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# What Is Kobe Beef?

Kobe Beef is really a type of meat coming from the Tajima breed of Wagyu Cattle from Japan. [Kobe Wagyu Beef](#) is recognized as one of the finest meat cuts in the world. It is recognized for its marbled texture, flavor, and its fat to meat ratio. The Kobe beef is utilized for many Japanese dishes including sashimi, teppanyaki and shabu shabu. It can also be cooked into western dishes or made into steak.

You will find particular standards that a slice of beef must have to be able to qualify as Wagyu Beef. The following standards are as follows:

1. It should be of the Tajima breed of Wagyu cattle and must come from the Hyogo Prefecture.
2. It should be fed and raised in the Hyogo prefecture.
3. The beef should be slaughtered and processed in the Hyogo Prefecture particularly in Sanda, Himeii, Kakogawa, Nishinomiya and Kobe.
4. It must have a Marbling ratio (BMS) of Level 6 and up.
5. Its meat quality score should be level four or 5
6. One animal must produce a gross weight of 470 kg or much less.

In order to produce the fine meat that Kobe is so well known for the, cow is taken extremely nicely care off prior to it gets slaughtered. It is said that the Tajima cattle is fed a bottle of beer each day, fed grain and massaged with Sake. The end result of the hard work and care that the farmers go through to be able to tenderize the meat is Wagyu Beef.

The result is absolutely nothing much less than outstanding. Wagyu beef is among the finest and most expensive pieces of meat in the market. Consuming a piece of Kobe is decidedly healthier than eating a regular piece of meat. This is because Kobe beef is much leaner. The fatty part of the meat contains unsaturated fat. So it's much less fatty than regular beef. It is also much more flavorful than regular beef. The marbled impact of Kobe beef is so well-known for is unparalleled. It is as beautiful as it is healthy-and tasty.

The Wagyu was originally introduced towards the farmers of Japan as beasts of burden. Wagyu literally indicates Japanese Cow. You will find 5 main types of Wagyu namely Japanese Brown, Japanese Polled, Japanese Shorthorn and also the Kumamoto Reds.

The price of Wagyu beef can be extremely steep. If it's purchased in America or another country other than Japan, it could go for much more than \$300.00 a pound. But thinking about how and where Kobe beef is made, it's no doubt that such a meat would go for that price. The Kobe Beef is difficult to find in other nations so some people need to have it delivered straight from Japan to be able to have it cooked.

Many have tried to recreate the quality and texture of Wagyu beef, but no one appears to be able to recreate the precise taste of Kobe beef. While you will find replications, absolutely nothing compares towards the original Kobe beef originating from Japan.

Learn more: [Long Island Steakhouses](#)

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