

THE FACE OF AMERICA

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J-SPEC

*Sophisticated Japanese food,
impeccable service*




Mieko Ajiro,
General Manager,
and the Chefs
team.

PHOTOGRAPH BY: EFDLT STUDIO

A showcase for the highest grade A5 Japanese wagyu beef, J-Spec is New York's premier destination for wagyu, the world's best beef. The restaurant serves an a la carte menu in two intimate dining rooms highlighting different types and cuts of wagyu from various regions in Japan. The team of Japanese chefs serves wagyu in many forms from sushi and sashimi to tartar to a handroll with uni and caviar to kebabs, grilled steaks. Wagyu from different parts of Japan is offered, rotating on a seasonal basis, including Ozaki Beef from Miyazaki Prefecture and Hida Wagyu from Gifu Prefecture. In the U.S., J-Spec is the only restaurant to serve Ozaki wagyu, named for Muneharu Ozaki, who raises these prized cattle on his farm.




PHOTOGRAPH BY: EFDLT STUDIO



J-Spec is an abbreviation for "Japan-Specification," a unique phrase created by the owners to emphasize the true quality of Japanese Wagyu beef. And thanks to J-Spec's exclusive relationships with Japanese wagyu companies, it is also able to offer wagyu at a more affordable price point.

PHOTOGRAPHY: EFDLT STUDIO



J-Spec exclusively features the highest grade A5 wagyu Japanese beef with a Beef Marbling Score (BMS) of 10 or more (the BMS range is 3-12). Each cut of wagyu is hand selected by a Wagyu Master to ensure the highest possible quality. The creamy white fat marbling gives the meat its glorious tenderness, richness and juiciness and a "melts in your mouth" sensation that is the hallmark of wagyu's distinct texture and flavor, which are different from American beef. In short, this wagyu beef is the best beef we have ever tasted.

PHOTOGRAPHY: EFDLT STUDIO



PHOTOGRAPHY: EFDJJ STUDIO



Special thanks to
Shu, our waiter,
for his
professionalism
and knowledge
about Japanese
food

J-SPEC
239 E. 5th Street,
NYC

PHOTOGRAPHY: EFDJJ STUDIO