



Won the 1st prize in Ibérico pork  
section as a gift for celebration!

Enjoy the finest deliciousness even at home.

#### IBERICO-YA Online Shopping

We have created an online Website to offer the taste of  
IBERICO-YA, including the most popular uncured ham  
and shabu-shabu steak, at your home.

IBERICO-YA Online Shopping

Search



<https://www.iberico.co.jp>



IBERICO-YA®  
since 1956







# History of Iberico pork and uncured ham

イベリコ豚と生ハムの歴史

## The Roman Empire Age

ローマ帝国時代

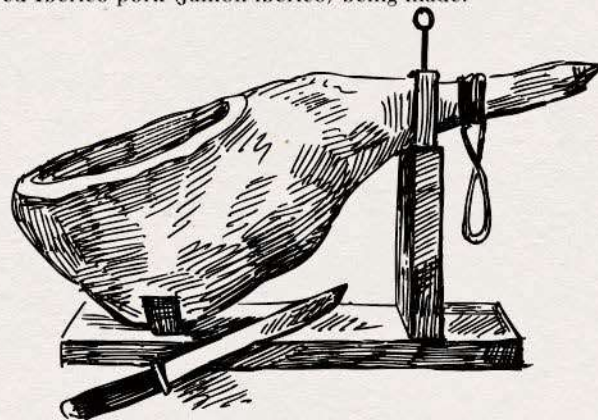
In the era of ancient Roman Empire that began in 753 B.C., women with husbands made uncured ham using wild pigs that inhabit in the land, for their partners to go to wars, and had their husbands to carry it as a preserved food.

This is said to be the oldest history of uncured Iberico pork (Jamón ibérico) being made.

In Europe, uncured ham has been useful as a preserved food since the ancient Roman age. Long-term preservation has been enabled by pickling with salt, which removes additional water and prevents the generation of bacteria.

"Jamón ibérico" is currently noted as a masterpiece on a par with "prosciutto," an Italian-made uncured ham.

This uncured ham, which is ranked as the highest quality among Jamón, has been an object of avid desire among the world's gourmets, going beyond the limit of preserved food.

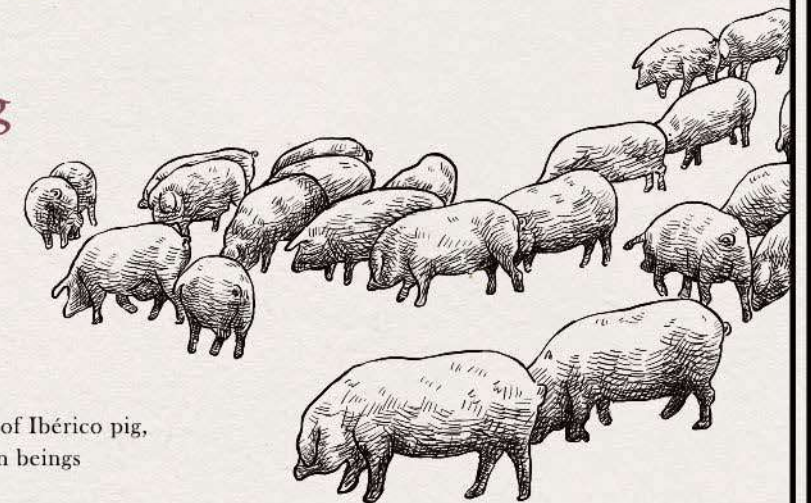


## Until the Ibérico Pig went to the Iberian Peninsula

イベリコ豚が  
イベリア半島にやってくるまで

How and when did Ibérico pig move to the Iberian Peninsula?

The pig that became an origin species of Ibérico pig, accompanying the movement of human beings



- moved from the Mediterranean region, Italy and Greece to North Africa,
- moved to west through the current Morocco peripheral then
- further moved to the Strait of Gibraltar in around 3000 B.C., landed on the eastern part of the Iberian Peninsula and the southern part of the Andalusia region then
- is said to have been spread into Extremadura.

Among the Iberian Peninsula, while repeating bred particularly where the climate is severe in Andalusia and Extremadura, the original species of the Iberian pig species have been established.







# About Iberico pork

そもそも、イベリコ豚とは？

## Jabugo Village

ハブーゴ村

Eternal blue sky and the sun shining white houses. "Jabugo Village," which is listed as a UNESCO's World Heritage Site, is located in the southwestern part of Andalusia in Spain. The first company that produced Ibérico ham was founded in this "Jabugo Village" in about 1700, more than 300 years from now.

It is a dignified village that has been making Ibérico ham over many centuries though being small. Since then, the village has been respected and has been talked as a genuine Ibérico ham breeding center, not only from the royal family of this land but also from gourmets who know the real thing.



## Pigs that Grow by Eating Acorns.

どんぐりを食べて育つ豚

The Iberico pig grows slowly and is only bred in a brief segment of Spain, since rearing it is very difficult.

Among the pigs are genuine Ibérico pigs called Bellota, that move plenty in an almost all natural, non stressful environment, not being fed with any artificial foods but eating natural acorns, herbs and grass.

