

JAPANESE WAGYU

Originating in the second century and once used as a work animal for rice paddies, the Wagyu of Japan is now the highest marbled and most extravagant beef produced in the world. Its marbling is so profound that a bite of it will melt in your mouth with a burst of beefy flavour. Perhaps the most expensive beef of all, Wagyu beef is held to the highest standards. Each piece is evaluated on five different criteria—marbling quality and quantity, colour of the fat, colour of the meat, firmness and texture, and yield. If any of these fail to match the highest standard, then the piece doesn't get the coveted A4 or A5 score.

Japanese Miyazaki

100% JAPANESE FULL BLOOD WAGYU A4 / A5- MB 12

Sirloin RM 198 / 100gm

Cube roll RM 240 / 100gm

Kindly notify one of our associates if you have any allergic intolerances
Above prices are inclusive of 10% service charge and 6% GST

Japanese Miyazaki



Japanese Kyushu

A crossbreed between the Wagyu black-haired (94%) and the Holstein (6%), it is corn and rice fed for over 600 days.

Quality wise, Kyushu beef is similar to Wagyu meat as they follow the same feeding and breeding environment. The fat contained is lesser than Wagyu since it is a produce of cross breeds, and compared with Australian system, scores at MB 10.

Cube roll RM 208 / 100gm

Tenderloin RM 218 / 100gm

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Japanese Kyushu

