The Wagyu That We serve Today



Thank you for coming to xxxxxx

Please enjoy our premium limited wagyu dish designed by our chef

Ask the staff for wagyu of today

Farm about your Wagyu

The Wagyu that we serve today at Sato Will be From Mizusako Farm
From Kagoshima Japan, Wagyu from Kagoshima was the Champion of 2017
Wagyu Olympic. Please Enjoy the Wagyu that was designed by Eiji Mizusako

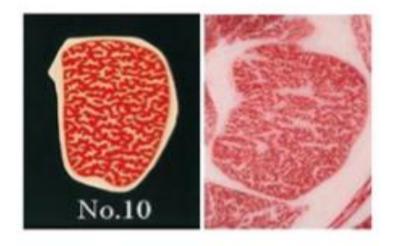




Wagyu Grading of Todays Menu

<u>A5 Japanese Black</u> #1529409817

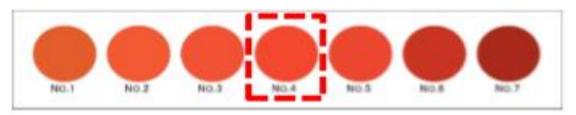
B.M.S. NO.10



B.F.S. NO.2



B.C.S. NO.4



History of todays

Wagyu

Date of Birth	Gender	10digit ID of Mother Wagyu	Breed	
Feb,29,2016	Castraded Male	847737800	Japanese Black	

Oontonto	0.40	Location		Command or Dorson	
Contents	Date	Prefecture	City	Company or Person	
Birth	Fe 6,29,2016	Okinawa	Tomigusuku	Ooshiro Yasushi	
Move out	Oct,17,2016	Okinawa	Tomigusuku	Ooshiro Yasushi	
Transfer	Oct,17,2016	Okinawa	Itoman	Nanbu Live stock market	
Transaction	Oct,17,2016	Okinawa	Itoman	Nanbu Live stock market	
Move in	Oct,19,2016	Kagoshima	South Satsuma	Mizusako Farm	
Transfer	Jun,14,2018	Kagoshima	Akune	Akune Meat Distribution Center	
Processed	Jun,15,2018	Kagoshima	Akune	Akune Meat Distribution Center	
Shipped	Jun,26,2018	Mexico	Mexico city	Wagyu Tesoro de Japon	

Certified Wagyu



A5 Tenderloin xxx style

Our signature menu

The tenderest cut of all, King of the steak

highly recommend to be served

Rare to medium rare

Notice

Thank you very much for choosing xxx today.

We would like our customer to enjoy our wagyu in the best condition as possible. We directly import all the 100% certified Japanese Black wagyu from Kagoshima Japan

Completely fresh by air without any frozen process

Please ask our staff the next shipment when sold out