## Gift Presented to the Royal Household

王室への謹上品

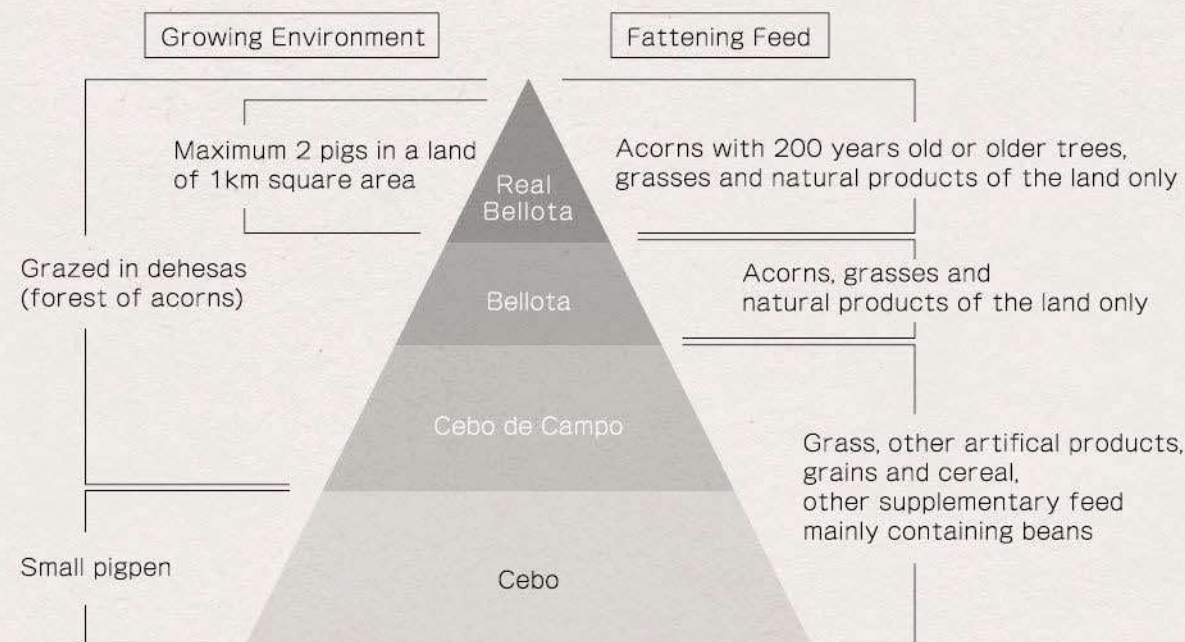
Jabugo Village is located in a national park, which is useful for maintaining breeding environment.

The Ibérico pig that has been bred in this land, which is a Spain royal household district, is widely known as a gift presented to the royal household of Spain.



# "Real Bellota" where only 2% exist

2%しか存在しない「リアル・ベジョータ」



## The Finest Rank

最高級ランク

Rearing the Ibérico pig is difficult and their growth is slow so it is only bred in a brief segment of Spain.

The Ibérico pigs are fed acorns when it bear fruit, and its weight is increased to a certain level.

The rank of Ibérico pigs in order are bellota, cebo de campo and cebo.

There are only 10% of the finest rank called bellota.

Only the pigs that have 75% or higher Ibérico pig bloodline, grazed during the Montanera period and have grown by eating acorns obtains the title of bellota.

Even Bellota have more ranks.

To be 100% original species and have grown by eating rich nutrition value from acorns over 200 years old. This is because the nutritional value of acorns differ and depends on the age of the tree.

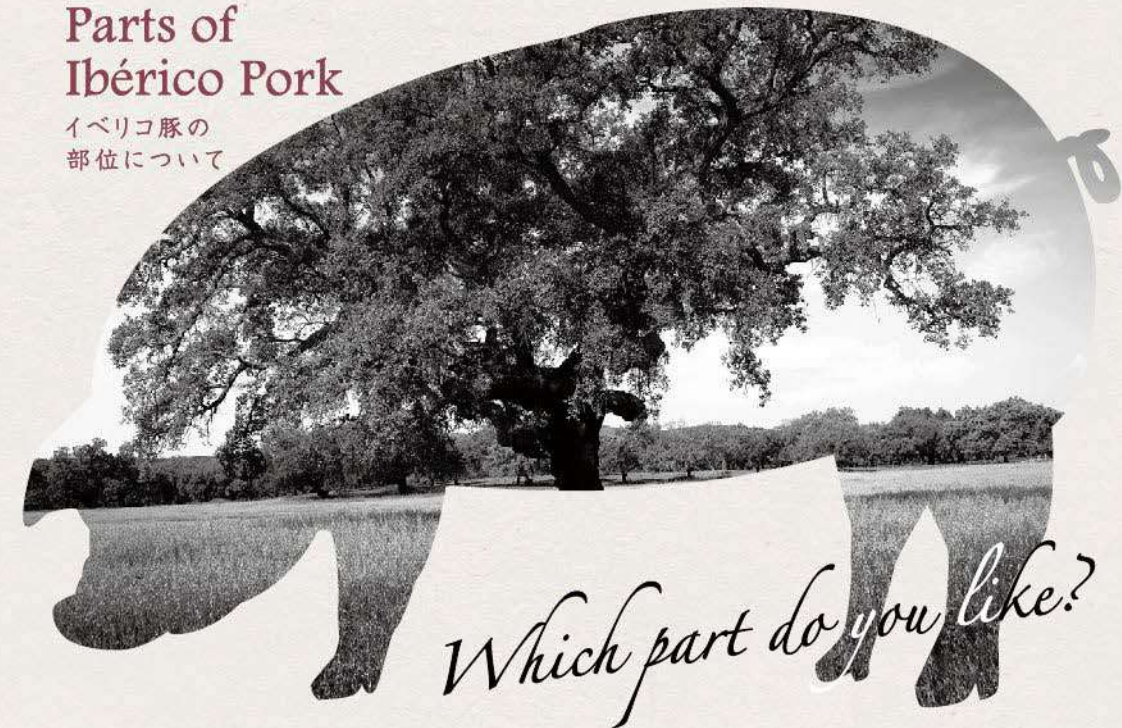
Ibérico pigs that grew up eating this acorn are also rich in oleic acid and linolenic acid with antioxidant (anti-aging) compared to normal Iberian pigs.

