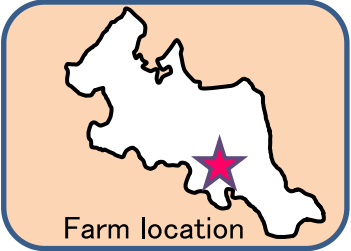




Reg. # Beef - 022

Kazui Ranch (Kyotango City)

In nature-rich Kameoka, raising cows with care under the local branding 'Kameoka Beef'!



Farm location



Clean and comfortable!

The cows grow up happily in our bright and clean barn.



The high-quality rice straw we grow ourselves can be fed with peace of mind.

What is Kameoka Beef?

1. Is Japanese Black breed.
2. Has had backgrounding in Kameoka for over 14 months prior to slaughter.
3. Has been slaughtered at Kameoka City Meat Processing Center.
4. Has been properly recognized by the Kameoka Beef Promotion Council.

※ Beef that has met the above conditions is decided to be Kameoka Beef.



We lovingly raise the cows with care.

Father and son elevating the Kameoka Beef brand!



~ Available for purchase here ~

'Kameoka Beef' is being sold around Kameoka City in supermarkets, butcher shops, and roadside stations. We sometimes also distribute advertisements with photos. Our main vendors:
Kiso Butcher Shop, Bussan Market Atrio, Super Matsumoto



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Winner of top prize at the 2015 Kameoka Beef Exhibition!!