

WHAT IS **WAGYU**?

Wagyu literally means "Japanese cow." In the U.S., Wagyu refers to cattle that descend from Japanese breeds known for their high-quality beef.

What Makes Wagyu Special?

- Exceptional marbling for tenderness and flavor
- High oleic acid content, which may contribute to a more heart-healthy fat profile
- Luxury experience—every bite is rich, smooth, and melts in your mouth



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The American Wagyu Association (AWA) is dedicated to promoting and protecting the integrity of Wagyu cattle in the U.S. Through education, breed improvement, and certification programs, the AWA supports producers and consumers in accessing premium-quality Wagyu beef.



Learn More.



Taste Excellence.
The Finest Beef in the world.

IS IT **HEALTHY**?

Wagyu beef isn't just rich in flavor—it's also rich in good fats. Thanks to its high oleic acid content, the same heart-healthy fat found in olive oil, Wagyu may be a smarter choice compared to other types of beef. It can be part of a balanced diet that supports heart health, without sacrificing taste. With its melt-in-your-mouth texture and unmatched flavor, Wagyu offers a luxurious dining experience with a nutritional edge.



WAGYU IN THE **USA** IS IT REALLY WAGYU?

YES! Wagyu cattle were first imported into the United States in 1975 from Japan. The United States is the only country who imported Wagyu cattle directly from Japan.



Where to
Buy Wagyu
Beef!

USDA BEEF GRADES

The USDA grades beef based on quality and yield, with the most common quality grades being Prime, Choice, and Select, which are determined by marbling (fat content) and maturity (age of the animal).

GRADING BEYOND **PRIME**

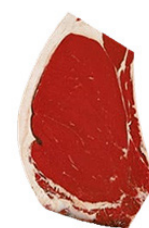
Wagyu cattle are genetically predisposed to develop intense marbling—those fine streaks of fat within the muscle that melt into rich, buttery flavor. Thanks to this superior marbling, Wagyu beef is more likely to achieve the highest USDA quality grade, Prime, and often exceeds the standards altogether.



PRIME



CHOICE



SELECT

Taste Excellence.