

A5 WAGYU

Item Name: A5 Wagyu

INTRODUCTION

Kagoshima Wagyu comes from the Kuroge Washu breed. Japanese Wagyu graded A4 or A5 achieves the highest marbling of any beef in the world. Marbling or intramuscular fat is responsible for tenderness, juiciness, and umami flavor.

Our Wagyu is legitimately imported, and we have birth certificates for each cattle. We have two types - Rib eye and Strip-loin. The rib eye is the loin located next to the chuck at the dorsal side of the rib area. The meat is thick and fine textured. It is often well marbled giving it a full-bodied flavor. The strip-loin, similar to the fillet is considered a high-quality cut and is located behind the rib eye. Its meat is finely textured and tender. It holds its shape well and it is possible to obtain identically sized cuts, making it ideal for steak.

CULINARY APPLICATIONS:

Steak, Barbecue, Sukiyaki, Shabu-shabu.



- Origin: Kagoshima
- Farm Raised
- A5 Grading
- Each piece of Strip-loin is roughly 4 - 5 KG
- Each piece of Ribeye is roughly 8 - 10 KG