



# JAPAN WAGYU DIRECT



## Black Diamond Partner Project

Bringing the Value of Japan to the World.

Partners Around the World × Expanding the Global Sales Network

Japanese Wagyu, one of Japan's finest premium foods,  
is also known as the “**Black Diamond**” because of its rarity and exceptional quality.  
Demand for Japanese Wagyu continues to grow in the global market every year.

**Japan Wagyu Direct** works together with partners around the world  
to bring the value of Japanese Wagyu to the global market, create new business opportunities  
originating from Japan, and build a worldwide sales network.

# JWD INTERNATIONAL WAGYU SALES PROMOTION ORGANIZATION

## JAPAN WAGYU DIRECT

Bringing the Value of Japan to the World.

Together with our partners across Japan, we are building a  
global sales network for premium Japanese products.

NETWORK MEMBER ORGANIZATIONS (CORPORATE PARTNERS) \*As of August 2026



### JAPAN

- Tokamu Japan Co., Ltd.
- Miyabi Co., Ltd.
- SIDA Co., Ltd.
- Business Cooperation with JETRO  
“Japan Street”



### CHINA

- Bright Consultant Co., Ltd. (Shanghai)
- Tokamu Consulting Co., Ltd. (Shanghai)



### OVERSEAS

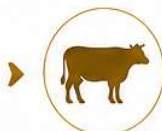
- Overseas Sales Partners (Now Recruiting)
- Import Companies
- Sales Agencies
- Collaboration with Local  
Distribution Partners

### FUTURE VISION

We are building an international sales network for Japanese Wagyu  
by bringing together:



Wagyu Brand  
Associations  
(Planned)



Producers &  
Farms  
(Planned)



Meat Processing  
Companies  
(Planned)



Export  
Companies  
(Planned)



Overseas Sales  
Partners  
(Currently Recruiting)



Restaurants, Hotels  
& Retailers  
(Sales Channels)

Delivering the Value of Japanese Wagyu to Dining Tables Around the World.



### Japan Wagyu Direct

International Trading Platform  
Specializing in Japanese Wagyu



### JapanStreet

Business cooperation with  
JETRO “Japan Street”  
to support global market expansion.

### CONTACT

JED International Wagyu  
Sales Promotion Organization

#### OSAKA OFFICE

Chairman: Toshio Hoshino  
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Chuo-ku, Osaka  
Room 1201

#### TOKYO OFFICE

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Project Director: Shinma Yamazaki

Main Office Tel: +81-3-5829-8482

Together with Our Partners, Bringing Japan's Finest Quality to the World.



2

# Why Japanese Wagyu Now?

While production is decreasing,  
global demand is expanding.

That is why local brand Wagyu from Japan is attracting attention.



## 1 Decrease in Production



Aging of  
producers



Insufficient  
successors



Increase in  
scarcity value



## 2 Expansion of Global Demand



Expansion of  
Asian markets



Growth of  
Middle Eastern markets



Increase in demand  
at luxury hotels



Expansion of demand  
at fine dining restaurants



Expansion of sales  
at premium retailers



## 3 Focus on Local Brand Wagyu

**Not limited to Kobe beef.**

Japanese regional Wagyu brands such as  
Omi, Miyazaki, Kagoshima, and Hida are  
highly regarded around the world.



## Conclusion

Japanese Wagyu is a world-class  
**premium brand** with **great business potential**.



**High Brand Value**  
Recognized worldwide  
for quality and taste



**Continuing Demand Growth**  
Stable growth in  
a promising market



**Opportunity for  
Overseas Expansion**  
A new business opportunity  
for today and the future



**Partnering to  
Create the Future**  
Growing together with partners  
and sharing value



# What is Japan Wagyu Direct?

A **global business negotiation platform** that connects distinctive Wagyu from all over Japan with sales partners around the world.



## The Key Strengths of JWD

### Halal-Certified Wagyu



Halal certification support for peace of mind, including for Muslim countries.



### Kosher-Certified Wagyu



Kosher certification compliant with Jewish dietary standards.



### Kampo-Fed Wagyu



Wagyu raised with Kampo feed and herbal nutrition for healthy, premium-quality Wagyu.