Only 2% of Ibérico pigs meet these terms and are entitled a further special title "real belotta".

"The 2% miracle". Enjoy the supreme achievement of taste at IBERICO-YA.

## Parts of Ibérico Pork

イベリコ豚の部位について



### Secreto

A loin part where only 500g is available per 200kg Ibérico pig. Originally, the word means secret in Spanish, because it was so delicious that those engaged in Ibérico pigs wanted to keep it a secret.



### Belly

We recommend this part the most, if you want to know the taste of Iberico pork. You can enjoy the taste of Iberico pork fat the most with this part.



### Pork Collar

The best balance of lean and fat, a part that is popular in Spain. This meat is frequently used for steaks.



### Jowl Meat

This part is located at the base of the neck, the part where the fiber of meat is firm. This is a rare part, where only 200g is available per Ibérico pig, and is used for jowl meat ham.



### Boneless Short Rib

This is a rib part, where there is a well balance of lean and fat, and the taste of bone is condensed.



### Rib Loin

This is a part of the loin, which is very tender and rare. The part is said to be the finest Ibérico pork part, where it is light and there is little fat.





IBERICO-YA®  
since 1956

## History of IBERICO-YA イベリコ屋の歴史

### Until Ibérico Pork is Spread to Japan

イベリコ豚を日本に広めるまで

It was in the spring of 1999, when our company came across this Ibérico pork. Mad cow disease had broken out in Japan at that time and beef was sold at all. My father, who was the president of the time managing a meat wholesale business, with a period of time where we only sold pork, we joined an Europe meat tour. We have toured Germany, Austria and France then reached the final location Sevilla region of Spain. We visited there since we heard that this is where the best uncured ham in the world exists. What we found in a small village (Jabugo Village) near the Portugal border then was Ibérico pork. The taste of Ibérico pork at Jabugo Village was sensational, which completely changed our concept on Ibérico pork.



However, Spain and Japan was not in a condition where importing and exporting meat were available at that time. However, my father who has been charmed by the Ibérico pork thought to import it somehow and negotiated with the Japanese government and the Spanish government over 5 years. Although the Spanish government is currently exporting 70% of the Ibérico pork (belotta species) to Japan, we can say that my father has opened up this route. This Japan's first achievement was recognized and my father's tomb has been built in Jabugo Village, Spain. We are inheriting the ideas of my father, the previous president, and are striving so that our customers can taste the best Ibérico pork.



### Our Own Farm

自社牧場

I was reading the diary of the previous president and it was written, "I want to have a farm directly operated by our company".

We have negotiated over 3 years to realize the dream and have acquired a forest, which is listed as a UNESCO's World Heritage Site, and were able to make his dream come true.

Ibérico pork provided at IBERICO-YA includes the meat of Ibérico pigs that were raised on our farm, as a matter of course.

### Tree-planting Activities

植樹活動

Natural environment required for growing Ibérico pigs tends to be decreasing nowadays.

Our company, aiming to communicate the deliciousness of the Ibérico pork, at the same time, we are planting acorn trees in Spain, the staple food of Ibérico pigs, and striving to protect the industry and environment.

Currently, the global demand for corks is decreasing. This is because caps for wine have changed from corks to screw caps or synthetic resins.

Corks for wine are not lumbered from the skin part and are eco-friendly products, which are regenerated after 8 years.

However, the period of 8 years is used as a cost, gradually not being used.

Forests of cork are lumbered for that reason and golf courses and housing are being developed.

It requires more than 100 years to gather quality corks from cork trees after planting them, so the actual condition of tree-planting activities has not progressed.

IBERICO-YA has been donating part of the sales via Andalusia government, Spain per customer's visit, in order to protect cork acorns, which are feed for Ibérico pigs.





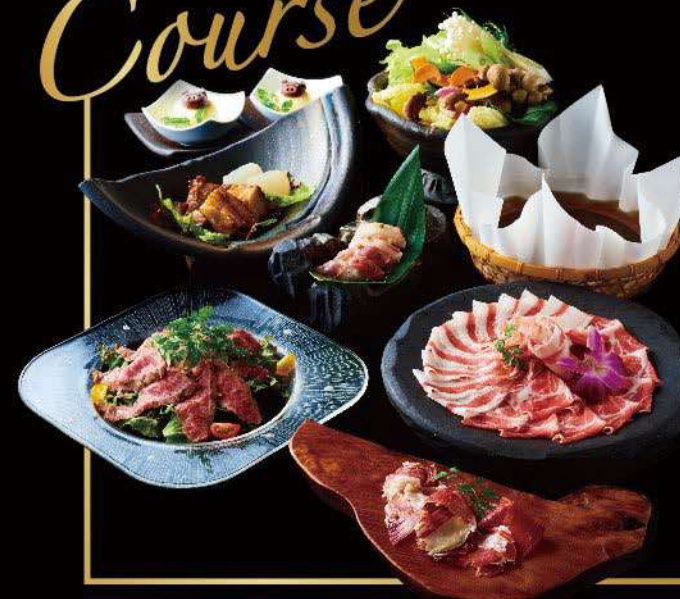


Enjoy the **2%**  
luxurious pork.  
Knowing the history  
enriches the taste.

# Course Menu

IBERICO-YA's Recommended 4 Choice Courses,  
which You can Fully Enjoy Real Bellota.

