dish in Thailand and a Michelin one-star chef, searched for and found. I will.
- The ranch, which is equipped with the most advanced equipment in Japan, has excellent ranch facilities. It is clean and keeps even small insects away from important cows.
- We will install a higher quality water purifier on land with good water quality and give the selected feed without losing its freshness each time.
- The straw, which is the bed of Wagyu beef, is changed almost every day to make it always comfortable.
- In accordance with animal welfare, not only the physical condition of cows is managed, but also the compatibility between cows and private rooms for relaxing are fully equipped and fattening is stress-free.

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宮崎牛

Miyazaki beef



Kyushu Miyazaki Prefecture



- Miyazaki is said to be the birthplace of Japanese mythology, and is one of Japan's leading producers of Japanese Wagyu beef, blessed with rich hills, fertile soil, mineral-rich springs, and seasonal climate.
- Miyazaki Prefecture is a major production area that has been sending bare cows (calves) to branded areas in other prefectures for a long time. The Miyazaki beef brand started when we started an initiative to raise the raw beef as it is in the prefecture.
- In 2010, the worst foot-and-mouth disease in Japanese history struck Miyazaki, and not only Miyazaki cattle but the entire livestock farming suffered catastrophic damage, but Miyazaki Prefecture united and made every effort to revive Miyazaki cattle. I will.
- Producers who had the toughest experience in the history of Wagyu after the war used the lessons learned and recovered the number of wagyu that had been drastically reduced due to advanced wagyu breeding that surpasses other ranches nationwide in terms of hygiene and environment. ...
- Nowadays, it is one of the leading Japanese beef in terms of quality and breeding number, and its name has been praised by celebrities in Hollywood, USA, beyond the Pacific Ocean.



鹿児島黒牛

Kagoshima KURO USHI beef



Kyushu Kagoshima Prefecture

- The number of Japanese beef fattening animals (Japanese Black) in Kagoshima Prefecture is the highest in Japan.
- The share of the whole country is about 20%.
- One of the secrets of the deliciousness of Kagoshima black beef is the existence of breeding bulls that produce delicious meat. The public and private sectors are working together to improve "Kagoshima Black Beef" and promote brand establishment.
- It is a brand that has won many awards by developing and nurturing excellent Japanese beef such as "Kim Hwa-Seung".
- With abundant breeding numbers, it is suitable for overseas export and has expanded into many countries including Asia.

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おおいた豊後牛

Bungo beef



Kyushu Oita Prefecture

- Oita Prefecture, one of Japan's leading hot spring resorts, also known as "Oita, Onsen Prefecture," has deep green mountains, a warm climate, fertile land, and magnificent and wonderful nature.
- In this perfect environment, Wagyu farmers are working hard to minimize stress on the cows, so the cows grow up and grow, which leads to the deliciousness of "Oita Bungo Beef".
- "Oita Bungo beef" is a meat with beautiful marbled meat. It is characterized by its rich flavor, melty softness and outstanding taste, and the pedigree of the sire, which is the decisive factor for meat quality, is highly evaluated nationwide.
- It is defined as "the longest fattened Japanese Black beef in Oita prefecture (however, in the case of cows, it is limited to heifers)".



熊本和王

Kumamoto Wao beef



Kyushu, Kumamoto Prefecture

- "Wao" means "King of Japan" and comes from the name given to the king of Japan by the great powers of mainland China long ago. It is a relatively young brand born in Kumamoto to become the "King of Japanese Wagyu" in Kyushu, which has been a major friend of the continent since ancient times and is still the main exporter of Wagyu in Japan.

- Only cows aged 28 months or older raised on carefully selected feeds with a degree of marbling (BMS) of 6 or more, which can be divided into 12 stages, are "Wao".

- "Kumamoto Japanese Black Beef" is cultivated with great care in pure water, air, and a blessed natural environment. Among them, Kumamoto Japanese Black Beef "Wagyu" is a premium grade that boasts a high reputation for its soft marbled meat and rich flavor.

- Kumamoto Japanese black beef raised in a blessed natural environment is said to be the highest peak of beef because of its mellow texture and moderately sweet meat quality.

- It is grown in Kumamoto's pure water and a safe feed that contains salt and minerals in corn, barley, bran, soybean meal, etc., and its soft meat quality and taste with well-balanced sashimi are attractive.

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米沢牛

Yonezawa beef



Tohoku Yamagata Prefecture



Yonezawa beef that Yamasaki fell in love with and made Thai hoodies groan.

