

JAPANESE WAGYU

KOBE, HYOGO PREFECTURE

*100% Tajima Cattle, very rare and exclusive, refined sweetness,
rich flavor, delicate texture*

*TENDERLOIN / NEW YORK STRIP / RIB EYE.....65/oz.**

SNOW BEEF, HOKKAIDO PREFECTURE

*Snowflake like marbling, raised in below freezing temperature,
rich flavor, delicate texture*

*TENDERLOIN / RIB EYE.....53/oz.**

MIYAZAKI, MIYAZAKI PREFECTURE

Firm, tender and smooth in flavor, derived from Japanese cattle

*TENDERLOIN38/oz.**

*4OZ Minimum

JAPANESE WAGYU

'OHMI', SHIGA PREFECTURE

Exclusive to Japanese emperors, distinct lustrous fat, sweet smooth flavor

*TENDERLOIN.....45/oz.**

JAPANESE HYBRID, KUMAMOTO PREFECTURE

Japanese brown cattle, mellow flavor, lack of excess fat makes it healthier

*TENDERLOIN32/oz.**

AUSTRALIAN HYBRID, BALLAN-VICTORIA

Full blood & Wagyu cattle crossbred, distinctive nutty flavor

*TENDERLOIN16/oz.**

DOMESTIC WAGYU, WASHUGYU BRAND-OREGAN

Black Angus & Wagyu cattle crossbred, butterly flavor, fine marbling

*TENDERLOIN12/oz.**