

Our business is built on a foundation of quality, reliability and professionalism. We work closely with our supply-chain to ensure that we are always sourcing the best wagyu beef available.

MATSU FOODS SDN BHD



Founded in KYOTO Prefecture Japan in the year 2019, Matsu Foods Sdn Bhd is a reliable supplier of quality Japanese Wagyu and meat products, seafood, charcuterie and other specialty food items. By working closely with our parent company Matsu Trading Co. Ltd which is based in Osaka, Japan, we are committed to sourcing our wagyu beef from trusted farmers who adhere to strict standards for animal welfare and environmental sustainability.

“Connecting the World to Japan’s Best Beef- One trade at a Time”

Our goal is to be the premier wagyu beef wholesaler in the industry, recognized for our unwavering commitment to quality, sustainability and ethical practices. We aim to deliver exceptional value to our customers by offering the finest wagyu beef products backed by unparalleled customer service and support. At Matsu Foods, we value our relationship with our customers. We believe in building long-term partnerships based on trust, transparency and mutual benefit as we strive to improve and innovate.





MATSU SELECTIONS

Our wagyu beef is carefully selected to ensure that only the highest quality cuts are offered to our customers. We understand that the taste and texture of wagyu beef is dependent on a variety of factors such as the degree of marbling, color, texture of the meat, and the origin breeding of the cattle. That is why we take great care in selecting our wagyu beef to ensure that it meets our strict standards.

DISTRIBUTION

Our wholesale distribution network sources, processes and distributes supplies to various businesses including restaurants, shops and grocery stores.



QUALITY

Our wagyu is directly imported and it's certified Halal by the Malaysian Authorities. We provide custom bulk order for restaurants, grocer and other distributors. Our premium A5 grade Japanese Wagyu comes exclusively from local farms such as Miyazaki, Hokkaido, Kagoshima, Ibaragi amongst other prefectures. We also have specialty brands such as Kobe beef, Ozaki Wagyu, Ohmi Wagyu etc.

SERVICES

At Matsu Foods, we offer various butchery services, these include; separating primal, sub-primal and secondary cuts. We provide temporary frozen and chilled storage for our customers. Amongst other services, we also offer packaging and labelling including Vacuum packaging and skin packaging which are available upon request.



DELIVERY

We understand that our customers require the freshest quality for their business, we are committed to meeting these needs with our guaranteed-next-day-delivery. Our delivery team adhered to strict quality control procedures and ensure that your order arrives in excellent condition.

CHARACTERISTICS OF WAGYU CUTS AND USES

SIRLOIN

Sirloin is one of the prime beef cuts along with rib and fillet. It is tender and has a good flavor.

• *Uses: Steak, Yakiniku, Sukiyaki,*

CLOD

Upper part of forelegs, Being location in a mobile part of the cattle body, it has low fat content, is rich in umami components.

• *Uses: Yakiniku, Sukiyaki, Boiled meals, soup*

TOP ROUND

Top round is the inner side of the thigh. It is fatty outside and has a red meat inside. The meat is relatively tender.

• *Uses: Yakiniku, Sukiyaki, Steak, Boiled meals.*

NECK

Neck, being a mobile part of the cattle body, is mainly red meat and rich in umami components.

• *Uses: Yakiniku, Sukiyaki, Roast beef, Boiled meals.*

RUMP

Rump is red meat on the hip also known as sirloin butt and sirloin cap. Has an attractive color with finely-textured and occasionally rated higher than sirloin.

• *Uses: Yakiniku, Sukiyaki, Roast beef, Boiled meals.*

SHANK

Shank is rich in protein such as collagen and elastin and becomes tender and gelatinous when heated.

• *Uses: Yakiniku, Mince, Roast beef, Boiled meals.*

BRISKET

Brisket is located at the chest area under the rib section that contains different meat qualities including fatty and lean tender meat. Has robust flavor, marbling and appearance.

• *Uses: Yakiniku, Roast beef, Sukiyaki, Boiled meals.*

CHUCK

Chuck is a part of sirloin (back muscle) It has a nice balance of red meat and fat.

• *Uses: Steak, Yakiniku, Sukiyaki,*

FILLET

This prime cut accounts for only 3% of the cattle's weight and is tender red meat. It is known as the tenderloin.

• *Uses: Yakiniku, Sukiyaki, Steak*

BOTTOM ROUND

Also known as gooseneck round. It is the outer side of thigh. It has low fat content and is gelatinous. Has a robust flavor.

• *Uses: Yakiniku, Sukiyaki, stewing meals.*

RIBLOIN

Ribloin is the longest muscle which is next to chuck. It is thick and is one of the most flavorful cuts of beef with fine texture.

• *Uses: Yakiniku, Sukiyaki, Steak.*

PLATE

Plate is located on the ribs and has alternating layers of red meat and fat.

• *Uses: Sukiyaki, Yakiniku, Boiled meals, diced steak cuts*

KNUCKLE

The knuckle is spherically shaped consisting of four parts. It has fine texture and rich in umami components.

• *Uses: Yakiniku, Steak, Sukiyaki.*

SHORT RIB

Proportionally large amount of connecting tissue however the meat and fat are proportionately mixed giving it a rich taste and flavor.

• *Uses: Yakiniku, Steak, Sukiyaki.*