



TKI Wagyu Trading LLC
&
Central Kitchen

CERTIFICATE

The processing plant is managed from various angles with an advanced system and has obtained the world-class food safety and hygiene certification FSSC22000. It has also obtained Halal certification. In addition to being able to handle Halal sales both domestically and overseas, the farm and processing plant have also obtained numerous hygiene certifications.



FOOD SAFETY INSPECTION REPORT (DUBAI)
TKI WAGYU TRADING L.L.C



HALAL CERTIFICATE (DUBAI)



FOOD SAFETY INSPECTION REPORT (DUBAI)
TKI CATERING L.L.C



FSSC22000 FOOD SAFETY MANAGEMENT SYSTEM (JAPAN)



HALAL CERTIFICATE (JAPAN)



JAPANESE CUISINE COOKING SKILL CERTIFICATE (DUBAI)



TKI WAGYU TRADING HACCP

Dubai | Saudi Arabia

We aim to spread the richness of Japanese cuisine worldwide, allowing everyone to enjoy it anytime, anywhere.

Our Group In The Middle East

Our restaurants strive to integrate the essence of Japanese cuisine into the local culture, ensuring its preservation for future generations. Our goal is to make restaurants that last for centuries.

And for that, we aim to maintain the spirit of “KOTSU KOTSU GAMBARU” which means, “BEING CONSISTENT AND MAKING CONSTANT EFFORTS”.

ABOUT US

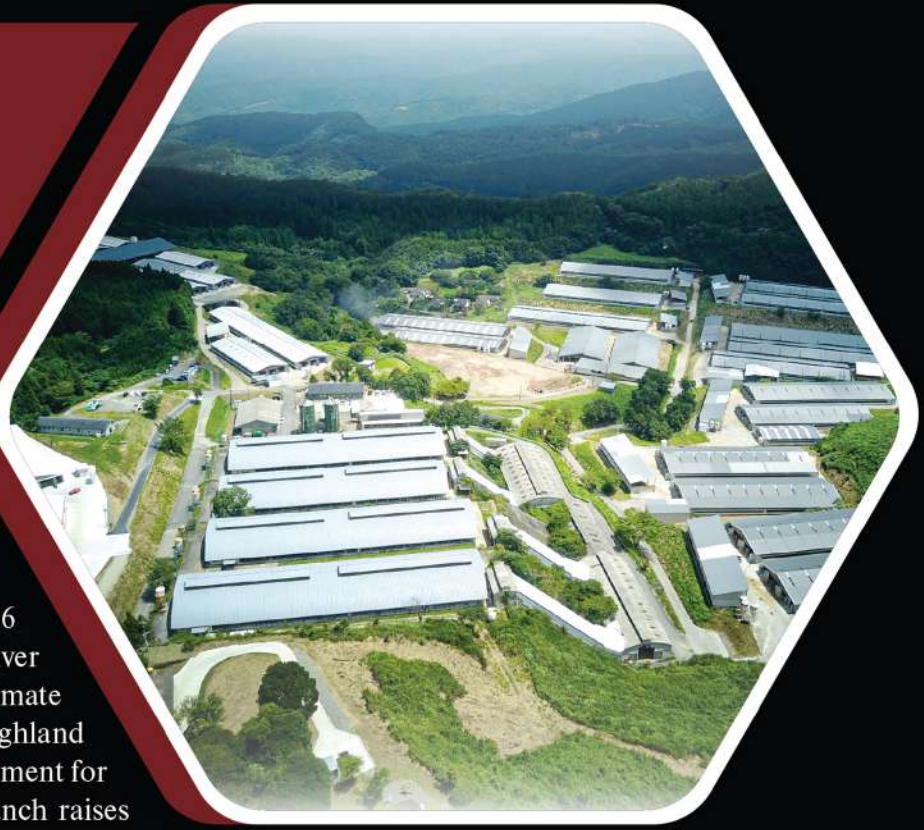
TKI Wagyu Trading LLC is a premier meat supplier dedicated to providing the best quality Japanese meat to consumers in the UAE at competitive wholesale prices.

