

見島特選

MISHIMA RESERVE

AMERICAN WAGYU BEEF

MAKE

EXTRAORDINARY

A WAY OF LIFE



Chef-Owned & Operated

Everything Mishima Reserve does comes down to creating an unparalleled culinary experience. No surprise, considering the owner is a chef.

Kurt Dammeier has made a name as a chef and culinary entrepreneur as the founder of Seattle's landmark steak house The Butcher's Table, as well as Beecher's Handmade Cheese and several other delectable restaurants and artisan food brands. The common thread running through all Kurt's ventures is a love of great food and a commitment to pure ingredients and practices.



Scan code to learn more.

The Mishima Reserve Method

There are no shortcuts to the extraordinarily rich flavors and tenderness of Mishima Reserve. We're committed to an approach that values the animal, the people, and the environment, while adhering to nature's cycles.

KUROGE WASHU BLOODLINES

Our herds consist of Japanese-heritage full-blood Kuroge Washu bulls—known as the best of breed—crossed with American cows, born and raised in the United States.

PRIORITIZING CARBON NEUTRALITY

We are offsetting our animals' carbon emissions by planting Mangrove trees in Madagascar and Haiti. During the life of these trees, they will sequester significantly more carbon than we are producing.

SLOW, NATURAL GROWTH

Our cattle are long-fed and raised over the course of 25 to 28 months (18 to 20 is the industry standard). By allowing them to gain weight slowly, we maximize the superior characteristics of the prized Wagyu breed.

RAISED RESPONSIBLY

We control every aspect of our cattles' development, with a focus on humane and caring practices that include open access to clean water and fresh air. We have a zero-tolerance policy for growth promotants or added hormones.

GREATER THAN TEN ✕

Our most decadent expression, Greater Than Ten cattle are finished on whey and brewer's grain, with a refined BMS score exclusively at 10+.

MishimaReserve.com

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