### Wagyu Network Across Regions



A nationwide network that connects producers across Japan, providing a stable supply of diverse branded Wagyu.



## Premium Wagyu from All Over Japan, to the World.

Building bridges between producers and buyers worldwide.



Stable supply of high-quality Wagyu



Support for various certifications and breeding methods



Enhanced competitiveness in global markets



Bringing Japan's finest food culture to the world

## From Small Businesses to Large-Scale Orders.

We offer the optimal sourcing solutions—from **whole-carass purchases** and **individual cuts** to **specially certified Wagyu**.

- ✓ Small-Lot Orders
- ✓ Individual Cuts
- ✓ Certified Wagyu
- ✓ Halal Certified
- ✓ Kosher Certified



# 5 Key Benefits of Japan Wagyu Direct

— Japan Wagyu Direct – International Wagyu Sales Alliance —

## 1 Access to Japan's Wagyu Sourcing Network



Leverage our extensive network of carefully selected Wagyu producers across Japan.

## 2 Import at Whole-Carcass Pricing



Import at whole-carass pricing. Reduce intermediate costs and achieve stable, competitive sourcing.

## 3 Sell at Local Market Prices via Domestic Distribution Routes

### Domestic Distribution Channels



Utilize our domestic distribution network to sell at wholesale and retail prices, enabling sales at competitive and small-lot prices.

## 4 Maximize Profit Potential



Buy at lower prices, sell at higher prices. Maximize your profits.

## 5 Purchases Available from One Whole Carcass



Flexible and secure, even for first-time buyers. Purchases available from just one whole carcass.

### Volume-Based Discount Programs Available



Our volume-based discount program supports the continuous expansion of your business.







# Partner Business Advantages Top 2 Business Advantages for Our Partners

2 Key Business Advantages for Our Partners



JAPAN WAGYU  
— DIRECT —  
Global Partner Program

## ① Profit Maximization

Reduce costs through whole-carass purchasing and increase unit prices through individual cut sales.

Maximize profitability through whole-carass purchasing and individual cut sales.



Purchase  
One  
Whole Carcass



Processed and  
Cut in Japan



Sell  
Individual Cuts



Maximize  
Profit



Restaurants



Hotels



Retail  
Stores



E-commerce  
& Wholesale

Lower purchasing costs and increase selling prices to maximize profit from each whole carcass.

## ② Market Differentiation

Offer a diverse range of specialty Wagyu to strengthen your competitive advantage in the marketplace.

Premium Wagyu tailored to the diverse needs of global markets.



Halal Wagyu



Kosher Wagyu



Regional Brand Wagyu



Organic Wagyu



Wide Range & Rare Cuts



For All Markets

Our extensive product lineup covers diverse markets and customer needs, creating a compelling reason for customers to choose you over your competitors.



Maximize the value of every whole carcass and build the future of the global food market together.

Maximize the value of each head and create the future together in the global food market.



JAPAN WAGYU DIRECT

| Your Trusted Gateway to Premium Japanese Wagyu





# Japan Wagyu Direct × Our Partners

## Global Partners We Are Seeking

Bringing the finest Japanese Wagyu and premium gourmet ingredients from Japan to the world.  
We are looking for partners who will create new markets together and grow with us.



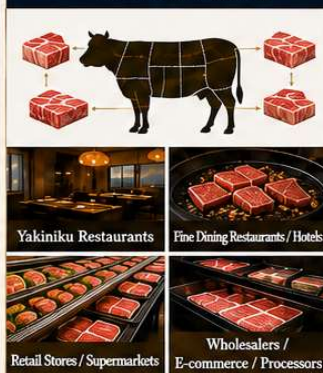
### 1 People Interested in Japanese Premium Food Products



For those who are interested in Japanese Wagyu, Japanese sake, green tea, and other premium Japanese food products.



### 2 For Businesses That Can Sell Edible Cuts from One Whole Carcass



For businesses that can sell edible cuts at higher unit prices—directly from one whole carcass.

### 3 For Agents, Brokers, and Trading Companies with Import and Distribution Networks



For agents, brokers, and trading companies with strong networks for importing and distributing premium Japanese products.