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- The tradition of "Yonezawa beef", one of the four Yamato beef in Japan, began when an English teacher visited Yonezawa, Yamagata Prefecture, a snowy village with abundant nature at the beginning of the Meiji era. It was the beginning of edible Yonezawa beef that Mr. Charles Henry Dallas, who taught as an English teacher, ate Japanese beef at Kojokan Junior High School, which was opened by Uesugi Takayama. At that time, it was said that four-legged animals would not be eaten in Yonezawa, but Mr. Dallas was surprised at how delicious it was, and when he left Yonezawa after his term, he took a cow back to Yokohama. It is called Ta. That was the impetus for the deliciousness of Yonezawa beef to spread throughout the country.

• In order to call yourself Yonezawa beef, it is necessary to meet all of the following strict conditions.

The breeder is a person who lives in Okitama Sanichi Gomachi (* 1) and is certified by the Yonezawa Beef Brand Promotion Council, and the breeding period in the registered barn is the longest.

The type of beef cattle is a Japanese Black heifer.

Carcasses listed on the Yonezawa Beef Carcass Market or the Tokyo Meat Central Wholesale Market, or carcasses that have been bred at the Yonezawa Meat Center and rated by the Japan Meat Rating Association. However, items that are exhibited on behalf of the district at a co-promotion society, co-sponsorship society, or study group approved by the chairman of the Yonezawa Beef Brand Promotion Council shall be treated in the same way. In addition, the slaughterhouse for export is approved by the Yonezawa Beef Brand Promotion Council.

Carcasses that are 32 months old or older and have an appearance, meat quality, and lipids of grade 3 or higher as defined by the Japan Meat Grading Association.



山形牛

Yamagata beef



Tohoku Yamagata Prefecture



- It is one of the best Japanese black beef in Japan that attracts you with its delicate meat quality.
- The four seasons of Yamagata Prefecture, where hot summers and extremely cold winters occur. That's why it tastes great Yamagata beef. Because the environment has a large temperature difference, the cows slowly and slowly grow in size and the fine sashimi enter beautifully, and it wears a splendid flesh.
- Yamagata Prefecture has abundant nature and fertile land such as Mogami River, Zao, and Ginzan Onsen, and it can be said that it is the best place to raise Japanese beef.
- Our partner, Takahashi Livestock Group, grows Yamagata beef on a large scale at Yamagata Zao Ranch and Yamagata No. 2 Farm, which is as good as Yonezawa beef.
- Although it is inferior in name value, it has a quality approaching that of Yonezawa and a wider certification standard than Yonezawa, so it is attractive that many countries can export it.

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Zao beef



Tohoku
Yamagata Prefecture



- The highest peak Zao beef of a hybrid brand that shines with the taste of lean meat. It is a domaine (producer unit) brand that is shipped from only one producer, Zao Kogen Ranch, which is owned by our partner. Therefore, the concept and technique of the maker can be used as the individuality of the meat, and the quality is stable without any variation.
- The pedigree is Japanese black beef and Holstein. The taste of Japanese black beef fat and the taste of wild lean meat. It is a hybrid cow that has the best of both worlds.
- Although Zao beef is a hybrid beef, its quality is definitely top class among hybrid beef because it receives the same favorable environment, feed and breeding method as Yonezawa beef and Yamagata beef.



Chugoku
Hiroshima
Prefecture

Motonari beef



- The Chugoku region has been established as a cattle production area since the 14th century, and the Chugoku Mountains have continuous hills and a climate peculiar to mountainous areas. In summer, it is cool and there is precipitation, so good quality pasture grows easily and steep. The climate is such that cows with strong limbs and horns tend to be strong, and the temperature is optimal for Japanese Black cows, which are vulnerable to heat, so it is easy to produce good cows.
- Since the pedigree inherited in areas such as Kamiishi beef and Hiba beef is protected, the number of production is small, but the meat quality is stable and very good.
- Originally, it is a brand name given to cows that meet all of the following conditions: (1) father or mother's father is a prefectural bull, (2) born and raised in Hiroshima prefecture, (3) meat quality grade 3 or higher, and yield grade B or higher.
- The name comes from the hero of the Chugoku region, Mori Motonari.



しまね和牛

Shimane beef



Chugoku Shimane Prefecture

- In Shimane, where Izumo Taisha is located, which is the largest religious spot in Japan, iron making has been popular in the mountains for a long time. Cows and horses are often used as a means of transportation, and have long been known as a production center for high-quality cows and horses.
- Even after the conversion to beef cattle production, breeding and fattening techniques have been handed down from generation to generation, and although the number of production is small, its quality has been awarded many times.
- Shimane Wagyu is a brand name given as a general term for Wagyu produced in Shimane Prefecture, and there are three types, "Izumo Wagyu", "Matsunaga Beef", and "Oki Beef", respectively.
- The characteristics of Shimane Wagyu are that it has a very mild temper and is prone to fine marbling, and that it grows quickly and its quality is stable.

