

Kagoshima's Pride — "KAGOSHIMA WAGYU", Crowned **Japan's No.1** Japanese Wagyu

At the Wagyu Olympics, "KAGOSHIMA WAGYU" was crowned as Japan's No. 1 Wagyu beef for two consecutive times.

Here, we take a closer look at its characteristics and the secrets behind how it became Japan's No. 1.



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Kagoshima, Japan's No.1 Wagyu producer — What is "KAGOSHIMA WAGYU"?



Features of KAGOSHIMA WAGYU

Among the Wagyu breeds raised in Japan, Japanese Black is the most widely produced. Kagoshima Prefecture boasts the largest number of Japanese Black cattle in the country, accounting for about 20% of the national total.

Characterized by its fine, beautifully marbled texture, Kagoshima Wagyu Beef offers a melt-in-your-mouth tenderness and a delicate yet rich harmony of meat and fat flavor. Its high-quality fat has a low melting point, allowing it to dissolve smoothly and leaving no heavy feeling after eating.

Dedication to Flavor by Strict Safety and Quality Management

To deliver the finest "KAGOSHIMA WAGYU", livestock farmers work closely together, constantly refining their breeding and management techniques through mutual cooperation and friendly competition. Every specimen of KAGOSHIMA WAGYU is strictly traceable, and during processing and shipment, hygiene and quality control are ensured through meat hygiene inspections and other measures conducted by veterinarians. As a result, safe, reliable, and delicious beef is delivered to consumers.

Why "KAGOSHIMA WAGYU" became Japan's No.1

The 12th Wagyu Olympics

The Wagyu Olympics is a nation-wide competition in Japan held once every five years with the goal of improving the capabilities and uniformity of Wagyu cattle. At the 12th Wagyu Olympics held in Kagoshima Prefecture in 2022, Kagoshima achieved first place in six of the nine divisions. In the breeding cattle division, it also received the Prime Minister's Award. Thanks to its outstanding quality, Kagoshima shone with the honor of being recognized as Japan's No. 1 in Wagyu production.

History of KAGOSHIMA WAGYU

The history of KAGOSHIMA WAGYU dates back to the Meiji era (1868–1912), when Kagoshima was one of the earliest prefectures in Japan to establish a livestock experiment station, where research began on producing delicious, high-quality beef.

Originality Nurtured by Nature and Skillfulness of Livestock Farmers

In 2017, the unique qualities of Kagoshima Wagyu Beef—shaped by the prefecture's climate and natural conditions—were officially recognized, and it was registered under Japan's Geographical Indication (GI) system.



Thorough Quality Management That Minimizes Stress

The cattle are raised on carefully selected feed made from a balanced blend of diverse ingredients such as corn, rolled barley, and rice bran. Farmers pay meticulous attention to stress care for the cattle, ensuring they eat well, sleep well, and live healthily in a calm environment. The beef produced under these conditions is regarded as the pinnacle of Wagyu — combining excellent meat quality and high yield to create a premium Wagyu brand.



和牛といえ、
鹿児島県産。

南の宝箱 鹿児島

Kagoshima's "No. 1 in Japan"

KAGOSHIMA BLACK

Livestock

Marine Products

Agriculture

Seasonal Calendar
Agricultural, Forestry,
and Fishery Products

Processed Foods

Category of
Agricultural, Forestry,
and Fishery Products

KAGOSHIMA WAGYU Facts

Shipping Availability

Year-round

Production Area

Entire Kagoshima Prefecture

Export Volume

Approximately 2,717 tons (FY 2024)

Contact

Kagoshima Meat Export Federation Office
TEL 099-286-3219

Information is also shared by the
Kagoshima Meat Export Federation Office



※Think Wagyu, Think Kagoshima.

Kagoshima Kurobuta— Japan's Premier Brand, **Praised by** Meat Industry Professionals

Kagoshima Kurobuta — ranked No. 1 in overall evaluation in buyer surveys. Discover the charm of Kagoshima Kurobuta — tender, easy to bite, and overflowing with sweetness and rich umami flavor.



Kagoshima Kurobuta — **Born from 400 Years of History**



1 Roots Stretching Back Around 400 Years

The origins of Kagoshima Kurobuta date back about 400 years, when Shimazu Iehisa, the 18th lord of the Satsuma Domain, brought pigs from the Ryukyu Islands. In the early Meiji period (latter half of the 19th century), the breed was improved through crossbreeding with English Berkshire pigs. During the Showa era (1945 - 1954), a boom occurred in Tokyo, and the kurobuta produced in this prefecture became widely known as “Kagoshima Kurobuta.”

