



WAGYU ARABIYA TRADING LLC

YOUR GATEWAY TO JAPAN'S MOST PRESTIGIOUS HALAL WAGYU.

Dubai, United Arab Emirates Email: order@wagyu.ae Web: www.wagyu.ae

和牛アラビヤ貿易合同会社
日本最高峰のハラル和牛への正統なゲートウェイ



WAGYU ARABIYA TRADING LLC (WAGYU.AE) Luxury Japanese Wagyu for the World's Finest Kitchens

About Us

Wagyu Arabiya Trading LLC is a Japanese Wagyu House & a boutique importer of ultra-premium halal Japanese Wagyu, serving the UAE's most distinguished restaurants, hotels and culinary teams.

Through wagyu.ae, we offer an exclusive selection of A5 Wagyu, BMS10-12, from Japan's elite prefectures, delivering unmatched consistency, authenticity, and refinement.

Our Heritage

We partner directly with certified Japanese producers known for centuries of craftsmanship.

Our portfolio includes award-winning Wagyu from:

- Omi – Japan's oldest Wagyu tradition
- Kobe – The world's most iconic luxury beef
- Miyazaki – Multi-time champion of the Wagyu Olympics

Each cut is accompanied by full grading documents and halal certification.

Crafted for Luxury Hospitality

Our supply program is designed specifically for 5-star kitchens:

- A5-grade assurance (BMS 10-12)
- Full traceability & certificates of authenticity
- Custom portioning and on-demand butchery
- Dedicated concierge-style account management
- Reliable frozen chain at -18°C to -22°C
- Express deliveries to ensure service continuity

We understand the standards of luxury hospitality—and deliver to match.





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Signature Cuts

- A5 Tenderloin
- A5 Striploin
- A5 Ribeye Roll (Lip On)
- A5 Chuck Roll & Short Rib
- A5 Brisket & Karubi
- Hotpot, Shabu, and Yakiniku Slices
- Bespoke cuts for tasting menus & hotel concepts
- All Cuts are available from the Carcass.

Our Promise

Exceptional quality. Zero compromise. Always authentic.

We supply only genuine Wagyu with verifiable Japanese documentation, ensuring chefs can present a true luxury experience to guests.

Who We Serve

- 5-Star Hotels
- Fine Dining & Michelin-Led Concepts
- High-End Steakhouses
- VIP Catering & Private Dining Teams
- Gourmet Retail & Premium Butchery

Brand Statement

Exquisite Japanese Wagyu meets halal excellence—crafted for the UAE's most prestigious culinary destinations.

Contact

Wagyu Arabiya Trading LLC – Dubai, UAE

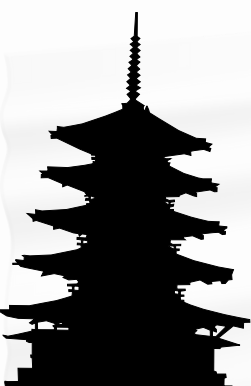
Brand: Wagyu.ae

✉ Email: order@wagyu.ae

☎ Direct Line / WhatsApp: +971-5858 42 663

🌐 Website: <https://www.wagyu.ae>

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WAGYU.AE – TERMS & CONDITIONS FOR SALES

1. Product & Scope

Wagyu Arabiya Trading LLC (Dubai) supplies premium Halal-certified Japanese Wagyu beef from Japan's top three brands — **Kobe, Omi, and Miyazaki Wagyu**.

All products are 100% authentic, sourced directly from certified Japanese farms and slaughterhouses.

2. Pricing & Payment Terms

All prices are in AED, excluding VAT and Delivery fees.

- **MOQ:** Orders under 10 kg are 100% cash on delivery.
- **Standard Terms:** 30% on delivery and 70% on credit (maximum 30 days).
- First orders are not eligible for full credit.
- Credit requires approval, a company guarantee cheque, and a signed credit agreement.
- **Kobe Wagyu:** 80% advance, 20% on delivery. Lead time 30 days (previously 60 days).
- **OMI & Miyazaki Wagyu:** 30% advance, 70% credit (up to 30 days based on eligibility).
- **LC (Letter of Credit)** is accepted for approved bulk orders.
- Cash or bank transfer is accepted for all local payments.
- Late payments may delay future deliveries and necessary actions.

3. Delivery Terms

- Delivery is made to the client's chosen location in the UAE.
- All deliveries are temperature-controlled to maintain product quality.
- Risk transfers to the buyer upon delivery confirmation.

4. Return & Replacement

- No returns or cancellations after delivery.
- Damaged or missing items must be reported within 24 hours with proofs.
- Approved claims will be adjusted in the next shipment only excluding missing item.

5. Quality & Handling

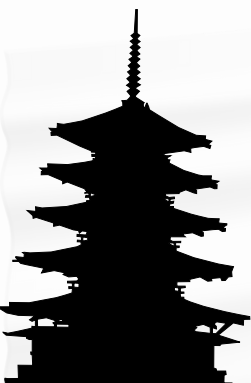
- All Wagyu is Halal-certified and traceable with carcass ID.
- Clients must ensure immediate cold storage upon receipt (-18 below).

