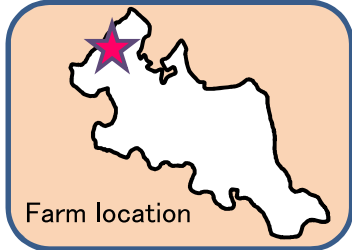




Reg. # Beef - 002

Ichigao Livestock (Kyotango City)

**Wagyu raised drinking the water of Tango,
eating the grasses of Tango,
and raised healthy and strong in Tango!**



Farm location

As cattle breeders, we raise our own Wagyu (Japanese beef) calves and sell them at auction, but coming from the sentiment that 'we want the local people to eat the meat produced in our very own area', we conduct ourselves with care at each step, from breeding to backgrounding and ultimately to the sale of our cattle.



The number of cows we sell as beef is from 3 to 5 cows per year to each of our approximately 160 buyers in total. From our repeat buyers, our beef bears the reputation of having a 'strong flavor', and 'fat that is pleasantly not overly-chewy'. We attach registration papers to our beef order forms, and make available information regarding the pedigree of our cows.

You can buy our beef here!

We take orders 3 times each year prior to Golden Week, Obon, and the end of the year, and make sales first to local buyers and to those who found us through word of mouth. Please understand that as our sale supply is limited, there may be occasions where orders exceeding our stock cannot be met.

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