## Recommended Course



Total of 10 Dishes  
¥7,000

- Appetizer  
お通し  
A purveyor to the royal household of Spain
- Jamón ibérico Matured for 4 Years  
スペイン王室ご御用達 ハモンイベリコ4年
- Grilling Ibérico Pig Roast Pork  
直火焼イベリコ豚ローストポーク
- Lightly-grilled Ibérico Pork  
Sushi Platter of Two Types  
イベリコ豚の炙り寿司2種盛り
- Very-tendered Stewed Ibérico Pork  
イベリコ豚のとろとろ角煮
- Shabu-shabu Hotpot Dish with  
Lettuce and Your Choice of Stock  
(Choose a stock from below)  
おダシが選べるレタしゃぶ鍋(下記よりおダシをお選びください)  
・Japanese-style Stock ・和風ダシ  
・Collagen Stock ・コラーゲンダシ  
・Ginger Stock ・生姜ダシ
- Finish-up meal  
(Ramen noodle or Rice porridge)  
メの一品(ラーメンまたは雑炊)
- Dessert  
デザート

With  
Ibérico Curry  
and a dish to go  
イベリコカレー  
お土産付き

Total of 8 Dishes ¥5,000

- Appetizer  
お通し
- Grilling Ibérico Pig Roast Pork  
直火焼イベリコ豚ローストポーク
- Lightly-grilled Ibérico Pork  
Sushi Platter of Two Types  
イベリコ豚の炙り寿司2種盛り
- Very-tendered Stewed Ibérico Pork  
イベリコ豚のとろとろ角煮
- Shabu-shabu Hotpot Dish with Lettuce and  
Your Choice of Stock(Choose a stock from below)  
おダシが選べるレタしゃぶ鍋(下記よりおダシをお選びください)  
・Japanese-style Stock ・和風ダシ  
・Collagen Stock ・コラーゲンダシ  
・Ginger Stock ・生姜ダシ
- Finish-up meal (Ramen noodle or Rice porridge)  
メの一品(ラーメンまたは雑炊)
- Dessert  
デザート

Total of 6 Dishes ¥3,800

- Grilling Ibérico Pig Roast Pork  
直火焼イベリコ豚ローストポーク
- Lightly-grilled Ibérico Pork  
Sushi Platter of Two Types  
イベリコ豚の炙り寿司2種盛り
- Shabu-shabu Hotpot Dish with Lettuce and  
Your Choice of Stock(Choose a stock from below)  
おダシが選べるレタしゃぶ鍋(下記よりおダシをお選びください)  
・Japanese-style Stock ・和風ダシ  
・Collagen Stock ・コラーゲンダシ  
・Ginger Stock ・生姜ダシ
- Finish-up meal (Ramen noodle or Rice porridge)  
メの一品(ラーメンまたは雑炊)
- Dessert  
デザート