2 From Near Extinction to Remarkable Revival — The Efforts of Dedicated Producers

In the mid-1950s, the introduction of more economically efficient white pigs into Kagoshima Prefecture led to a steady decline in the number of kurobuta. At one point, the breed was on the verge of extinction. However, thanks to the strong belief of Kagoshima Prefecture and its producers that the time for high-quality kurobuta pork would come, the kurobuta population gradually recovered through their efforts.

3 An Unrivaled History of Breeding Excellence Behind Kagoshima's Superb Flavor

While private designated breeding farms also improve our prefecture's kurobuta towards a higher-capacity breeding stock, the Prefectural Livestock Experiment Station is the only facility in Japan creating “lineage pigs” from Berkshire stock.

Strict Rules to Further Improve Meat Quality

Based on the **Berkshire** breed, continuous selective breeding and research have led to further refinement of Kagoshima Kurobuta.

All Kagoshima Kurobuta pigs belong to the Berkshire breed (excluding American Berkshire). The council requires that they must not be crossbred with other breeds. Berkshire pigs have black body hair but six distinct white markings on their legs, snout, and tail tip, which is why they are also called "Roppaku" (six whites). Although they have fewer offspring and grow more slowly compared to other breeds, they possess many unique characteristics: fine muscle fibers, a tender texture, and a rich umami flavor that sets them apart from all other varieties.

Healthy and Superior Meat Quality Sweet Potatoes: The Secret to Delicious Kagoshima Kurobuta

During the final fattening stage, the pigs are fed for more than 60 days with feed containing 10–20% sweet potato. This practice improves the quality of the kurobuta pork's fat, resulting in high meat quality with clean taste and firm texture. Studies have also shown that the amount of vitamin E, which has antioxidant properties, increases in the fat of the red meat. Members of the council strictly adhere to the feeding standards for sweet potatoes and continue to produce delicious Kagoshima Kurobuta.

Raised Slowly Over Time Creating Meat Quality with a Firm, Tight Texture

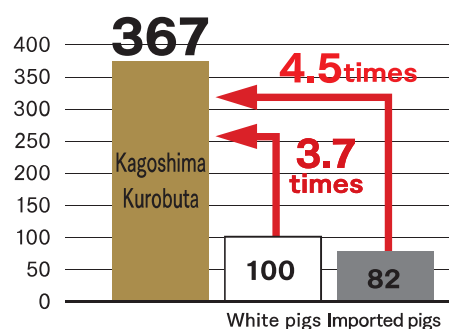
Kagoshima Kurobuta is shipped after a fattening period about 1.2 to 1.5 times longer than that of ordinary pigs. The typical age at shipment is around 230–270 days. Being raised carefully and patiently results in pork with a firmer, tighter texture.

Scientifically Proven Deliciousness Exceptional Umami and Sweetness

Research conducted by Kagoshima University and the Prefectural Livestock Experiment Station revealed that Kagoshima Kurobuta contains significantly higher levels of amino acids, the source of umami and sweetness, compared to domestically raised white pigs and imported pork.

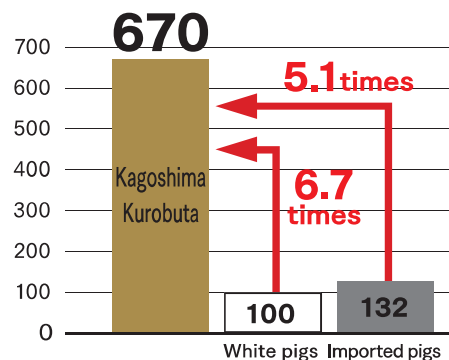


Umami (Glutamic Acid)



Values shown relative to 100 for white pigs. Based on research from the "Innovative Technology Development and Emergency Deployment Project."

Sweetness (Threonine)



White pigs Imported pigs

Kagoshima Kurobuta Data

Shipping Availability

Year-round

Production Area

Entire Kagoshima Prefecture (excluding Amami region)

Shipment Volume

Approx. 150,000 head

Contact

Kagoshima Kurobuta Producers' Convention Association
TEL 099-286-3226

Information is also shared through the Kagoshima Kurobuta Producers' Convention Association



Distinct in Character and Flavor — Kagoshima Jidori, the **One and Only** Native Chicken from Kagoshima.



Based on Japan's renowned "Satsumadori," one of the nation's three major native breeds, Kagoshima Jidori was developed in pursuit of exceptional meat quality. With its pleasant firmness, juicy flavor, and depth of taste, we invite you to discover the distinctive charm of Kagoshima Jidori.



