

JAPANESE WAGYU

Direct from Japanese Farms

Singapore · Taiwan

FINE DINING RESTAURANTS

IMPORTERS & WHOLESALERS

The Opportunity

We offer exclusive access to A4/A5 Japanese Wagyu sourced directly from farms in Tottori, Kagoshima, Fukushima and Miyazaki — zero middlemen, better margins, full traceability.

10

HEADS / MONTH

30

HEADS / QUARTER

¥8K+

PER KG FARM-DIRECT

0

MIDDLEMEN



FOR RESTAURANTS

- Full Set: ¥8,000/kg · 260–280 kg yield
- Premium Selection: 6–8 cuts, max ¥28,000/kg
- Halal Wagyu: ¥9,000/kg · Max 3 heads/month
- 100% prepayment — slaughter to order

FOR IMPORTERS & WHOLESALERS

- Monthly 10-head lots / quarterly 30-head blocks
- Container: up to 10 heads · Air: frozen & chilled
- Exclusive area contracts available
- Full prepayment — no credit risk

Where *Excellence Begins*

Each region carries centuries of cattle-raising tradition. We visit the farms directly — guaranteeing finest marbling and deepest provenance.

鳥取

TOTTORI

Tottori Wagyu

Raised along the pristine San'in coastline. Cool maritime climate produces cattle with balanced fat — rich without heaviness.

鹿児島

KAGOSHIMA

Kagoshima Wagyu

Japan's largest wagyu prefecture. Deep umami, intense marbling from the southern sun and volcanic soil of Kyushu.

福島

FUKUSHIMA

Fukushima Wagyu

Cool highland pastures produce complex flavour and fine-grained marbling. An underrated gem prized by top chefs.

宮崎

MIYAZAKI

Miyazaki Wagyu

Three-time Wagyu Olympics winner. Exceptional A5 grade rates, buttery texture, distinct sweetness.

SECTION 01

For Fine Dining Restaurants

Singapore · Taiwan

WHAT'S INSIDE

- Pricing & plan options
- Profit simulation
- Halal Wagyu availability
- Ordering & delivery process

Your Margin Starts Here

FULL SET

¥8,000

per kg (base price)

- 260–280 kg actual yield
- All cuts included
- Shank & neck excl. on request
- A4/A5 available

PREMIUM SELECTION

MOST
POPULAR

Contact

max ¥28,000/kg (excl. shipping)

- Choose 6–8 cuts to match your menu
- Price cap guaranteed — even loin-heavy
- A5 grade preferred
- Cut list fixed at reservation

PROFIT SIMULATION (FULL SET)

| | |
|---------------------|-----------------|
| Yield weight | ~270 kg |
| Cost ¥8,000/kg | ¥2,160,000 |
| Menu SGD 220/kg | SGD ~20,000 |
| Food cost % | ~22–28% |
| Gross margin | 300–400% |



حلال HALAL WAGYU

¥9,000/kg · Single fixed price

Semi Full Set · Shank & neck excluded

Max 3 heads per month · Strictly limited

Halal certification with every shipment

Farm to Your Pass

Reservation

Submit plan, prefecture, weight and month by the 15th. Confirmed within 48 hours.

Full Prepayment

100% wire transfer. Slaughter is scheduled only on confirmed receipt of payment.

Farm Selection

We hand-select your animal. Grading certificate issued at this stage.

Processing

Processed to spec — Full Set or chosen cuts. Vacuum-sealed for shipment.

Delivery

Cold-chain door-to-door. Air or container. All customs documentation handled.



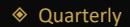
Air Freight

Frozen · Chilled on request



Container

Up to 10 heads · Frozen



Quarterly

Up to 30 heads / 3 months

SECTION 02

For Importers & Wholesalers

Singapore · Taiwan · Regional Distribution

WHAT'S INSIDE

- Lot structure & pricing
- Exclusive area contracts
- Price advantage vs. market
- Halal product line
- Prepayment & risk model

Built for Volume Buyers

10

HEADS / MONTH

Standard Monthly Lot

100% prepayment · heads / month

30

HEADS / QUARTER

Quarterly Block Programme

100% prepayment · heads / quarter

PRICE COMPARISON (PER KG)

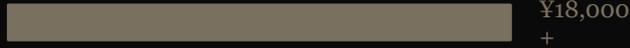
Our Farm-Direct Price



Singapore Distributor



Hotel / Retail Market



EXCLUSIVE AREA CONTRACTS AVAILABLE

Exclusive distribution rights available for specific markets to qualifying importers. Contact us to discuss terms.



Halal Wagyu

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Certified Halal Japanese Wagyu is exceptionally rare. We offer a dedicated product line — same farm-direct quality, full certification documentation with every shipment.

| | |
|-------------------|----------------------|
| PRODUCT | Semi Full Set |
| PRICE | ¥9,000/kg (fixed) |
| ALLOCATION | Max 3 heads/month |
| GRADES | A4 / A5 |
| ORIGIN | All 4 prefectures |
| DOCS | Halal cert included |
| SHIPPING | Frozen / Air chilled |



Payment Model

前払

100% wire transfer payment is required before slaughter is scheduled. You receive freshly processed beef specific to your order — never from pre-slaughtered standing stock.

FOR IMPORTERS

- Fresh-to-order — not aged stock
- Full traceability from payment
- Proforma invoice issued

FOR YOUR CUSTOMERS

- Slaughter date on request
- Grade certificate per head
- Provenance card included

Ready to Secure *Your Allocation?*

01

Contact Us

Email info@imexporta.jp with your volume and target market.

02

Consultation

We discuss requirements, origins and delivery schedule.

03

Proforma Invoice

Invoice with bank details issued for your first order.

04

Allocation Secured

Payment confirmed — slaughter scheduled. Slot locked.

info@imexporta.jp

English / Japanese