## V.I.P. Course

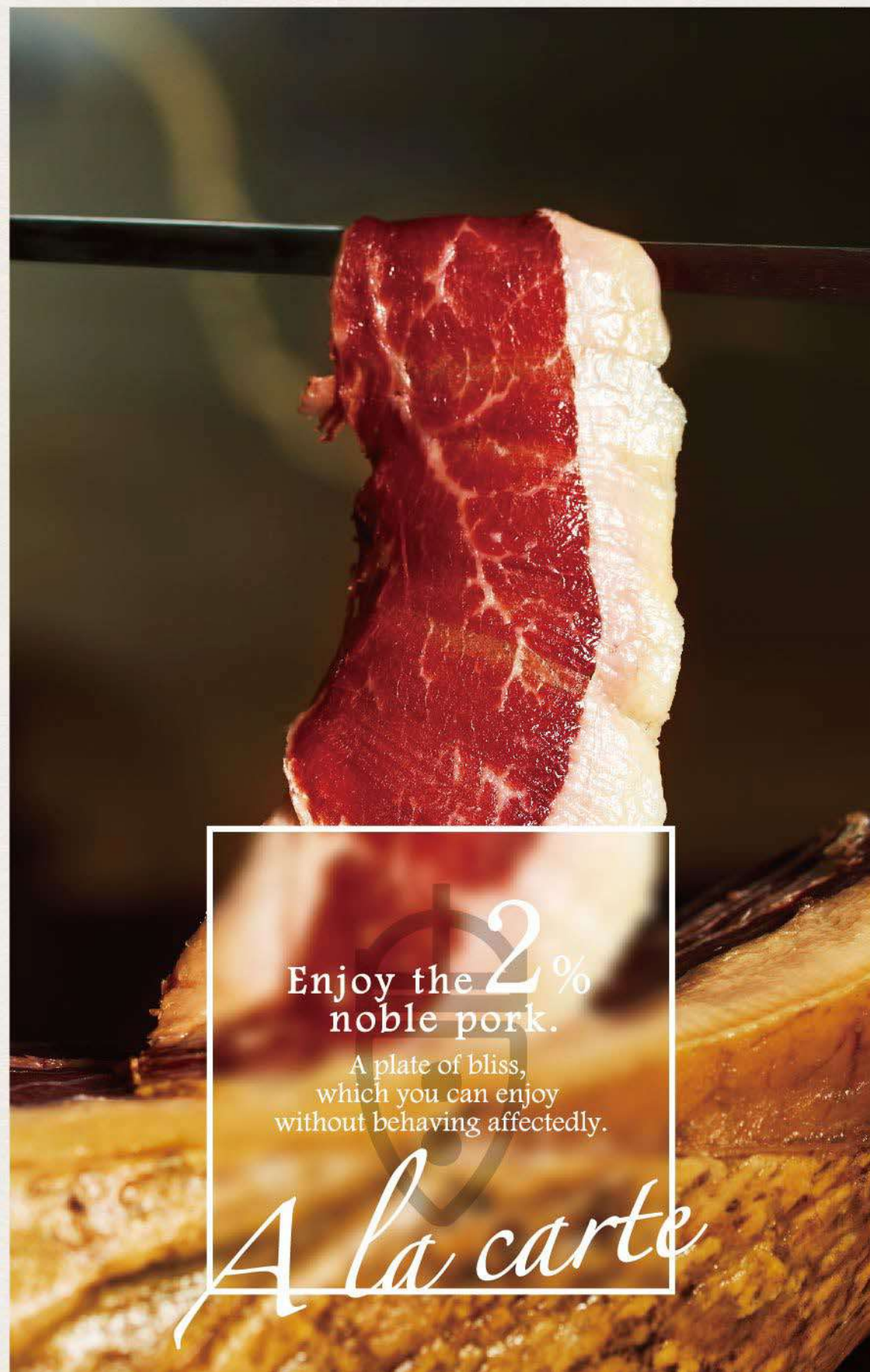
Total of 9 Dishes ¥10,000

- Appetizer  
お通し  
A purveyor to the royal household of Spain
- Jamón ibérico Matured for 4 Years  
スペイン王室ご御用達 ハモンイベリコ4年
- Grilling Ibérico Pig Roast Pork  
直火焼イベリコ豚ローストポーク
- Ibérico pork steak with truffle salt,  
which is more expensive than the meat  
肉より高いトリュフ塩のイベリコ豚ステーキ

- Shabu-shabu Hotpot Dish with Lettuce and  
Your Choice of Stock (Choose a stock from below)  
おダシが選べるレタしゃぶ鍋(下記よりおダシをお選びください)  
・Japanese-style Stock ・和風ダシ  
・Collagen Stock ・コラーゲンダシ  
・Ginger Stock ・生姜ダシ
- Finish-up Sushi (2 Types)  
メの寿司2種
- Dessert  
デザート

With  
Ibérico Curry  
and a dish to go  
イベリコカレー  
お土産付き

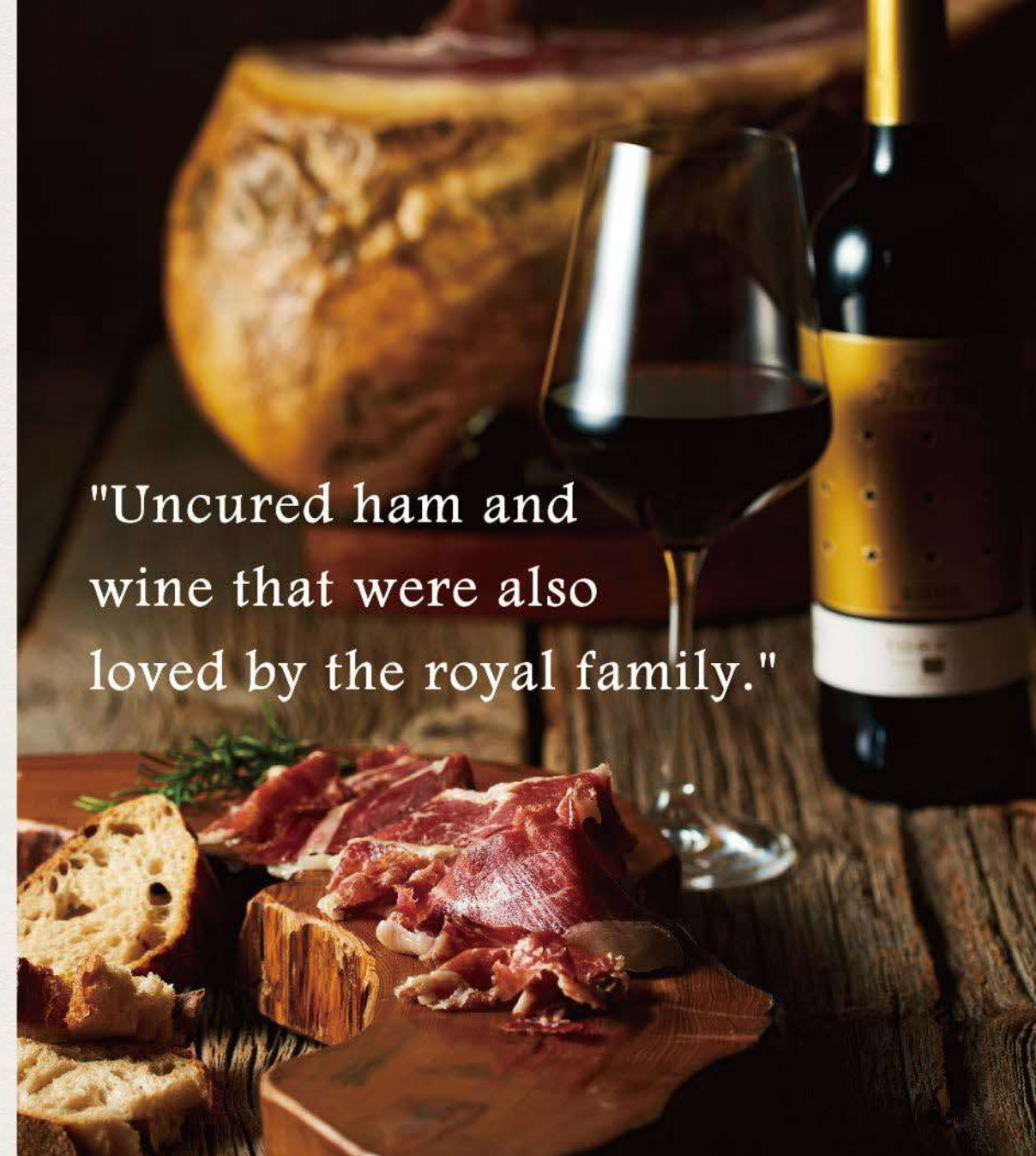




Enjoy the 2%  
noble pork.

A plate of bliss,  
which you can enjoy  
without behaving affectedly.

*A la carte*



"Uncured ham and  
wine that were also  
loved by the royal family."

