Premium Wagyu HIDAGYU* comes to London with special price Mon. 2nd - Sun. 8th NOV 2015

Tuesday 27 October, 2015

Gifu prefecture in Japan, the home of hidagyu beef, is working with top Japanese restaurants in London to allow you to experience their high-quality wagyu beef. For a limited period only, you can enjoy the unsurpassed tenderness and flavour of hidagyu.

*Among the Japanese black wagyu beef farmed in Gifu, this title is given only to the beef which clears strict criterion such as meat quality grade, fattening period. etc.

BOOK NOW at www.hidagyu.co.uk

Atari-ya Swis Cottage Sushi Bar and Restaurant

http://www.atariya.co.uk/swiss-cottage-sushi-bar-and-restaurant/

Matsuri St James's

http://www.matsuri-restaurant.com

Kintan

http://kintan.uk

Yashin Ocean House

http://yashinocean.com

Tokimeit?

http://www.tokimeite.com

Gifu Prefecture is blessed with a rich natural environment. Its clear water, rich earth, and clean air provide the best environment for raising wagyu cattle.

http://travel.kankou-gifu.jp

Presented by Gifu Prefecture

The secret of the flavor (of HIDAGYU)

Rich Natural Environment

Gifu Prefecture is blessed with a rich natural environment. Its clear water, rich earth, and clean air provide the best environment for raising Wagyu cattle.

Superior Production Technology

Including taking first prize at an expo, 'Hidagyu' has been garnering praise at nationwide expos. It can be said that this is the results of efforts to improve breeding programmes down through the years, and of the superior

raising techniques of the cattle farmers.

Thorough Quality Control

Key characteristics of Hidagyu include its fine mesh-like marbling and the

bright pink colour of the meat. In addition to the quality, hygiene management and information disclosures are carried out thoroughly.

Media:





Related Sectors:

Food & Drink ::

Scan Me:

Company Contact:

Claritas Marketing

T. 020 7794 1123
E. info@claritas-marketing.com
W. https://www.claritas-marketing.com/

View Online

Additional Assets:

Newsroom: Visit our Newsroom for all the latest stories:
https://www.claritas-marketing.pressat.co.uk