### 4 Venture Companies and Businesses from Any Industry Are Welcome



We welcome venture companies and businesses from any industry that are interested in Japanese Wagyu and Japanese specialty products.

### 5 Businesses with Their Own Import License or Access to One Through a Local Partner



For businesses with their own import license or access to one through a local partner that can be utilized.

Bringing Japanese Wagyu and Japanese food culture to the world.

Let's create value together and grow together.



Stable Supply



Premium Quality Wagyu



High Profitability



Global Expansion

Your network will help expand the future of Japanese Wagyu around the world.  
**Japan Wagyu Direct**





## BEEF PRODUCTS

1

### FULL SET

Whole-carcass set.  
All parts can be  
processed and sold.



2

### PREMIUM CUTS

Selected cuts such as  
ribeye, tenderloin,  
sirloin, chuck flap,  
and more.



3

### OFFAL & OTHER OPTIONS

Various options including  
hormone, tongue,  
tripe, and more.



4

### CARCASS (BONE-IN)

Carcass (bone-in) available  
for processing and sales.



## JAPANESE WAGYU & OTHER INGREDIENTS

### Omi Beef

- Well-balanced marbling and lean meat
- One of Japan's top 4 Wagyu brands

### Miyazaki Beef

- Known for its lean meat and rich flavor
- Consecutive 4-time winner of the Prime Minister's Award
- The pride of Miyazaki Wagyu

### Imari Beef

- Raised in the best environment with clear water and clean air
- Fine marbling with a sweet, elegant taste

### Awa Beef

- Truly "wild" Wagyu
- Lean meat with delicious flavor and aroma
- Perfect for yakiniku and stewed dishes

### Awa Black Beef

- Raised for over 6 months longer than regular Awa Beef
- Finely textured and rich in umami
- Premium brand of Awa Beef

### Various Wagyu

- Carefully selected Wagyu from all over Japan

### Other Japanese Beef

- We handle many excellent Wagyu brands from across Japan

## OTHER INGREDIENTS



### JAPANESE HALAL SOY SAUCE

Authentic Japanese  
Halal-certified soy sauce  
made using traditional  
brewing methods.



### SHIZUOKA MATCHA

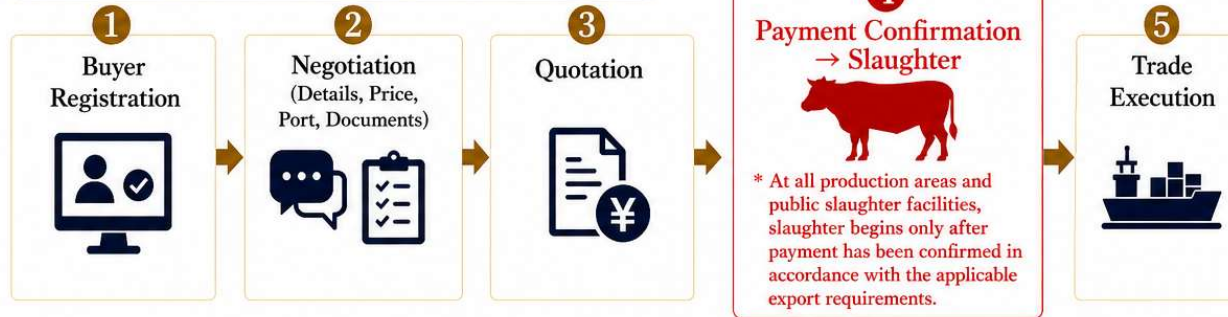
High-quality matcha  
from Shizuoka Prefecture.  
Ideal for drinks, sweets,  
and culinary use.



