

BEYOND CRAFT WAGYU, CHATEAU UENAE HOKKAIDO SNOW BEEF

Hokkaido Snow Beef is a title given exclusively to premium Japanese Wagyu produced by Chateau Uenae.

Chateau Uenae Farm, owned by distinguished Japanese dermatologist Dr. Asanuma, is renowned for producing the legendary wagyu known as Hokkaido Snow Beef.

Chateau Uenae Farm is located right by the precious wetland Lake Utonai, which preserves the magnificent spectacle of the Yuufutsu Wilderness and is registered as a protected area under the Ramsar Convention.

Hokkaido Snow Beef is so named because the cattle are raised in the severe cold of Hokkaido and the beautiful marbling on the beef resemble the snow crystals.

** Meisters behind this great Craft Wagyu Farm.*



THE WORLD'S MOST EXCLUSIVE BEEF
HOKKAIDO SNOW BEEF
北雪牛

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Hokkaido Snow Beef from Chateau Uenae

Hokkaido is the third largest livestock producer in Japan and is one of the most beautiful and nature rich lands of Japan. It is in such an environment that Chateau Uenae emerges as a rare gem among the Wagyu farms in Japan.

Unlike regular cattle farms, Chateau Uenae is a one-of-a-kind private farm that is run for private experience purposes. Owned solely by Dr. Asanuma, the farm and its highly experienced masters are committed to honing their crafts to produce the world's greatest Wagyu.

Chateau Uenae has produced one of the most amazing and phenomenal Wagyu that has amazed many gastronomes around the world.

“Great Wagyu products are always based on coexistence with local environment.
- Dr.H. Asanuma,
Owner of Chateau Uenae”

BRAND STANDARDS

What distinguishes HOKKAIDO SNOW BEEF from other Wagyu is its tender texture, fine marbling and distinctive bright red and white color contrast.

Requirements:

- Pure full-blood Japanese Kuroge Wagyu raised by Chateau Uenae
- 26 months or older, with fattening days of 700 days or more, and includes open range period to meet HSB animal welfare standards
- No usage of hormones and steroids
- Meets HSB Beef Marbling Score Standards

BMS Standards:

- Only grade A5 with BMS 10 up qualify as Hokkaido Snow Beef
- BMS below 10 qualify as Chateau Uenae Private Reserve

Client Membership:

Private Membership Program approved by HSB Committee Board / Seller must be a HSB Association Committee Member or Authorized Distributor.



Download Form



Hokkaido Snow Beef Membership bronze



Craft Wagyu Membership bronze

REQUIREMENTS:

- | | |
|------------------------------|-------------------------------|
| ✓ Private Membership Program | ✓ 2 or more Craft Wagyu Farms |
| | ✓ +1 Minimum Off Cut |