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ふらの和牛

Furano wagyu beef



Hokkaido
Furano

- Furano Wagyu is an original brand Wagyu of the Taniguchi Farm Group in Furano, Hokkaido.
- We have built a stable with thorough hygiene in the Furano Basin, Hokkaido, which is rich in nature, and have introduced robot management with state-of-the-art equipment that is friendly to both cattle and working people.
- While the production of Japanese beef is declining, it is a brand that has made great strides in recent years with stable management and production of Japanese beef.
- Animal welfare, improvement of working environment, visualization of management by digitization, regional circulation type management of energy and feed, technology succession of Wagyu producers, pursuit of Wagyu pedigree and meat quality and stable supply, etc. It has the potential to be obtained, and it is expected that its brand value will increase in the future.

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前沢牛

Maesawa beef



Tohoku Iwate Prefecture

- Cattle breeding has been popular in Iwate prefecture for a long time. Since the beginning of eating Japanese beef, we have made efforts to improve the breed by adding Tajima beef pedigree, and won many awards at beef cattle competitions nationwide, and it is a famous brand that has become one of the three major and four Yamato beef in Japan. ..
 - Maesawaku beef must meet strict standards such as being produced in Maesawaku, Oshu, Iwate Prefecture, and the number of beef produced is extremely rare.
- Vivid marbling, melting texture and flavor. Maesawa beef, which has all the elements required for Wagyu beef, is also described as a "art of taste".
- Even in Japan, the distribution volume is so small that it is called "phantom Wagyu", and it is a Wagyu brand known to those in the know who are hardly known overseas.

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神戸牛

Kobe beef



Kinki Hyogo Prefecture

- Kobe beef can be used instead of the name "Tajima beef" when the carcass from the produced "Tajima beef" (Japanese Black cattle) meets certain criteria. The brand name of beef. The old official name is Kobe beef, and it is also commonly called Kobe beef. It is considered to be one of the three great Wagyu beef in Japan. As a proof of Kobe beef, a stamp in the shape of Nojigiku, a flower of Hyogo prefecture, is stamped.
- It is the most famous Japanese beef outside Japan, and the name **"KOBE BEEF"** is well known among gourmets in Europe and the United States.
- It is also characterized by high hurdles such as membership in associations and annual membership fees when handling for quality control and distribution maintenance.

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平井牛

Hirai beef



Kinki Kyoto Prefecture

- All ranches that fatten Hirai cattle are located in areas blessed with natural water. Create a healthy and splendid body from within with pure natural water and healthy materials.
 - We will grow for a long period of 30 months or more without stress in the natural environment of the Tamba region.
 - Hirai beef, which continues to be nominated as a famous store in Kyoto, is comparable in quality and taste to Kobe beef and Omi beef.
- In addition to the blessings of nature, we have received many awards as a safe and secure Japanese beef due to our advanced hygiene management and production history tracking system.

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Kinki Kyoto Prefecture

- Kyoto has a long history of beef, and is featured as "Tamba beef" in Japan's oldest Japanese beef book "Kokugyu Ten Bulls" drawn in 1310. Kyoto Wagyu beef is carefully raised one by one with the skill of a craftsman in the abundant nature of the four seasons with delicious water. "Kyoto meat," a taste of tradition and culture, is carefully selected from among them. Its delicate taste and elegant texture are truly a gem of the ultimate in deliciousness.

- The umami of meat and fat that is suitable for bearing the name of "Kyoto"

It is said to be the most suitable for Kyoto-style sukiyaki, and is also used by the famous store "Mishima-tei", which is known overseas.

- "Kyoto" is well known in the world, and it is an effective brand power when promoting Japanese beef.

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阿波牛

Awa beef

Wagyu beef for halal countries



Shikoku Tokushima Prefecture

- Shikoku has the inland sea "Seto Inland Sea", which is said to be the

Mediterranean Sea of Japan in the north, and faces the Pacific Ocean in the south. Among them, Tokushima is close to the ancient capital of Kyoto, and has been a place where nature and civilization have coexisted since ancient times.

- There is a theory that "Awa" was the old name of Tokushima and was a place

where you can get abundant "millet" which was the staple food of Japanese people before the introduction of rice. It is also an old word for "sun", which means "beginning of waves" and is also called "the beginning of Japan" found in old Japanese literature. The "Awa Odori", which is the most well-known Japanese dance in the world, is also local, and the sophisticated dance makes you feel a glimpse of the history of the culture from the central city. Awa beef is a Japanese beef with the prestigious brand names of "Wagyu from the beginning of Japan" and "Wagyu from the sun".

- Demand for Japanese beef from halal countries such as Malaysia and the

United Arab Emirates is increasing year by year.

- Since the standards for exporting to halal countries are very different from normal slaughter, there are only a few slaughterhouses that can handle it.

