



Meet the Grower

Sakura Wagyu Farms Westerville, OH

In 2017, the owners of Sakura Wagyu farms brought together some of the most experienced individuals in genetics, cow-calf production, nutrition and feeding for the best marbling, marketing and distribution and started our company. We naturally raise Wagyu-Angus cross cattle in the heartland of Ohio. Our cattle are fed an all-vegetarian diet - slowly, for more than 400 days. The cattle are raised without the use of growth stimulants, free of antibiotics and they produce some of the most beautifully marbled beef you will ever see!

We have strict guidelines for raising Sakura Wagyu Cattle, and we pay acute attention every step of the way, from the last trimester of the cow's pregnancy to 30 months later when they are ready for market. Our farmer partners must follow our protocols on weaning, how long to creep feed, vaccination schedules, mineral and nutrition content of the diet, even the types of barns in which we feed them! We don't take any shortcuts to make sure that our cattle are raised humanely, and in the healthiest way so the product our customers serve their families is the finest available.

Wagyu beef as compared to traditional beef is higher in Omega 3 Fatty acids, an essential good fat, and higher in monounsaturated fat, which is proven to be better for your health than saturated fats. These healthy fats give our beef a buttery flavor that lingers on the pallet - we call it "marbelicious". At Sakura Wagyu Farms our mission is to produce the highest quality American Wagyu Beef, taking a holistic approach. We value honesty and integrity and embrace long-term relationships within local communities.

