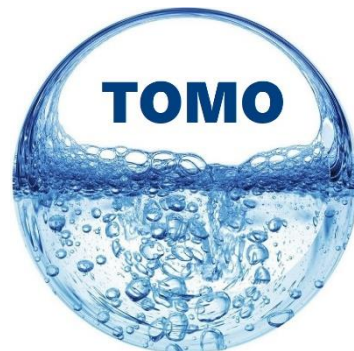
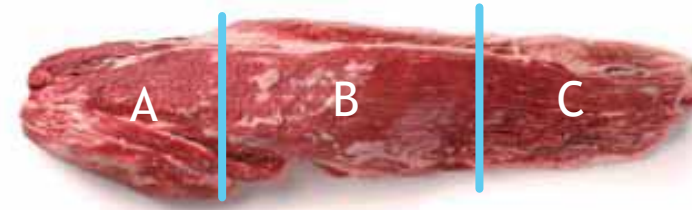


Characteristics & Dishes of Wagyu beef



TOMOWELL CO.,LTD

1 . Fillet (Tender Loin)



A:(D) B:Chateaubriand C:Fillet Mignon

★Characteristic

It is characterized by its fine texture, tenderness and low fat content.
It accounts for only 2% of the entire dressed carcass and it is a luxury item.
Care needs to be taken as the color of the meat degrades rapidly.

★Cooking use

A



Steak cuts



Diced steak

B



Steak cuts



Steak cuts

C



Steak cuts

2 . Sirloin (Strip Loin)



☆Characteristic

Its meat is finely textured and tender.

Since the shape is well and it is possible to cut same sized, it is ideal for steak.

☆Cooking use



Steak cuts



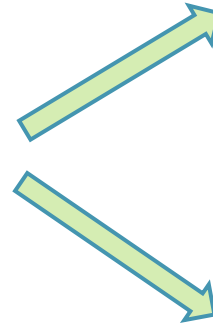
Shabu-shabu slices
Sukiyaki slices

This part is a typical Steak cuts, the Sirloin Steak cuts is usually the most familiar Steak cuts name. The degree of baking is expressed by the following names.

Grilled beef degree

- Very rare (mostly raw)
- Rare (half raw)
- Medium rare (slightly raw than medium)
- Medium (medium roasted)
- Well-done (well-roasted)

3 . Ribloin (Ribeye Roll)



Rib Cap



Ribloin

★Characteristic

The meat is thick, fine and tender.
It is easy to be well-marbled, so it has a rich flavorful.

★Cooking use

1. No trimmed



Suki-yaki slices
Shabu-shabu slices

2. Ribloin



Steak cuts

3. Rib Cap

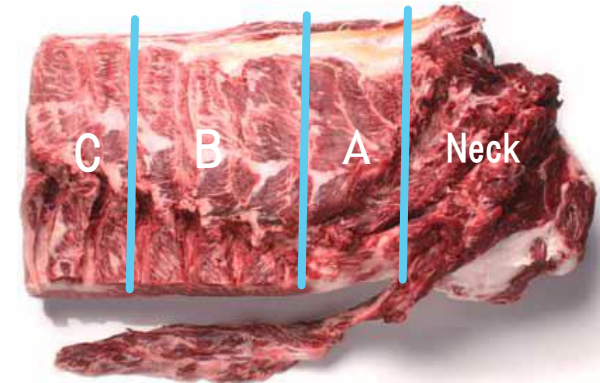


Grilled meat cuts



Barbecue cuts

4 . Chunk roll



★Characteristic

The chuck roll can be well-marbled and the meat is tender and tasty/flavorful.

★Cooking use

A.



Shabu-shabu slices

B.



Steak cuts



Grilled meat cuts

C.



Steak cuts

5 . D Rump (Top Sirloin butt)

★Characteristic

It has a very attractive color, is lean, finely-textured and is characterized by the fine fat and tender quality.



★Cooking use It contains an overwhelming amount of carnitine.

