

A Wagyu Expert from Japan– Japanese Wagyu Yakiniku Pure



Coming from Japan, **Japanese Wagyu Yakiniku Pure** disembarked on Hong Kong in recent years by opening extensions in Causeway Bay and Tsim Sha Tsui with the same operation mode with other 7 branches in Japan. What Japanese Wagyu Yakiniku Pure selling is genuine wagyu beef from Japan and that is directly managed by Japan Agricultural Cooperatives (JA); therefore, the quality of beef has been guaranteed.



Genuine wagyu beef is mainly sourced from Saga, Kagoshima, Miyazaki, and Hida and changing from time to time. Moreover, only grade A4 and A5 wagyu will be taken. Since it is directly managed by JA, customers can taste wagyu with rare parts at Japanese Wagyu Yakiniku Pure.

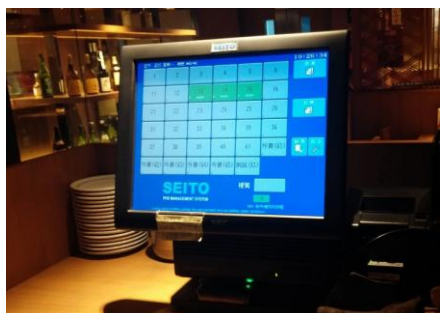


Japanese Wagyu Yakiniku Pure not only provides traditional cuisine foods, but also offers Japanese-style barbecue. It also provides different kind of set meals include

Stone Pot Rice, Chechen Set Meal, Pork Set Meal, and Sea Food Set Meal etc for customer’s options. Besides the barbecue style, Japanese Wagyu Yakiniku Pure also provides Wagyu menu in Sashimi, Shabu Shabu, and Sukiyaki; therefore, it is so called Japanese Wagyu Specialty.

Japanese Wagyu Yakiniku Pure applies **Seito F&B Management System**.

These systems include **Automatic Email Report** and **iPad eMenu & Ordering System** which not only greatly enhance the management efficiency, but also reduce labour cost.



With the Automatic Email Report System, the management can well understand the business situation by receiving the reports via email in daily basis. In addition, by using the iPad



eMenu & Ordering System, customers can review the menu and place the orders by themselves, which not only increase customers’ satisfactions, but also reduce labour cost and stimulate revenues.

By using these excellent ingredients and advanced POS system, as well as being meticulous about everything, Japanese Wagyu Yakiniku Pure brings the best dishes and services to the customers.