



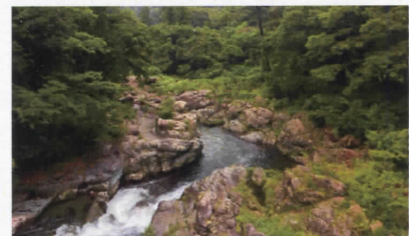
スーパーフード配合の飼料で育てたオリジナル黒毛和牛 「けやき坂 ビーフ」

鉄板焼「けやき坂」では、東京都唯一のブランド牛「秋川牛」に独自の飼料を与えたオリジナル黒毛和牛「けやき坂 ビーフ」を提供しています。料理長考案のオリジナルの飼料には、「人間と同じように体に良いものを牛に与えたい」という考えから、キヌアやカカオ、ブルーベリー、海藻などのスーパーフードを配合。料理長を始め、スタッフが月数回牧場に赴き、飼料の配合から、生育チェック、出荷、上場まで携っています。A4・A5 のみの上質なオリジナル黒毛和牛は、地産地消を通じて貢献できることとして、東京都唯一の和牛「秋川牛」を飼育する竹内牧場の協力のもと実現しました。ここでしか味わえない、料理長こだわりのけやき坂 ビーフをぜひお楽しみください。



けやき坂 ビーフの特徴

- ① 「竹内牧場」が年間140頭のみ出荷する東京都唯一のブランド和牛「秋川牛」がベースの黒毛和牛
- ② キヌア、カカオ、ブルーベリー、海藻などスーパーフードを配合したオリジナルの飼料を与えて飼育
- ③ 秋川深谷の豊かな自然と、清廉な地下水に恵まれた理想的な生育環境が育む、きめ細やかで柔らかく、味わい深い肉質
- ④ 「竹内牧場」独自のけやきのウッドチップを導入した快適な牛床で飼育
- ⑤ 毎月厳選した4～5頭、格付規格A4・A5の雌牛のみをご提供
- ⑥ 料理長をはじめけやき坂のスタッフが月数回牧場に赴き、飼料の配合から生育チェック、出荷、上場まで携わるこだわりの和牛



けやき坂

KEYAKIZAKA

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KEYAKIZAKA BEEF

Original Premium Beef from Superfood-fed Cattle

Keyakizaka beef is an original beef developed by Keyakizaka's chef de cuisine in collaboration with Takeuchi Farm in Akiruno, which is the only Wagyu farm in Tokyo. Our chef's vision was to produce a premium, one-of-a-kind beef to serve exclusively at Keyakizaka. The chef has brought his vision to life by taking the time to carefully monitor the process and care for the cattle by hand-making their special superfood feed as well as ensuring they are raised in a clean, stress-free environment. The thought behind the project was that if superfoods are good for humans, they must also be good for cows, thus resulting in a higher-quality beef.



Unique Features of Keyakizaka Beef

1. This premium Kuroge wagyu beef comes from Akikawa cattle raised at Takeuchi Farm, the only Wagyu farm in Tokyo
2. The cattle's feed contains four superfoods - quinoa, seaweed, cacao and blueberries - which were chosen because these ingredients are also used in the restaurant
3. Takeuchi Farm is near Akikawa Valley, an area that is known for its abundance of nature, greenery and fresh water, which are all ideal for raising cattle
4. The owner of Takeuchi Farm prides himself on keeping a stress-free environment for the cattle by maintaining a high standard of sanitation and ensuring great care is taken while raising them
5. Only four to five cattle a month become Keyakizaka beef, all of which is A4 or A5 grade beef, which is considered the highest quality wagyu beef according to Japan's grading system
6. Keyakizaka's chef de cuisine and his team visit the farm several times a month, nurturing the cattle and enhancing their diet with superfoods