6. Legal Jurisdiction

- All transactions are governed by DET, DM, UAE law under the Dubai Courts.

7. Acknowledgment

- Placing an order confirms full agreement to these terms and conditions.





WAGYU.AE – BRAND, AUTHENTICITY & ENFORCEABILITY POLICY (Client & Restaurant Binding Notice)

WAGYU.AE is a private Japanese Wagyu house operating in the United Arab Emirates. We curate and supply certified Japanese Wagyu in accordance with Japanese traceability systems, protected regional naming conventions, and UAE regulatory requirements. By purchasing, receiving, or serving Wagyu supplied by **WAGYU.AE**, the client or restaurant acknowledges and agrees to the terms below.

1. AUTHENTICITY & CERTIFICATION

All Wagyu supplied by **WAGYU.AE** meets all of the following conditions:

- Born and raised in Japan
- Registered within Japan's official Wagyu traceability system
- Graded by authorized Japanese grading bodies
- Accompanied by verifiable documentation
- Correctly labeled by origin, region, and grade

Failure to meet any of the above criteria disqualifies the product from representation as Japanese Wagyu.

2. PROTECTED REGIONAL NAMES (OMI · KOBE · MIYAZAKI)

Names such as Omi, Kobe, and Miyazaki are protected regional identities, not generic product descriptions.

Their use is strictly controlled and permitted only when:

- The Wagyu originates from the respective prefecture
- Certification and traceability explicitly authorize the name
- Allocation has been verified by **WAGYU.AE**

Use of these names does not imply ownership, partnership, endorsement, or exclusivity unless expressly granted in writing.

3. RESTAURANT ELIGIBILITY TO USE PROTECTED NAMES

Access to supply does not automatically grant permission to use protected regional names on menus, marketing, or public communication.

To be permitted to reference Omi, Kobe, or Miyazaki, restaurants and kitchens must meet all of the following criteria, aligned with Japanese industry standards and prefectural usage requirements:

Mandatory Criteria

a) Documented Supply Chain

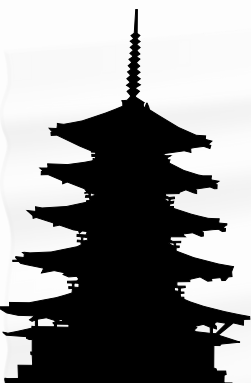
- Wagyu must be supplied directly by **WAGYU.AE**, Minimum Volumes may apply.
- All certificates and grading documents must be retained and producible upon request

b) Accurate Menu Representation

- Exact origin, prefecture, and grade must be stated
- No "style," "inspired," "equivalent," or approximate terminology
- No brand names may be shortened, modified, or stylized

c) Proper Handling & Storage

- Temperature-controlled storage
- Correct thawing procedures
- No refreezing or improper portioning



d) Preparation Standards

- Cooking methods must respect the characteristics of Japanese Wagyu
- Overcooking, masking flavors, or misuse that devalues the product is prohibited

e) Operational Integrity

- Separation from non-certified Wagyu or imitation products
- No commingling that could cause customer confusion

f) Staff Awareness

- Management must understand origin, grading, and correct verbal explanation
- Misleading verbal descriptions are treated as misrepresentation

WAGYU.AE reserves the sole discretion to approve or revoke permission to use protected regional names at any time.

4. PROHIBITED REPRESENTATION

The following are strictly prohibited:

- "Kobe-style Wagyu"
- "Japanese Wagyu-inspired"
- "Equivalent to Kobe / Omi / Miyazaki"
- "Premium Wagyu" without verified origin
- Any claim implying Japanese approval, partnership, or certification of the restaurant itself

Such usage constitutes material misrepresentation.

5. ENFORCEMENT & LEGAL CONSEQUENCES

WAGYU.AE actively enforces brand integrity and proper usage.

In the event of misuse, misrepresentation, or non-compliance, **WAGYU.AE** may, without notice:

- Immediately suspend or terminate supply
- Revoke permission to use protected names
- Refuse future allocations
- Issue formal notice of misuse
- Escalate the matter where reputational, regulatory, or legal exposure exists

All enforcement decisions are final and binding.

6. LIMITATION OF LIABILITY

Upon delivery, responsibility for storage, handling, preparation, and representation transfers to the client or restaurant.

WAGYU.AE bears no liability for:

- Quality degradation after delivery
- Customer claims arising from misuse or misrepresentation
- Regulatory consequences caused by non-compliant menu or marketing language

7. FINAL STATEMENT

WAGYU.AE treats Japanese Wagyu as a protected cultural product, not a commercial trend.

Access is granted on the basis of trust, discipline, and compliance.

Misuse is not corrected — it is terminated.

WAGYU.AE preserves Japanese Wagyu as a legacy, not a commodity.

