

The Wagyu That we serve today



HONNEUR

L'Esprit Bistronomie

La Cantina de Paris



10Digit Traceability XXXXXXXXXXXX

Thank you for coming to xxxxxx

Please enjoy our premium limited wagyu dish designed by our French chef

Ask the staff for wagyu of today

Message from our Chef Antoine Poitevin



Message

[illegible]

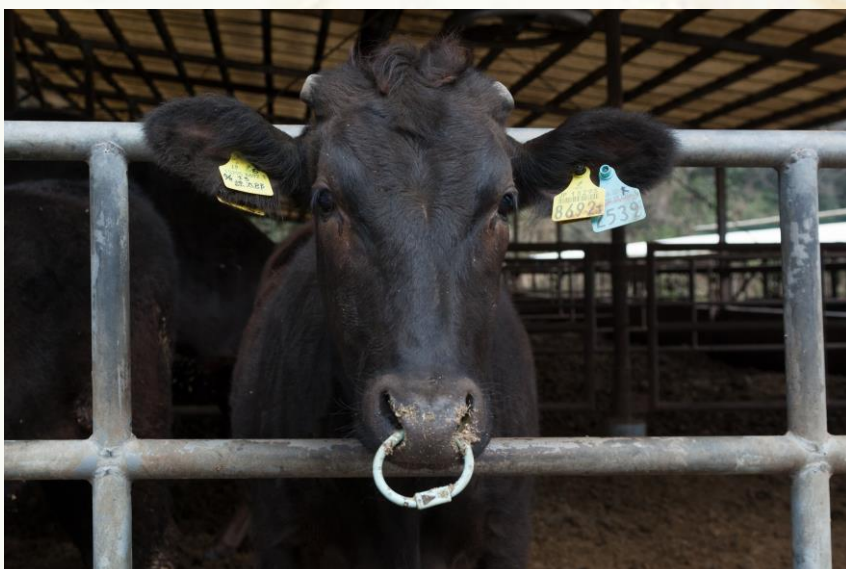
Farm about your Wagyu ID xxxxxxxxxxxx

The Wagyu that we serve today at Bistro Marina is designed by Mizusako Farm
From Kagoshima Japan, Wagyu from Kagoshima was the Champion of 2017
Wagyu Olympic. Please Enjoy the Wagyu that was specially grown by Eiji Mizusako



Eiji Mizusako

Ceo of Mizusako Group
Only Wagyu farm in Japan
That has its own fed blending plant.
Super particular about what cow is fed.
Travels all around the world just to find best ingredient for the wagyu fed.



Japanese Black

100% pure blooded Japanese black
Wagyu is called The 'Emperor'
of beef because of its beautiful
marbles that runs through the red
meat and its aromatic Flavor.

Wagyu Grading of 10 digit ID xxxxxxxxxx

Grading

A-5

Beef Marble Standard

No.10



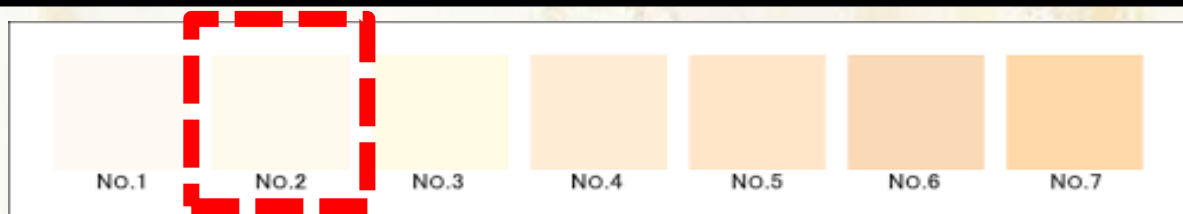
Beef Color Standard

No.4



Beef Fat Standard

No.2



Officially Graded by Japan Meat Grading Association

Traceability of Wagyu

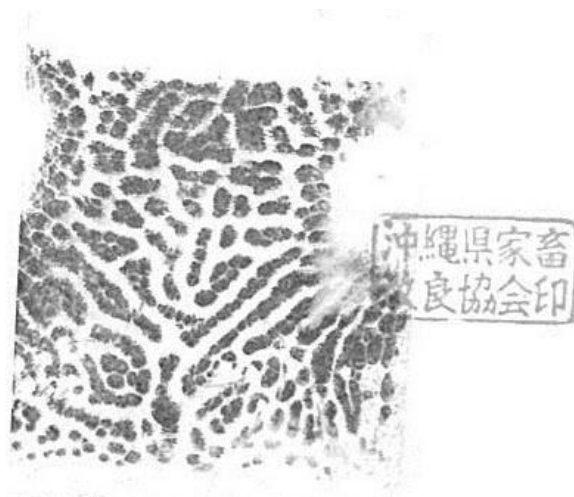
ID xxxxxxxxxx

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

Contents	Date	Location		Company or Person
		Prefecture	City	
Birth	Feb,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

Muzzle Patern of Wagyu

ID xxxxxxxxxx



Certified Wagyu



A5 Tenderloin xxx style

xxx Mxn

Our signature menu using 100% certified Wagyu

The tenderest cut of all, King of the steak recommend to be served

Rare to medium rare.

Experience 'melting' in your mouth with the Wagyu Aroma.

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