Born from Six Years of Dedication to **"Black"**



Born from Dedication to "Black"

Focusing on the concept of "black," the Kagoshima Prefectural Livestock Experiment Station began its research in 2001. After six years of development, Kuro Satsuma Dori was born in 2006, with full-scale shipment starting in 2011. The father line of Kuro Satsuma Dori descends from the "Satsumadori", one of Japan's three major native chicken breeds.

The mother line comes from the Striped Plymouth Rock, affectionately called "Goishi" in Kagoshima because its black-and-white feathers resemble the black and white stones used in the Japanese board game Go. Although its name sounds Western, it is a fine native breed of jidori.

Firm to the bite, bursting with flavor

Kuro Satsuma Dori is characterized by its moderately firm yet tender texture, excellent fat distribution, and juicy flavor. With high survival rates during rearing and rapid growth, Kuro Satsuma Dori are superior jidori in terms of both productivity and cost efficiency.

The culmination of Kagoshima Jidori Umami born from long-term rearing



One Decade of Breeding

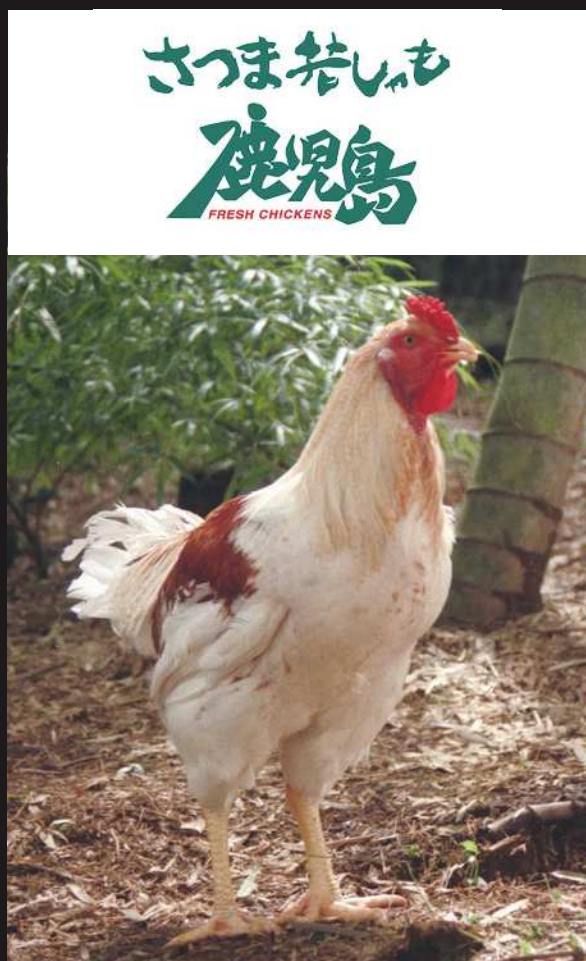
Satsuma Jidori is a stable lineage of native chicken that was created by crossing a male “Satsumadori” with a male native “Rhode Island Red” to produce the first generation, followed by repeated breeding and selection.

The Kagoshima Prefectural Livestock Experiment Station began development in 1990, dedicating a full decade to create this breed. It is a culmination of the prefecture's knowledge, technology, and passion for pursuing the “real thing”—truly a crowning achievement in jidori breeding.

A Distinctive Richness of Umami

The notable characteristic of Satsuma Jidori is its rich umami flavor. The secret lies in the rearing method. The fattening period for Satsuma Jidori lasts between 120 and 150 days, which is more than a month longer than the standard. By taking time and raising the chickens carefully and lovingly by hand, they develop a deep, full-bodied umami flavor.

Born in 1971 – The Pioneer of Kagoshima Jidori



Born in 1971

The Satsuma Wakashamo breed was born in 1971. It was developed so that many visitors from across Japan could enjoy a local specialty of Kagoshima during the National Sports Festival of Japan held the following year. Since then, it has been providing a stable supply of safe, delicious jidori for many years. In this sense, it can rightly be called the pioneer of Kagoshima's jidori.

A Versatile Native Chicken That Suits Any Dish

The father is Satsumadori, a natural monument once beloved by the lords of the Shimazu clan, while the mother is the White Plymouth Rock. Thanks to their combination, the meat's flavor, firmness, and texture are perfectly balanced — qualities that earned high praise even at the 1972 National Sports Festival.

This jidori is not only versatile and easy to use in all kinds of dishes, but also reasonably priced, which adds to its appeal.

Kagoshima Jidori Data

Shipping Availability

Year-round

Production Area

Entire Kagoshima Prefecture
(excluding remote islands)

Shipment Volume

Approx. 210,000 birds

Contact

Kagoshima Jidori
Promotion Council
TEL 099-286-3226

Information is also shared by the
Kagoshima Jidori
Promotion Council

