

# DELIVER HAPPINESS



銀閣寺 大西

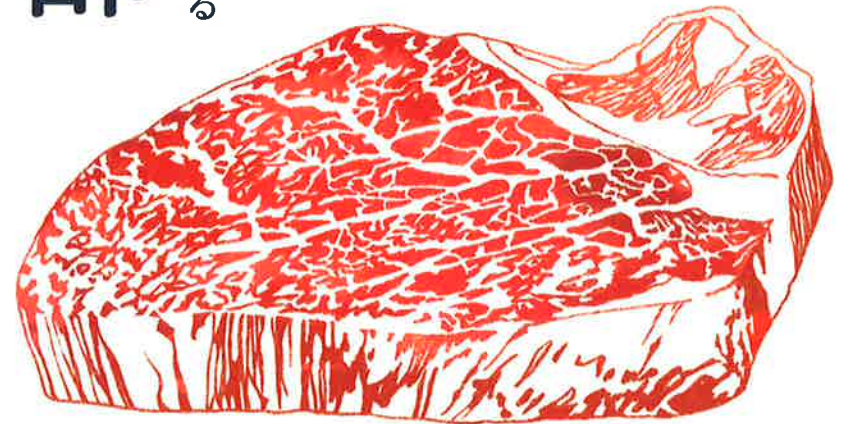
GINKAKUJI ONISHI

Company | Ginkakuji Onishi Co.,Ltd.

Chief Executive Officer | Raizo Onishi

Overseas Division Manager | Hideki Onishi

FROM  
KYOTO  
京都  
皆様に幸福を贈る



## Business Overview



Retail



Wholesale



Super Market



Food Processing



Restaurant



Online



Overseas



銀閣寺 大西

GINKAKUJI ONISHI

# 匠

Professional

Ginkakuji Onishi ("Onishi") was established in 1953 in Kyoto, which is heart of Japan and home to many culture.

Based on the technique and faith inherited from generation to generation, in Onishi, we have numerous wagyu experts supporting the food culture.



Ginkakuji Onishi Co.,Ltd.

Chief Executive Officer

**Raizo Onishi**

## Why choose Onishi?

What makes Onishi such a special company to provide high quality products and value to customers? Not just accumulated knowledge over the past decades, we are involved in and contribute to each value added process in all phases of the flow of wagyu business,

namely from wagyu production upstream to processed products downstream, from the purchase of wagyu to the sales of products in B2B and B2C.



# Wagyu Master

The knowledge to identify the best wagyu.

# KYOTO BEEF 雅

One of our best wagyu selection is called Kyoto Beef Miyabi, which is famous for its high quality, winning in past wagyu contests against famous brands.



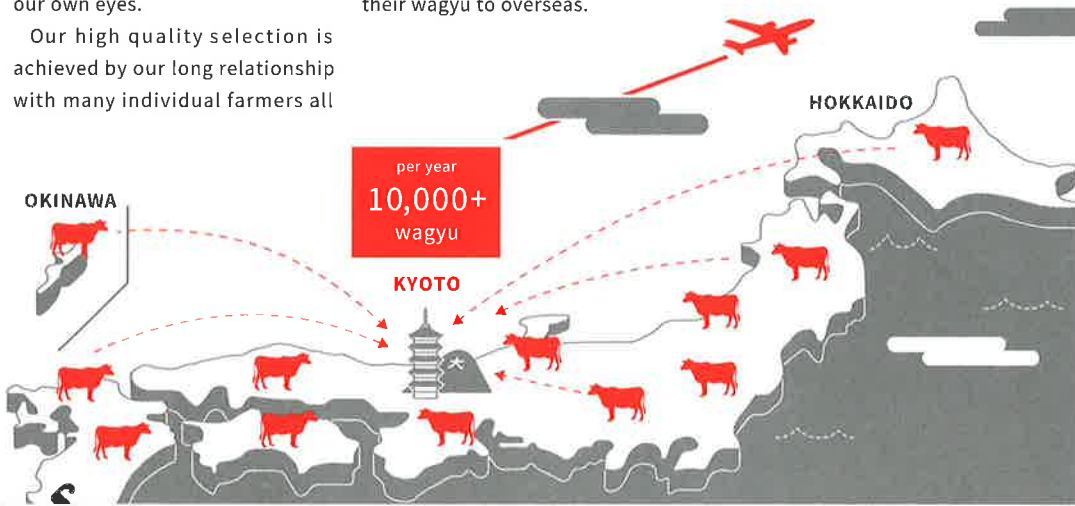
## Onishi Selection

We carefully select from 10,000+ wagyu per year from Hokkaido up in north to Okinawa down in south, quality checking one-by-one with our own eyes.

Our high quality selection is achieved by our long relationship with many individual farmers all

over Japan. By working closely with our partner farmers, communicating frequently to discover each farm's strength and assist them to introduce their wagyu to overseas.

We are very confident in offering our selected products not just by brands but also by farmers.



## Exporting Japanese Wagyu



To share the deliciousness of the best wagyu with people around the world, Onishi started our export business in 2015.

We are continuously working on developing our export products and expanding our network, and currently (September 2019) reaching to 14 countries as our export destination. At Onishi, we work closely with our global partners, offering various support including menu development and sharing wagyu cutting knowledge, to make sure we provide our client with the best experience and service possible.



Exporting country  
2019  
September **14** countries

## Onishi → World

Through the collaboration with our global partners, we have held unique wagyu events such as chefs table and wagyu master class for the purpose of disseminating real wagyu information which we believe is important to have our authentic Japanese meat culture to be understood by the world.

In September 2019, we opened our first overseas store in Singapore. We aim to continuously deliver the true Japanese meat culture to the world.



Wagyu  
Master Class



Wagyu  
Cutting Lecture



Menu  
Development

### Collaboration Event

