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## Japan's \$3,000 wagyu beef bento lunch box - 8th January, 2018

#### Level 0

A bento is a Japanese, ready-made lunch for one person. People buy it from stores. Japanese mothers make a bento for their children. They are usually cheap and healthy. There is a new bento. It is full of Japan's best-quality wagyu beef. It costs more than the average bento. It costs 292,929 yen (\$3,000).

The new Tottori Wagyu Complete Cow bento has 4.5kg of beef. It also has rice, wasabi and a special pear sauce. There are no vegetables. The box is 60 centimeters long. It is made from wood. The sections in the box are in the shape of a cow. You can buy the bento online. It takes two weeks for the delivery.

#### Level 1

The bento is a common Japanese lunch. It is a ready-made meal for one person. People can buy it from stores. Japanese mothers often prepare a bento for their children. Bentos are usually cheap and healthy. They can have rice, noodles, fish, meat and vegetables. There is a new bento that is very different. It contains only meat from the country's best-quality wagyu beef. It costs more than the average bento. It costs 292,929 yen (\$3,000).

The new Tottori Wagyu Complete Cow bento box has 4.5kg of beef. The wagyu beef is the best in Japan. The bento also has rice, wasabi, and a special sauce made from pears. There are no vegetables. The box is 60 centimeters long. It is made from wood, not plastic. The sections in the box are in the shape of a cow. You can buy the bento online. You will have to wait two weeks for the company to deliver your meaty lunch.

#### Level 2

The bento is very common in Japanese cuisine. It is a ready-made meal for one person. People can buy it from convenience stores. Japanese mothers often spend a lot of time preparing a bento for their children. Bentos are a cheap and healthy mix of rice or noodles, fish or meat, and vegetables. There is a new bento that does not match our image of this lunch box. The new bento contains only meat from the country's highest-quality wagyu beef. It costs more than the average 600 yen for a bento. It costs 292,929 yen (\$3,000).

The new Tottori Wagyu Complete Cow bento box contains 4.5kg of beef. Tottori is in the west of Japan. Its wagyu beef was rated as the best in Japan. The bento also has Tottori-grown rice and wasabi, and a special sauce made from Tottori's famous pears. There are no vegetables. The bento box is 60 centimeters long and is made from wood instead of plastic. The sections in the box are in the shape of a cow. You can buy the beefy bento online from a delivery service. However, you will have to wait two weeks for the company to prepare your meaty lunch.

### Level 3

The bento is a very common part of Japanese cuisine. It is a ready-made meal in a box for one person. People buy it from convenience stores and railway stations. Japanese mothers and wives often spend a lot of time carefully preparing a bento lunch box for their husband or children. Bentos are usually cheap and contain a healthy mix of rice or noodles, fish or meat, and pickled and cooked vegetables. Now, a new bento is on the market that does not match our traditional image of this lunch box. The new bento is from Tottori and contains only premium cuts of the country's highest-quality wagyu beef. It is a little more expensive than the average 600 yen for a bento, as it costs 292,929 yen (\$3,000).

Tottori is in the west of Japan's Honshu island. Its wagyu beef was recently rated as the best in all of Japan. It is also very expensive. The new Tottori Wagyu Complete Cow bento box contains 4.5kg of beef, Tottori-grown rice and wasabi, and a special dipping sauce flavored with Tottori's famous pears, but no vegetables. The actual bento box is also more expensive than normal bento boxes. It is 60 centimeters long and is made from wood instead of plastic. The compartments in the box are in the shape of a cow. In Japan, you can buy the beefy bento online from the bento delivery service Gochikuru. However, you may have to wait two weeks for the company to prepare your meaty lunch.