

KCBS JAPAN CHAIR



JAY CROSS

Jay Cross is an American, who has lived in Tokyo since 1993, and has a deep passion for American BBQ. He learned the art of barbecuing from his father in Kansas City, and has been grilling and barbecuing ever since.

He became a KCBS Certified BBQ Judge in 2022 and earned certification as a KCBS Contest Representative (independent contractor) in 2025. He also manages the KCBS Japan Facebook Group. In Japan, he is a licensed Food Sanitation Manager.

Jay is working to popularize authentic American BBQ in Japan by demonstrating barbequing at home while also collaborating with friends and organizers to hold official KCBS-sanctioned BBQ competitions.

What is KCBS?

The Kansas City Barbeque Society (KCBS), based in Kansas City, Missouri, is the world's largest BBQ competition sanctioning body, with over 16,000 members and more than 500 contests held worldwide each year.

Since 1987, KCBS has set the rules, judging methods, and standards that ensure fairness, consistency, and quality at BBQ contests across the United States, Canada, Europe, South America, and Australia.

KCBS sanctions local BBQ competitions in every U.S. state and many countries worldwide. It also trains Certified BBQ Judges and organizes two prestigious international events where winners from local contests can compete.



BBQ Judging



**KANSAS CITY
BARBEQUE
★ SOCIETY ★**

Bringing Japan BBQ to the World Stage



Competition Ribs

KCBS BBQ Contests

Types of BBQ contests:

- **Master Series:** professional contest with four required meats — chicken, pork ribs, pork shoulder, and beef brisket.
- **Backyard Contest:** An entry-level contest, usually with just chicken and ribs — ideal for new teams.
- **Single Meat Contest:** Focuses on only one meat category, such as ribs, chicken or brisket.
- **Ancillary Contest:** Fun extra categories like desserts, beans, or chef's choice — creative and open to all.



KCBS 2025 World Invitational Grand Champions

BBQ versus Grilling

In the U.S., “barbecue” (BBQ) is different from “grilling.”

American **Barbecue** means slow cooking with low, indirect heat on a covered grill using wood smoke — for chicken, brisket, pork, and ribs.

Grilling means fast cooking over high, direct heat — for steaks, burgers, or vegetables on a grill.

KCBS competitions follow the true American barbecue style: low & slow, wood-smoked BBQ.

KCBS in Japan

KCBS activities in Japan began in 2016, when official KCBS instructors held a Certified BBQ Judge course in Kawasaki, in collaboration with the Japan BBQ Association (JBBQA).

KCBS Japan is working with BBQ contest organizers to hold KCBS-sanctioned competitions. We are also seeking BBQ judges, BBQ teams and volunteers to support contests with judging, operations, and clean-up.

Winners of KCBS contests in Japan will have the opportunity to qualify for prestigious international events such as the **KCBS World Invitational** and the **American Royal** in the U.S.

Visit KCBS Japan Facebook group to learn more or contact Jay directly.

CONTACT

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