We are confident in the superior quality of our products. We constantly update our equipment and utilize the latest sanitary technology to ensure the highest food safety and hygiene standards.

Our Kurohana Wagyu beef is carefully nurtured with the blessings of nature and clean water, making it the epitome of high-quality meat. We strive to make it accessible to all by offering it at affordable prices so our customers can enjoy it on their dining tables daily.

SUGIMOTO FARM YATAKE RANCH

The Yatake Ranch is located in Hitoyoshi, Yatake Town, a small, nature-filled community near the border of Kumamoto and Miyazaki Prefectures at an altitude of 536 meters. This area, abundant with the Kuma River water system underground, has a mild, cool climate that remains pleasant even in summer. This highland coolness and fresh air make it an ideal environment for cattle, which are sensitive to heat. Yatake Ranch raises calves from approximately 4,000 breeding cows, making it one of Japan's largest-scale operations.



Breastfeeding Breastfeeding Program

At Sugimoto-Honten, our guiding principle since our founding has been, "Healthy beef starts with healthy cattle." We are committed to providing calves with their mother's milk from birth and ensuring they are raised with their mothers for three months to establish a strong foundation for health. This breastfeeding period not only strengthens their immunity but also allows calves to grow in a stress-free environment.

As calves develop, their fourth stomach gradually adjusts to digesting roughage, allowing them to grow healthily through a natural cycle.

Mother Water Groundwater of the Kuma River system, both people and mother cows and calves drink this groundwater.

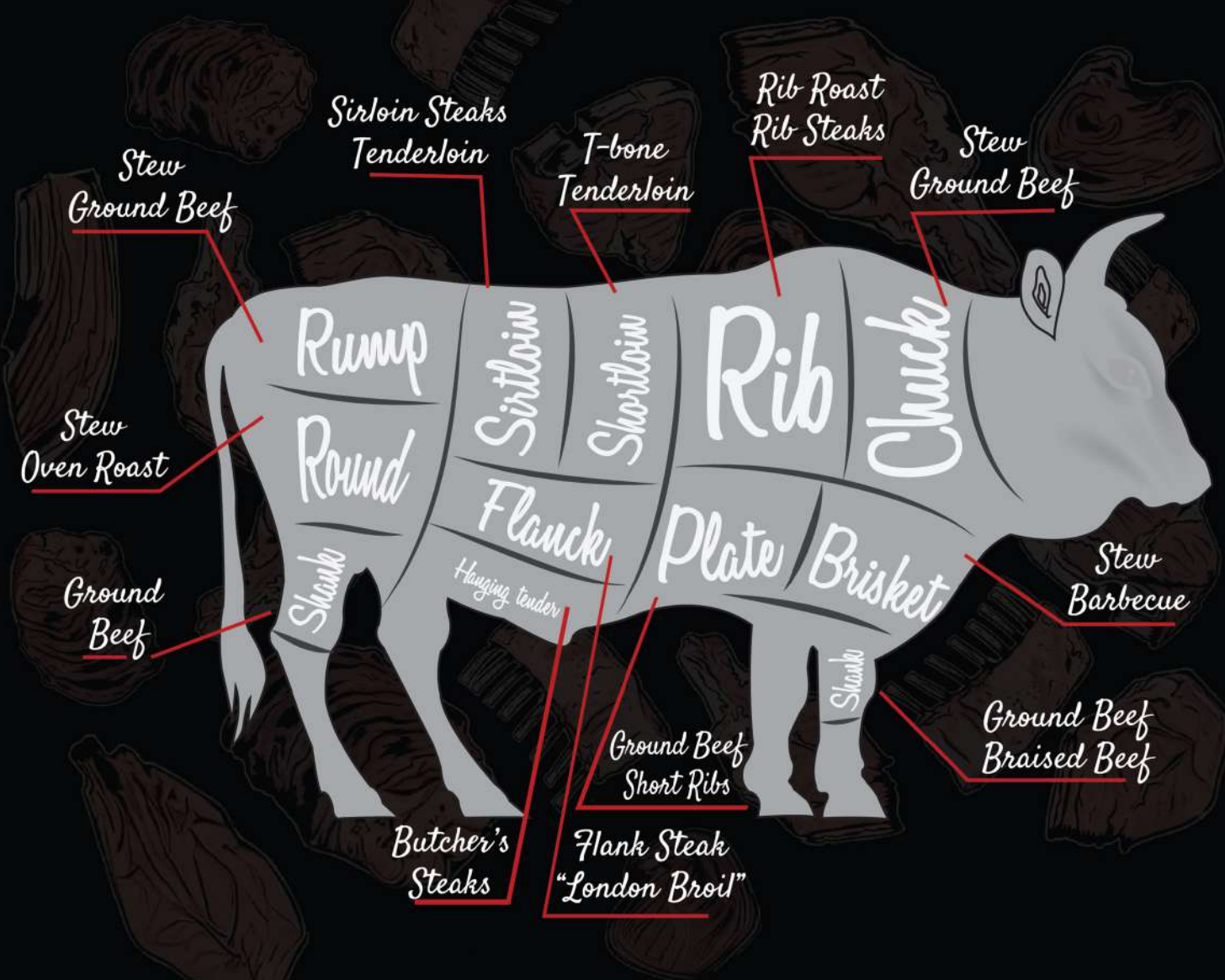
The underground water of the Kuma River system, known as "Mother Water," is an essential part of daily life on the ranch. This pure water, which springs from a depth of 600 meters beneath the mountains, is consumed by the ranch staff, mother cows, and calves alike every day. Rich in minerals, this "Mother Water" supports the health of both the cattle and the people who work at the ranch.