## ◀ The world's best uncured ham ▶

The rich taste that has been matured for approximately 4 years will spread all over, the moment you put it in your mouth. Consumption and production of uncured ham in Spain is at the largest scale in the world. Skilled craftsmen and tradition are producing the world's greatest Jamón ibérico.

**Jamon Iberico (1g) ¥80**

ハモンイベリコ

We sell the Iberico by weight in front of you.

A standard for 2 persons is approximately 30g, and  
a standard for 4 to 5 persons is approximately 50g.

We can keep your Jamón ibérico for use on future visits.  
Please ask our staff.

ハモンイベリコキープ可能です。スタッフまでお尋ねください。

¥250,000

Extras available.  
**Baguette**  
バケット  
(4p) ¥400



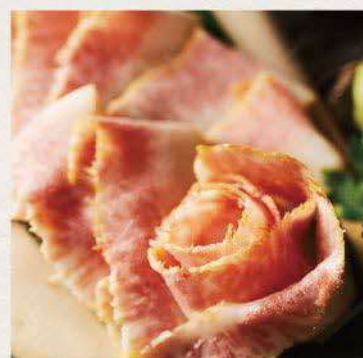




Roast pork using secreto, a part where marbled meat is placed in Iberico pig.

**Grilling Ibérico Pig Roast Pork**  
直火焼イベリコ豚のローストポーク ¥1,680

## Fresh Sashimi



Homemade ham using Iberico pig's Jowl meat. It goes well with wasabi.

**Iberico Pork Smoked Jowl Meat**  
イベリコ豚燻製トントロ ¥1,280  
Half Size ¥980



Thin-sliced pork collar with pot herbs and original sauce.

**Smoked Roast Ibérico Pork**  
イベリコ豚の燻製ロース ¥1,580  
Half Size ¥980



Plenty of fresh vegetables with Iberico pork fresh spring roll. Served with homemade sweet chili sauce.

**Ibérico Pork Fresh Spring Roll**  
イベリコ豚の生春巻き ¥880

## Salads

A choice selected fine-grained tofu with sesame dressing.

**Healthy Tofu Salad** 780円  
健康豆腐サラダ

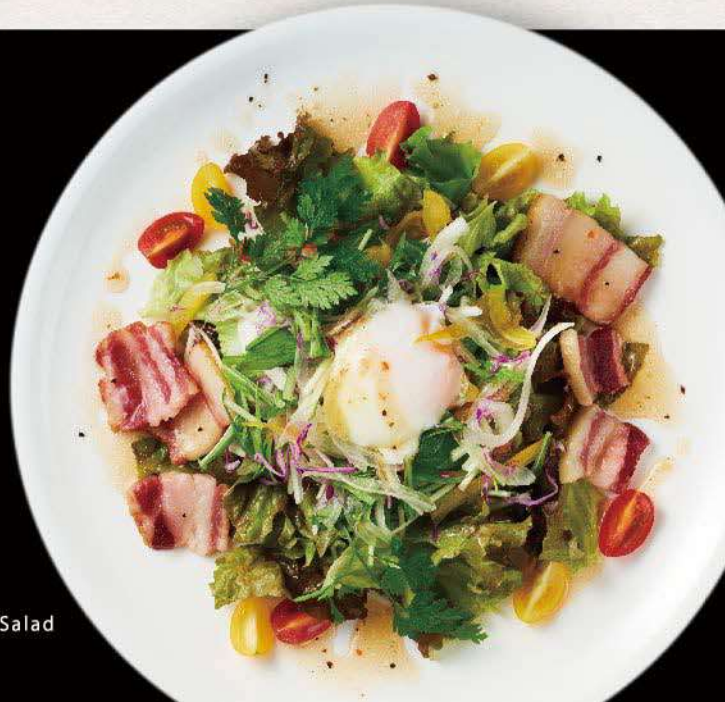
It goes surprisingly well with creamy soft-boiled egg served in a broth.

**IBERICO-YA Salad** 780円  
IBERICO-YAサラダ

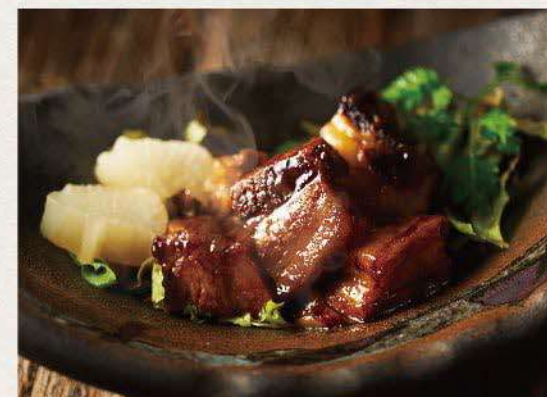
We are confident in our croutons!

**Caesar Salad with Crispy Croutons** 780円  
カリカリクルトンシーザーサラダ

IBERICO-YA Salad



## A La Carte



Ibérico pork belly being boiled until very-tendered giving finishing with traditional secret sauce.

**Very-tendered Stewed Pork**  
とろとろ角煮 ¥1,480



Spare ribs stewed for a long time. It goes really well with wine, with it being covered with hot spicy sauce.

**Very-tendered Spare Ribs**  
とろとろスペアリブ ¥1,380



Spanish croquette. Our original menu!

**IBERICO-YA Croquette** ¥480  
イベリコ屋クロケッタ



Ibérico pork gyoza dumplings.

**Very-tendered Fried Gyoza Dumplings**  
とろギョウザ揚げ (5pieces) ¥480



**Assorted Cheese**  
チーズ盛り合わせ

¥1,280



**Vienna Ibérico Sausage**  
イベリコウインナー (4 pieces) ¥780



**IFFA Gold Award Winner Ham**

IFFA (International Trade Fair for the Food Industry) is a trade fair with a history over 100 years, held every 3 years.

