

# JAPANESE WAGYU



Japanese Wagyu Beef, the world-renowned delicacy,  
will have a dedicated stand at Anuga 2025!

Organized by the Japan Livestock Products Export Promotion Council (J-LEC), nine companies from across Japan will showcase their products and services at the Japanese Wagyu Beef stand at Anuga 2025.

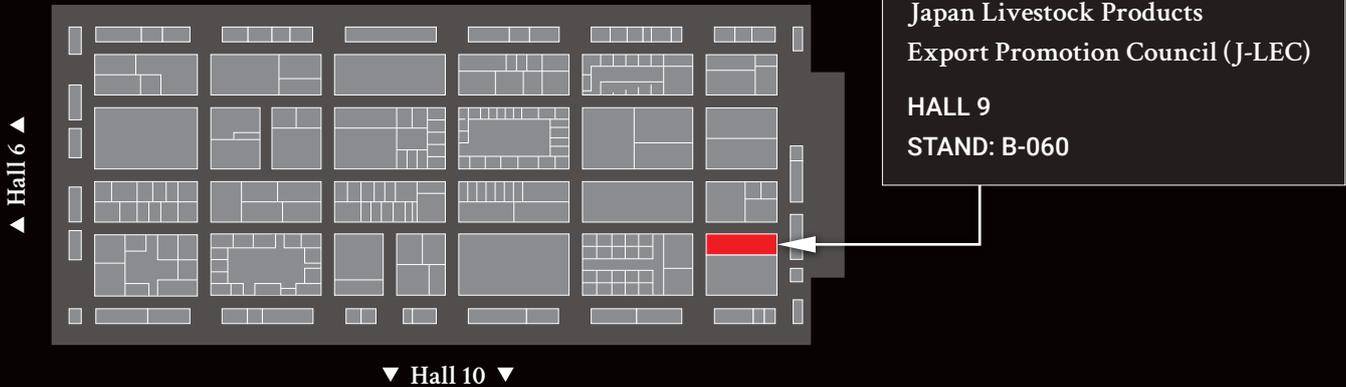
From October 4th to 8th, representatives from each company will welcome visitors to the J-LEC stand. This is a valuable opportunity to find out more about the attractions of Japanese Wagyu Beef and explore business opportunities. A dedicated meeting space will be available inside the stand.

We invite you to visit and experience the excellence of Japanese Wagyu beef for yourself!

There will be presentations and cutting demonstrations, as well as an exclusive live cooking session with the chef owner of ROKU, a modern Japanese fine dining restaurant featured in the Michelin Guide. Find out how to cook Japanese Wagyu Beef to bring out its best qualities and understand what makes this wonderful product so special.

Daily tastings will be available, so please take this opportunity to sample the product. We look forward to welcoming you!

## STAND INFORMATION



### OUR EXHIBITORS

- GINKAKUJI ONISHI
- MARUFUKU
- NAKAYAMA WAGYU FARM
- NIKUJILLE
- OITA BRAND EXPORT PROMOTION COUNCIL MEAT COMMITTEE
- S FOODS WAGYU MASTER
- STARZEN
- TFI
- TORIYAMA UMAMI WAGYU



For more information

# LIVE DEMO & SEMINAR PROGRAMME

	4th October Saturday	5th October Sunday	6th October Monday	7th October Tuesday	8th October Wednesday
11:00			Japanese Wagyu Beef Introductory Seminar	Japanese Wagyu Beef Introductory Seminar	
11:30	Japanese Wagyu Beef Introductory Seminar	Japanese Wagyu Beef Introductory Seminar	By Koichiro Uemura <i>Wagyu Master</i>	By Koichiro Uemura <i>Wagyu Master</i>	Japanese Wagyu Beef Introductory Seminar
12:00	By Koichiro Uemura <i>Wagyu Master</i>	By Koichiro Uemura <i>Wagyu Master</i>	Live Wagyu Cutting Demonstration	Live Wagyu Cutting Demonstration	By Koichiro Uemura <i>Wagyu Master</i>
12:30	Live Wagyu Cutting Demonstration	Live Wagyu Cutting Demonstration	By Koichiro Uemura <i>Wagyu Master</i>	By Koichiro Uemura <i>Wagyu Master</i>	Live Wagyu Cutting Demonstration
13:00	By Koichiro Uemura <i>Wagyu Master</i>	By Koichiro Uemura <i>Wagyu Master</i>			By Koichiro Uemura <i>Wagyu Master</i>
13:30					
14:00			Wagyu Cooking Masterclass	Wagyu Cooking Masterclass	
14:30			By Chef Kojun Shuhama <i>Japanese restaurant ROKU</i>	By Chef Kojun Shuhama <i>Japanese restaurant ROKU</i>	
15:00	Live Wagyu Cutting Demonstration	Live Wagyu Cutting Demonstration			
15:30	By Koichiro Uemura <i>Wagyu Master</i>	By Koichiro Uemura <i>Wagyu Master</i>	Live Wagyu Cutting Demonstration	Live Wagyu Cutting Demonstration	
16:00			By Koichiro Uemura <i>Wagyu Master</i>	By Koichiro Uemura <i>Wagyu Master</i>	
16:30					