BEEF BLOCK



Our Kurohana Wagyu beef is carefully nurtured with the blessings of nature and clean water, making it the epitome of high-quality meat.



1401



Ribeye

1402



Strip Loin

1404



Chuck Roll
(Rib Side)

1405



Chuck Roll
(Inside Part)

1407



Neck

1403



Tender Loin

1406



Chuck Roll
(Neck Side)

1413



Short Plate
(Flank)

1408



Brisket
(Neck Side)

1410



Chuck Rib

1412



Short Plate
(Inside Part)

1418



Knuckle
(Maru)

1411



Short Plate

1409



Brisket
(Inside part)

1416



Top Round

1417



Top Round
(Cover)

1423



Top Sirloin
Butt (Rump)

1419



Knuckle

1415



Short Rib
(Back Side)

1421



Outside
(3rd Layer Inside)

1422



Outside
(2nd layer inside)

1428



Clod
(Small Shoulder
Triangle)

1424



Top Sirloin Butt
(Back Side)

1420



Outside
(Bottom Round)

1426



Clod

1427



Clod
(Shoulder Triangle)

1431



Fore Shank
(Inside Part)

1429



Chuck Tender

1425



Clod
(Top Shoulder Blade)

1432



Shank

1414



Short Rib

1430



Fore Shank

1433



Ribcap



CENTRAL CUTS

Wagyu Beef Central Cut: A tender, richly marbled center cut offering a melt-in-your-mouth wagyu experience.



STEAK CUTS

★ STEAK CUT THICKNESS - 3.5MM

500g/250g



Ribeye

500g/250g



Steak Tenderloin

500g/250g



Steak Ribeye

OTHER CUTS

750g/ Packet
(5pcs)



Burger Patty

500g



Cube Cut

500g/1kg



Beef Mince
Neck & Shank

YAKINIKU CUTS

★ YAKINIKU CUT THICKNESS - 5MM

500g



BBQ Chuck Roll

500g



BBQ Chuck Tender

300g



Kushiyaki

550g



Kushiyaki Cube

500g



BBQ Short Plate (Inside Part)

500g



BBQ Chuck Rib

500g



Top Sirloin Butt (Backside)

500g



Slice Chuck Roll

SHABU-SHABU CUTS

★ SHABU-SHABU CUT THICKNESS - 2MM

500g



Ribeye

500g



Knuckle

500g



Top Sirloin

500g



Top Round

500g



Chuck Roll

500g



Outside (Bottom Round)

500g



Clod

SEAFOOD

Premium-quality seafood sourced with care, offering fresh, flavorful selections ideal for restaurants and professional kitchens. Trusted for consistency, freshness, and excellent taste.