- Since our affiliated Tokushima slaughterhouse has obtained approval for halal processing that does not deteriorate the quality of Japanese beef, negotiations can be conducted in the same way as ordinary exports.

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阿波黒牛

Awa Kuroushi (Black) beef

Wagyu beef for halal countries



Shikoku Tokushima
Prefecture

-A brand name given to high-quality hybrid cattle raised at the Hasegawa Group Ranch in Tokushima Prefecture, Shikoku, Japan.

- It is a brand that has been raised by crossing carefully selected

Japanese black beef and domestic dairy breed (Holstein) and raising the calf while carefully selecting it.

- By many years of fattening know-how, original formula feed,

and long-term fattening, it is possible to grow delicious meat with a low melting point and a rich flavor, which is close to Japanese beef and contains many ingredients necessary for health such as fine and soft meat and oleic acid.

-Since it is produced only at the group's ranch, it has a stable supply system with thorough fattening and pedigree management.

- It is one of the few hybrid cattle that can be exported to Dubai,

which requires halal certification, and it is attractive that it has a large supply.

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Kyushu
Miyazaki prefecture

- Emperor Pork is a brand launched by KENICHIRO YAMASAKI, who is active as WAGYU CHEF in Thailand, for the best pork I have encountered in Japan. The origin of the name is, of course, "the meat quality suitable for calling itself the emperor."
- Emperor pork is a hybrid pork that pursues the umami, aroma, and deliciousness of meat and fat, and is a product of the three original breeds of pork. In order to maintain the high quality characteristics of the original species, we do not breed in crossed pigs.
- The emperor pig ranch is located in the wilderness of Miyazaki prefecture, which has one of the largest land areas in Japan. From the time of the piglet, the emperor pigs can be bred on this ranch for 200 days without stress under the breeding method and the number limit that incorporates the idea of animal welfare that considers the happiness of animals as much as possible.
- With regard to feed, we aim to achieve recycling-oriented agriculture, and develop and provide highly nutritious eco-feeds that are kind to both pigs and nature.
- Emperor Pork is an exclusive product of KY Next LLC.

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鹿児島 六白黒豚

Kagoshima
Roppaku Black Pork



Kyushu Area
Kagoshima

- A black pork with pure Parkshire breed (black pork native to England), and Kagoshima Roppaku Kurobuta has the longest history from Japan.
- In recent years, various brand of Pork have been actively being carried out in combination with various species such as Sangen Pork, Quadruple Pork. Roppaku Kurobuta continue to focus on breeding the only one pedigree to the highest quality level.
- Roppaku Kurobuta is premium pork and the taste impressed many professionals from meat market. In the past, it was quoted at the same level as Japanese Wagyu too. For that reason, it came to be called "Black Diamond" and "Kagoshima's treasure Pork".
- During the Warring States period in Japan, which influenced the military history of the world, it was used as a nutrient source for soldiers, and Roppaku Pork has greatest nutrients, as also called "walking vegetables."
- It was appreciated as a gift to General Tokugawa in the Edo period, and after the war it caused a Kurobuta boom, but it was not suitable for mass production, so it was sometimes traded at exorbitant value in the past.

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佐倉豚 Sakura Pork

Symbolic flower Sakura branded Pork



Kanto Area
Chiba

- About 10 years ago, Sakura Pig (Phantom Pig) was born with the addition of JA Sakura, a livestock farmer and slaughterhouse. Our partner Toba Meat, spread to a famous prestigious local brand pig.
- For a certain time of period, this brand was not available in the market and now, the Sakura Pork is bouncing back with a new successor.
- It's not easy to obtain orders due to limited volume available in the market as it is a phantom pig. However the restaurant chefs and owners are fascinated to guarantee their order by outstanding quality
- KYnext can exclusively export this phantom pig overseas and cooperate with local economy to bring back an master-piece Pork brand.

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ひがた

椿ポーク

Higata Tsubaki Pork



Kanto Area:
Chiba prefecture

- Other name as "*Higata camellia pork*" is a pig raised by feeding the herb stevia to a grain-based feed containing "domestic feed rice".
The meat is flavorful, elastic yet crisp texture, finely textured and juicy.
 - Higata Tsubaki Pork is a high-quality pork born in the Asahi city (Kujukuri) from Chiba and raised in the lush nature.
 - In order to raise healthy and flavorful fleshy pigs, farmers gives particular attention in feeding program and drinking water quality:
 - a) The feed contains a well-balanced mixture of corn, bread crumbs, tapioca, and the natural sweetener Stevia extract is added.
 - b) For drinking water, it's uses aqua treater (a device that constantly supplies clean, pollution-free water) developed by NASA's technology.
- Result: This commitment with healthy and well untried animal is the secret of the unique "Umami" of Higata Tsubaki pork.
- The taste with "Tonkatsu" and “Ginger-grilled” is a real deal.