# TRANSACTION FLOW (Simple Transaction Process)

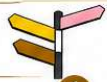


## JAPAN WAGYU *direct*

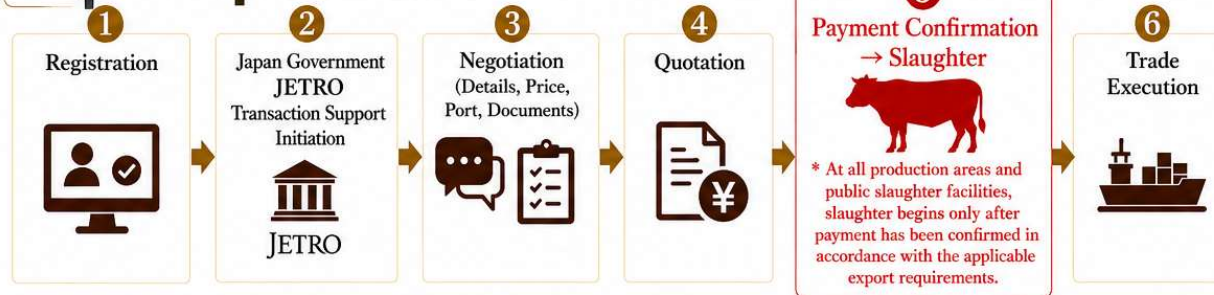


### BENEFITS

Faster Transactions Through  
**Direct Trading!**



## JapanStreet



### BENEFITS

Operated by JETRO, a Japanese government organization, JapanStreet provides a **safe, secure, and well-supported trading environment.**



For your first transaction, **we recommend using JapanStreet**, the Japan government-supported platform, for secure payment and delivery.



Our company is **officially registered** as a Wagyu supplier on **JETRO JapanStreet.**



## OUR VISION

# WAGYU IS NOT ALL WE OFFER.

Our mission is to build  
**“A GLOBAL SOURCING NETWORK”**  
that connects the world to  
the finest Japanese ingredients.

While Japan is still not widely known to the world, its ingredients—many of which are rare and exceptionally high in quality—are highly regarded by those in the know.

We carefully source premium Japanese products that are difficult to obtain even within Japan, and deliver them to partners around the world.

Bringing the best of Japan to the world through food—for the future, and for generations to come.

**MAO YAMAZAKI** | Representative / Project Leader  
JWD International Network



### Examples of Premium Japanese Ingredients



**Wagyu**  
The pride of Japan,  
renowned worldwide



**Agricultural Products**  
The blessings  
of Japan's land



**Premium Green Tea & Matcha**  
Rich flavor  
and aroma



**Marine Products**  
From the bounty  
of Japan's seas



**Sake**  
Traditional  
craftsmanship  
passed down  
for centuries



**Processed Foods**  
Refined techniques  
and dedication  
to quality



**Wild Ingredients (Mountain & Sea)**  
Nature's gifts  
from Japan's  
mountains and seas



**Other Specialties**  
Unique products  
exclusively  
from Japan

### COMMITMENT TO OUR PARTNERS

We go beyond being a supplier—we are your trusted partner. Our mission is to deliver the finest Japanese ingredients to the world, building long-term relationships based on trust, reliability, and success together.



**Delivering the Finest Japanese Ingredients to the World—Together with Our Partners.**

Connecting the world through food, creating value for Japan, and shaping a better future for all.



## Our Promise

# Our 5 Commitments to Our Partners

Japan Wagyu Direct

Built on trust, we grow together and enrich the world's food culture.

1



### Premium Japanese Brands Only

We partner only with carefully selected producers and manufacturers, delivering brand-quality products you can trust—safe, secure, and of the highest quality.

2



### Reliable Transactions & Stable Supply

We build long-term partnerships and provide a stable supply of premium products through continuous communication and carefully managed logistics, tailored to market needs.

3



### Accurate Information & Transparency

We disclose everything clearly—from production regions and standards to quality details—building transparency and strong, trust-based relationships for lasting success.

4



### Value Creation Through Long-Term Partnerships

We create value not only through one-time transactions, but by growing together, strengthening mutual trust, and providing maximum support for your business growth.

5



### Partnerships for a Better Future

We share Japan's excellent ingredients with the world, contribute to local communities, and work together to build a brighter future for the next generation.



## Delivering Trusted Japanese Ingredients to the World.

Japan Wagyu Direct, together with our partners, delivers premium Japanese ingredients that create value and enrich food culture around the world.



## JAPAN WAGYU *direct*

Bringing Japan's finest ingredients to the world—  
with the highest quality and trust, together with our partners.