Sausage and ham international competition, where participants from all over the world gathers, hosted by the "German Butcher's Association" judges products in mainly 5 criteria (heated sausage, heated ham and sausage, unheated salami, unheated ham and sausage, and other meat products)

Its judges are called over meister (meister who teaches meisters) and adopt the demerit system on 120 or more categories for the examination per product.

Its grading method is also same as those of other competitions in Germany, which is on a 5-point scale with 4.8 points or higher awarded as gold, 4.5 points to less than 4.8 points awarded as silver, 4.3 points to less than 4.5 points awarded as bronze and less than 4.3 points not awarded.



## Meat Dishes

"Time Matured,  
salt and Ibérico pork."

### We are particular to salt

IBERICO-YA is also particular to seasonings that bring out the taste of meat.

One of such example is natural rock salt that exists from the ancient time, which includes rich mineral that crystallized 240 million years ago at Villena located in inland areas of Spain.

Another example is truffle salt with rich aroma, which is made by combining truffle that is one of the world's three greatest delicacies with rock salt.

Enjoy the taste of the ingredients which bring out the flavor due to simple flavoring.

A steak with bone even rare in Spain, where the bone which meat taste is condensed the most being cut together.

### Your Choice of Salt

### Iberico Pork L-bone Steak

Truffle salt, which is more expensive than the meat, or Spanish salt of 200 million years ago

塩が選べるイベリコ豚Lボーンステーキ  
肉より高いトリュフ塩またはスペイン2億年前の塩

ALL ¥1,980

Half and half is also available.  
Feel free to ask our staff.



### Your Choice of Salt

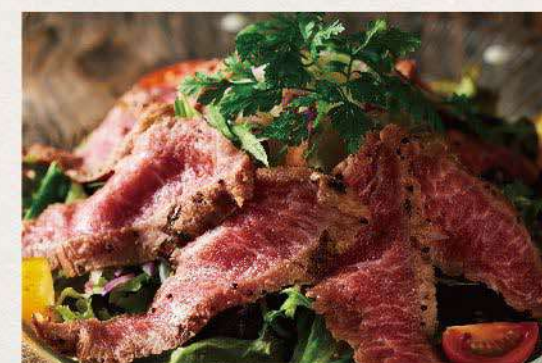
### Ibérico Pork Steak

Truffle salt, which is more expensive than the meat, or Spanish salt of 200 million years ago

塩が選べるイベリコ豚ステーキ  
肉より高いトリュフ塩またはスペイン2億年前の塩

ALL ¥1,980

Half and half is also available. Feel free to ask our staff.



Roast pork using secreto, a part where marbled meat is placed in Ibérico pig.

### Grilling Ibérico Pig Roast Pork

直火焼イベリコ豚のローストポーク

¥1,680



A hamburger steak with Iberico meat. A tasteful product with plenty of meat juice.

### Ibérico Pork Hamburger Steak

イベリコ豚のハンバーグ

¥980

## Meat Sushi

Our well known house specialty. Enjoy with the selected soy sauce.

### Lightly-Grilled Sushi

炙り寿司 (2 pieces) ¥780

### Lightly-Grilled Salt Roasted Sushi

塩ロース炙り寿司 (2 pieces) ¥780

Lightly-grilled Iberico pork belly. An excellent dish for rich and heavy taste lovers.

### Lightly-Grilled Belly Sushi

バラ炙り寿司 (2 pieces) ¥780

Ibérico pork ham sushi with jowl meat.

### Smoked Jowl Meat Sushi

燻製トントロ寿司 (2 pieces) ¥780

### Rare Ibérico Meat Sushi

幻のイベリコ肉寿司

(2 pieces) Market Price

Lightly-Grilled Sushi

Lightly-Grilled Belly

Lightly-Grilled Roasted

Jowl Meat Ham

Assortment of 1 piece each.

### Sushi Assortment

寿司盛り合わせ4種

(4 pieces) ¥1,480

### Kawachiya Matabe's soy sauce since the Edo period

Pure brewed soy sauce prepared with domestically produced soybean, taking over a 200-year tradition from the founder Kawachiya Matabe. The soy sauce has unique mildness by using domestically produced soybean.



