

About Oita Bungo Beef

Oita Bungo Beef has been raised in Oita's wonderful nature and is a masterpiece of beef with a shining history and records. It has a rich, yet mild, melt in the mouth flavor.



Reputation of Oita Bungo Beef

◆ Oita Bungo Beef has a long history. At the 1921 National Livestock Exhibition in Tokyo, the top prize went to “Chiyoyama (千代山)”, and there are still records of a parade around Ginza with a banner reading Bungo is the best beef in Japan”.



◆ Oita Bungo Beef has become famous in Japan through the 6th National Wagyu Ability Competitive Show (Wag-yu Olympics), and the big impact of the super fertile bull “Itofuku (糸福)”. At the 8th Competitive Show held in 2002 in Gifu Prefecture, Oita Bungo Beef won the Premier’s award for its top-ranking meat quality. It also won the Minister of Agriculture Forestry and Fisheries Award at the 9th Competitive Show held in 2007 in Tottori Prefecture.

◆ Oita Bungo Beef recently won the Minister of Agriculture, Forestry and Fisheries Award in two divisions and also won 3rd place in the overall division at the 10th Competitive Show held in 2012 in Nagasaki Prefecture. From these achievements, the reputation of Oita Bungo Beef is now on the rise.

Recommended Recipes

▪ Shabu Shabu

It is a healthy cooking method because you can reduce meat fat by dipping the meat in boiled water.

In Japan, people usually eat it with ponzu (Japanese sauce made primarily of soy sauce and citrus juice) or sesame-based sauce. You can also enjoy it with your favorite sauces.

Tender, fine-textured sirloin is good for this cuisine.



▪ Rei Shabu

People in Japan usually eat this cuisine in the hot summer season, and it is also well-suited to a country which is hot throughout the year.

Boil sliced meat in gently boiling water and then cool it with cold water. You can eat it with your favorite vegetables and sauces.



▪ Konbujime (Roast beef)

Japanese-style arranging version of Roast beef, a traditional English cuisine.

Leg meat is wrapped with “Konbu” (seaweed kelp), around which a brine pan is wrapped. It is then grilled in the oven. This is a cooking method by which to enjoy the subdued flavors of beef.



ENGLISH



大分で育った黒毛和牛
おおいた
豊後牛
BUNGO GYU

大分県豊後牛流通促進対策協議会



Oita Specialties



Farmed Yellow tail (Hamachi,Buri) is cultivated in water with a strong tidal current which is ideal for cultivation. They are healthy to eat because the meat is firm and has a moderate amount of fat. You can enjoy it in various kinds of cuisines such as sashimi, grill dishes and stewed dishes.



Japanese Hita pear
There are many varieties of Japanese Hita pear and the peak season of each pear is different. Therefore it is possible to export Japanese Hita pears over a long period of time. In addition, as all pears' sugar content is checked by optical sensor fruit and vegetable sorting machines, we can export pears with high sugar content at a consistent rate.



Dried Shiitake Mushrooms are cultivated in nature using Oita Prefecture's abundance of sawtooth oak trees. They include many components which are good for your health, such as vitamin D. You can use them as an ingredient in many kinds of cuisines.



Oita Shamo Chicken is locally raised chicken produced by Oita Prefecture over many years of R&D. As this chicken has 50% of the qualities of Shamo chicken, which is said to be the tastiest of all chickens, Oita Shamo chicken is less fatty than ordinary chicken and has a rich taste.



Kabosu is a citrus fruit with a strong aroma and acidity. As it is also rich in citric acid and vitamin C, it is now attracting attention as a health food. Oita Prefecture produces 94% of Kabosu grown in Japan. It is mainly used in juices, on grilled fish, in hot-pot cuisine etc.

About Oita Prefecture



Oita's "No. 1 in Japan" features	
Hot spring wells (2010)	4,538
Yeild of hot spring water (2010)	291kl/min
Dried Shiitake mushroom output (2011)	1,534t
Kabosu output (2011)	5,273t

Globally Important Agricultural Heritage Systems (GIAHS)

Kunisaki Puninsula Usa Integrated Forestry and Agriculture Systems

The Kunisaki Peninsula Usa area has excellent environmentally-adapted agricultural techniques such as circulatory cutting and re-growing of sawtooth oak forests, a water supply system that combines multiple interlinked irrigation ponds and agriculture and forestry including rice paddy fields. For these traditional and innovative systems, this area received GIAHS accreditation from FAO (Food and Agriculture Organization of the United Nations) on May 30th 2013.



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(Nature)
Oita has the largest number of hot spring wells and amount of hot spring water, as well as famous hot spring spots such as Beppu and Yufuin. So it is no exaggeration that Oita is the "Onsen Prefecture". There are also famous mountains such as the Kuju mountain range (often called the roof of Kyushu), Yufu, Tsurumi, Sobo, and Katamuki which is very popular for climbers.

(Art and Culture)
Cultural activities are also thriving in Oita such as the "Beppu Argerich Music Festival" which is held every year, directed by world famous pianist Martha Argerich.

(Sport)
The "Oita International Wheelchair Marathon" is held every year. Oita Prefecture is the origin of this international wheelchair marathon .