

Method of raising

"Sensitive and unique taste meat" with well balance of Japanese black lean meat and fine streaks of fat

Holding a belief that breed cattle raised in relief and good health can provide tasty meat, we have been raising breed cattle. Our goal is "Sensitive and unique taste meat" with well balance of Japanese black lean meat and fine streaks of fat. For that, well equipped new cowshed was constructed in 2017 and we have been trying to create environment to raise breed cattle in good health. Since first 4 month is the key, we provide conditions to have breed cattle live with no stress, in relief so that bones and body grow. The veterinarian visits for daily health check and records conditions of each cattle on the card. With good attention, care and affection, we have been raising cattle and developing feed over 40 years. ODA CHIKUSAN is a Japanese black expert farm supplying ODAGYU to overseas customers.

*"Kang" --- Sensitive and unique taste



Breeding



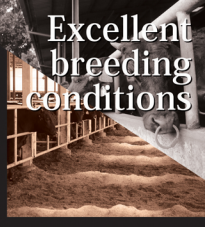
Environment



New fattening facility was constructed in 2017

At Chiran-cho viewing Mt. Kaimon, in the south of Satsuma Peninsula, Kagoshima, we constructed our cow shed. At the entrance, special shower to disinfect large dump tracks is installed to reinforce sanitation system while carrying in-out. Under high roof with good ventilation, breeding cattle lives in more conformation and healthy surroundings. Laying on bedding made of Japanese Cedar and Cypress, they are spending slow and relaxing time.

Excellent breeding conditions



1



4 essential points of Japanese black expert farm



2



3



Feed

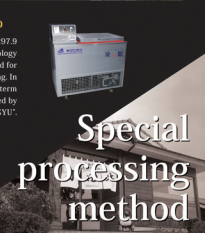


Processing & Shop



Factory to produce in-house items and shop

In 2016, new factory and shop were constructed. At spacious, 90 tsuho, 297.9 square meter site, alcohol freezing machine with state-of-the-art technology was installed. The machine can achieve great performance, could be used for fresh fruits and vegetables and they would be fresh, juicy after defrosting. In the department of ham and sausage, specialized technician with long-term experience in its original processing process is assigned. Meat is smoked by charcoal fire or be marinated slowly to extract original taste of "ODAGYU".



Special processing method



Products

Main products



Beef Cham (Ham) is marinated with 1st tea extract and beautifully marbled rib roast is smoked with charcoal fire slowly. Please enjoy juicy taste as roast beef.

100% Japanese black beef from Kagoshima Beef Cham

First sales provided by Shimizu KanaeChie in Enbu, a former tea production site in Kagoshima Prefecture.



100% Japanese black beef from Corned beef of ODAGYU

Shank is simmered for a long time, to make use of original beef taste. Each string is prepared manually, which creates delicate, but condensed flavor.



100% Japanese black beef from Hamburg steak of ODAGYU

Simply seasoned with salt, pepper and nutmeg. To let flavor of meat spread, they are formed manually.



Excellent Tasty Beef from trustworthy breeding.

Special Gift

Assorted or Gift set directly sent from ODA CHIKUSAN is available.