## Desserts

### Ice Cream Brulee

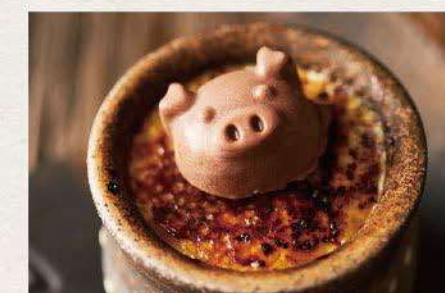
アイスクリームのブリュレ

¥580

### Ice Cream of the Season

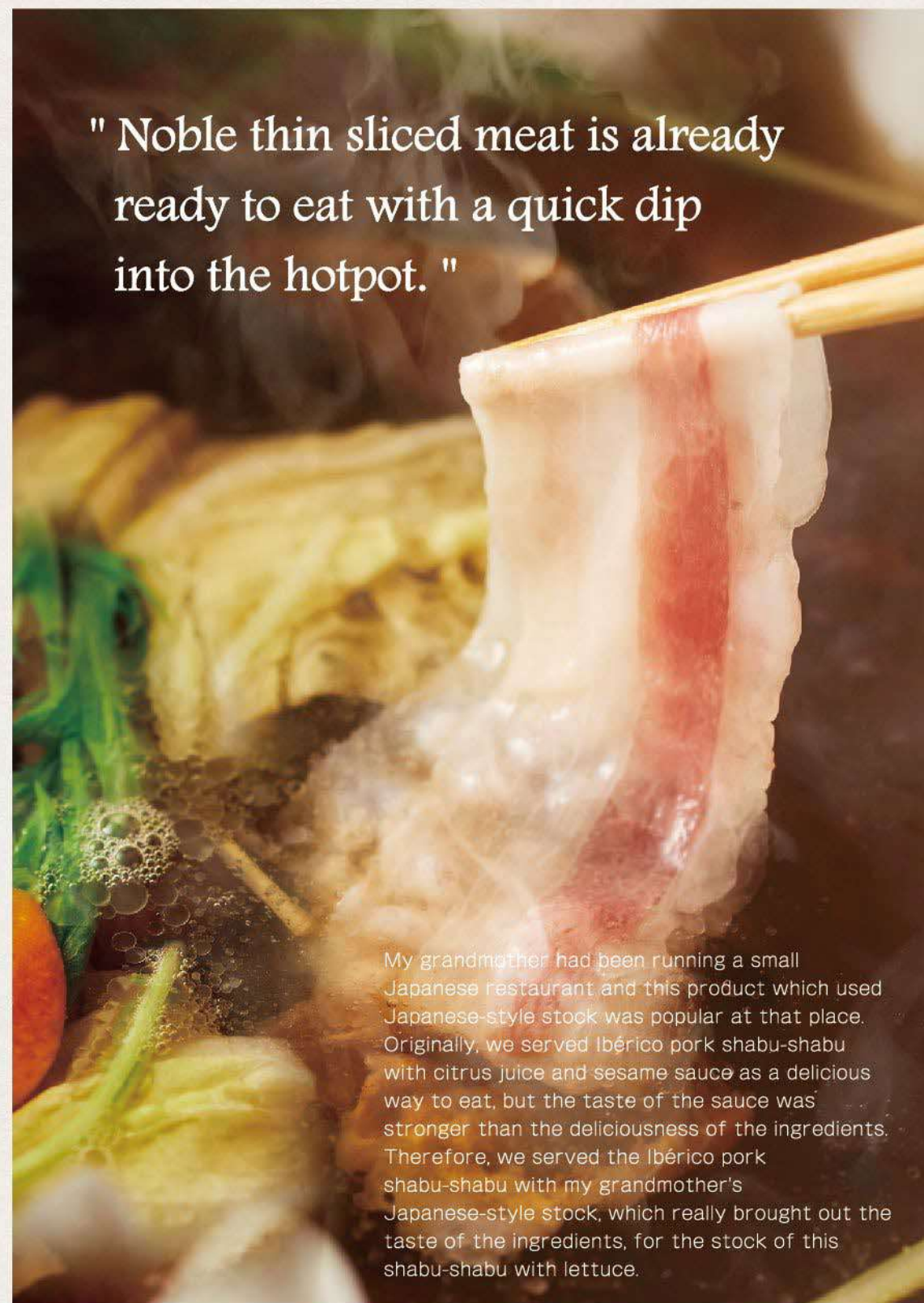
季節のアイス

¥480





# Hotpot Dishes



" Noble thin sliced meat is already ready to eat with a quick dip into the hotpot. "

My grandmother had been running a small Japanese restaurant and this product which used Japanese-style stock was popular at that place. Originally, we served Ibérico pork shabu-shabu with citrus juice and sesame sauce as a delicious way to eat, but the taste of the sauce was stronger than the deliciousness of the ingredients. Therefore, we served the Ibérico pork shabu-shabu with my grandmother's Japanese-style stock, which really brought out the taste of the ingredients, for the stock of this shabu-shabu with lettuce.



While Blowfish hotpot with vegetables represents the specialty of Osaka, Harihari nabe hotpot with whale meat and potherb mustard represents the specialty of secret menu for common people. We offer collaboration dishes between Spain and Japan, which are not available in other restaurants, with the world's greatest Ibérico and soup.

## Ibérico Pork Shabu-shabu Hotpot with Lettuce and Your Choice of Stock

おダシが選べる  
イベリコ豚のレタしゃぶ鍋 ALL ¥2,500

Japanese-style 和風 Collagen コラーゲン Ginger 生姜

### Set Details

·Ibérico pork イベリコ豚  
·Special belly 上バラ  
·Top-grade loin 特上ロース  
·Vegetable set of the season 季節の野菜セット

### Recommended finish-ups

·Rice porridge 雑炊 ¥480  
·Ramen noodles ラーメン ¥480

## Extras

All menu is the best meat of real bellota.

Special belly 上バラ ¥980	Vienna sausage (4 pieces) ウインナー(4本) ¥680	Cabbage lettuce 玉レタス ¥480
Top-grade loin 特上ロース ¥1,380	Assorted side dishes サイド盛り合わせ ¥680	Tofu とうふ ¥480
Assorted meat 肉盛り合わせ ¥1,680	·Minced meatball つくね2種	Potherb mustard 水菜 ¥480
Minced meatball つくね ¥480	·2 types of very-tendered gyoza とろギョウザ2種	Shiitake mushroom しいたけ ¥480
Very-tendered gyoza とろギョウザ(4個) (4 pieces) ¥580	·2 Vienna sausages ウインナー2本	Assorted vegetables 野菜盛 ¥980
	Chinese cabbage 白菜 ¥480	



9 types of particular vegetables and Ibérico pork are steamed. Ibérico pork's collagen is perfect for beauty and health.

## Ibérico pork steamed in a bamboo steamer

イベリコ豚のせいろ蒸し ¥2,500

### Set Details

·Special belly 上バラ  
·Top-grade loin 特上ロース  
·Very-tendered gyoza とろギョウザ  
·9 Vegetables of the season 9種類の季節の野菜