SAUCE

Authentic Japanese sauces crafted for balance, depth of umami, and consistent performance in professional kitchens.



(5L)

Yakiniku Sauce
(Japanese BBQ Sauce)

BBQ



(5L)

Miso Dare Sauce
(Miso-Based Sauce)



(1L)

Yakitori Sauce
(Teriyaki Sauce for Chicken Skewer)

HOTPOT



(5L)

Gomadare Sauce
(Sesame Dipping Sauce)

BASE



(5L)

Sushi Vinegar



(5L)

Kaeshi Sauce
(Ramen Seasoning Base)



(5L)

Ponzu Sauce
(Citrus Soy Sauce)



(1L)

Chili Oil



(1L)

Teriyaki Sauce



PROCESSED PRODUCTS

A curated range of Japanese processed products, prepared with care to deliver authentic taste, consistency, and convenience for professional kitchens.



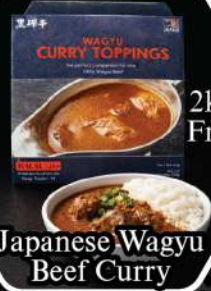
100g
Chilled

Wagyu Rayu
(Chili Oil)



200g
Frozen

Wagyu Beef
Gyudon



2kg
Frozen

Japanese Wagyu
Beef Curry



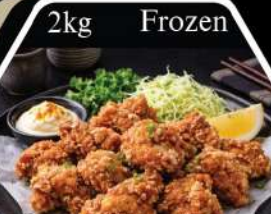
1kg Frozen

Japanese
Wagyu Tsukune
(Wagyu Beef Meatballs)



500g Frozen

Gyoza
(Japanese Wagyu Beef
or Chicken)



2kg Frozen

Karaage
(Marinated Chicken)

CHICKEN



Frozen

Whole Chicken



2kg Frozen

Chicken Thigh
With Skin



2kg Frozen

Chicken Thigh

JAPANESE RICE



Ise is a city in Mie Prefecture, Japan, known for Ise Grand Shrine, one of the most sacred Shinto sites, and its traditional charm.



JAPANESE ISE RICE





JAPANESE ICE CREAM

Authentic Japanese frozen desserts made with smooth, creamy ice cream and carefully selected ingredients, offering a refined balance of flavor, texture, and quality in every cup.



Yawa Mochi
Original (Azuki)



Milk Ice Cup
(Soft Mochi Ice Cream - Vanilla)



Yawa Mochi
Matcha
(Soft Mochi Ice Cream - Matcha)

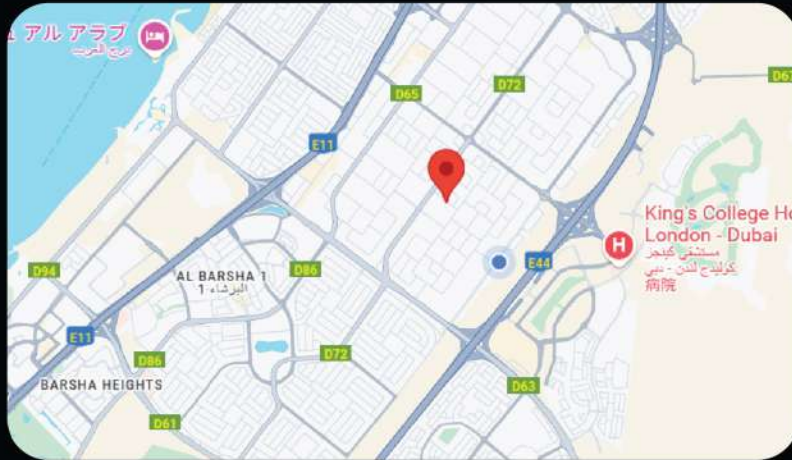


Restaurants in Dubai

Company in Saudi Arabia



OUR COMPANY LOCATION



6 Street 15A - Al Quoz -Al
Quoz Industrial Area 4 - Dubai



TKI ONLINE SHOP



TKI WEBSITE

✉ member@tki-trading.com

🌐 www.wagyu-japan-tki.com

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