Local Food Connection Proud Partner Sakura Wagyu Farms





ABOUT

In 2017 the owners of Sakura Wagyu Farms brought together some of the most experienced individuals in genetics, cow-calf production, nutrition and feeding and created the company that it is today. Sakura has strict guideline for raising their cattle and never take any shortcuts to make sure that the cattle is raised humanely and in the healthiest way possible, all

while creating beautifully marbled beef. Sakura's mission is to produce the highest quality American Wagyu beef, taking a holistic approach.

PRACTICES

LOCATION The Heartland of Ohio

GAP Certified NO antibiotics or growth promotants Pasture raised cattle Vegetarian Diet

PRODUCTS

Various cuts of Sakura Wagyu beef. This beef is higher in Omega 3 Fatty acids and monounsaturated fat -creating a buttery flavored product that is better for your health!

