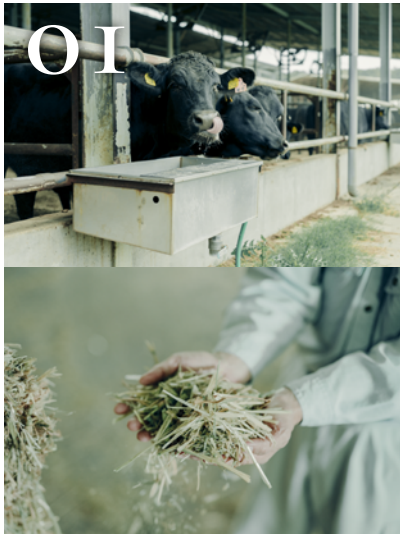
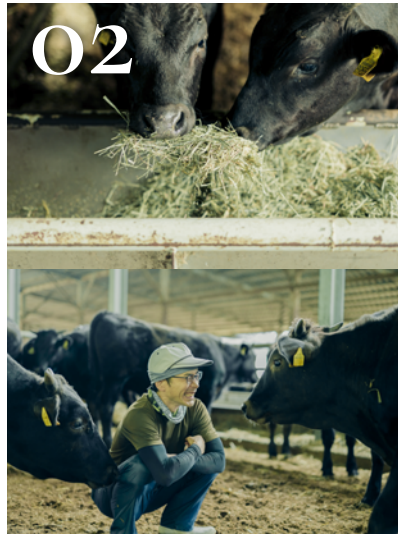


Our Story



Cows raised on the blessings of the land

Our cows are raised drinking the freshest spring water, drawn from 120 meters under the Rokkō Mountains. In addition to grass, barley, corn, and other grains, our cows are also fed with nutritious sake lees sourced from a local sake brewery.



Each cattle raised with utmost care

We aim to minimize stress on our cows and do not pursue for the highest gradings or finest marblings of our meats. We prefer to invest our energies into raising each animal with care, and with the strongest emphasis on their welfare.



Serving the public as well as the palate

At Kobe Ushi Farm, we are constantly looking for ways to be of service to the local community beyond the dining room. We host projects such as on-site workshops, leathermaking projects, and creating fertiliser from animal waste.

Our Meats



Rokkō Himegyu

Rokkō Himegyu is a brand of crossbred Wagyu calves focused on female cattle from Hokkaidō, raised on our farm in Kobe for an average of 17 months. With moderately lean meat, it has a mild and elegant flavor with a delicate texture. It is a well-balanced beef at a reasonable price.



Rokkō Wagyu

We source calves from breeders in Hokkaidō or Kyūshū, and raise them on our farm for around 20 months. Our meats offer a perfect balance between lean and fatty meat with a sweetness of the fat despite being marbled. This type is recommended for those who prefer fine, tender meat.



Kobe Beef

Kobe Beef is one of Japan's top three brands of wagyu, and to be classed as such must pass strict standards, such as a BMS of 6 or higher. We raise cattle sourced from the Tajima region for around 22 months. The meat is characterized by its elegant sweetness and fat so delicate that it melts by the warmth of human skin.