1. Top sirloin cap



Steak cuts



Grilled meat cuts

2. M. piriformis



Diced Steak

3. M. gluters medius



Steak cuts

4. M. gluteus profundus

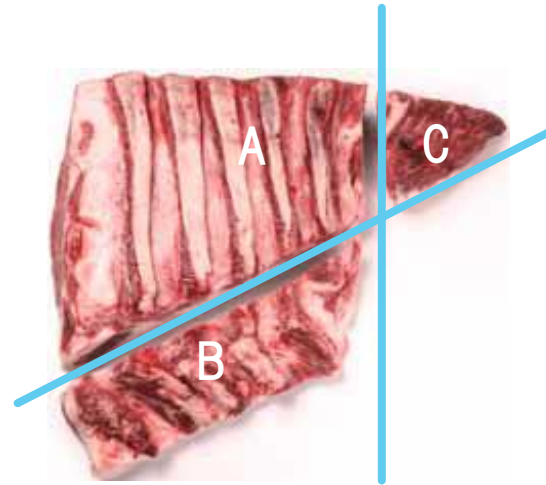


Steak cuts



Roast beef block

6 . Chuck Rib



★Characteristic

It is easy to be well-marbled, has a flavor and looks good.

★Cooking use

A



Steak cuts



Grilled meat cuts

B



Grilled meat cuts

C

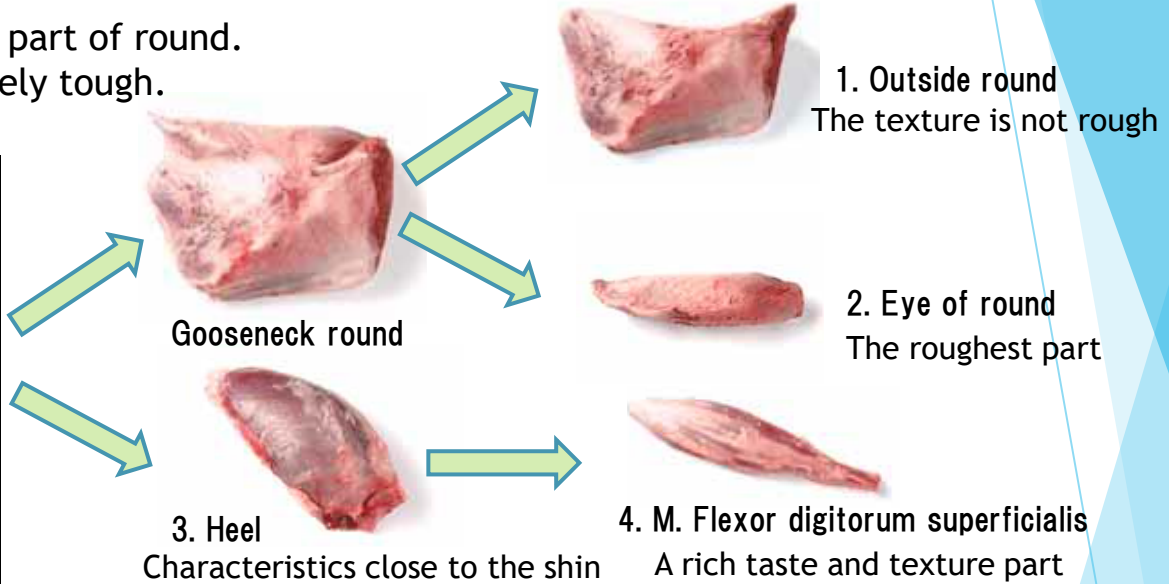


Grilled meat cuts

7 . Gooseneck round (Silver side)

☆Characteristic

The meat is the lean, well-muscled part of round.
It has a rough texture and is relatively tough.



☆Cooking use As it is a tough meat, it is suitable for stewed dishes such as sukiyaki and shabu-shabu.

1. Outside round



Sukiyaki slices



Shabu-shabu slices

2. Eye of round



Block Stewing cuts



Shabu-shabu slices

3. Heel



Grilled meat cuts

4. M. Flexor digitorum superficialis

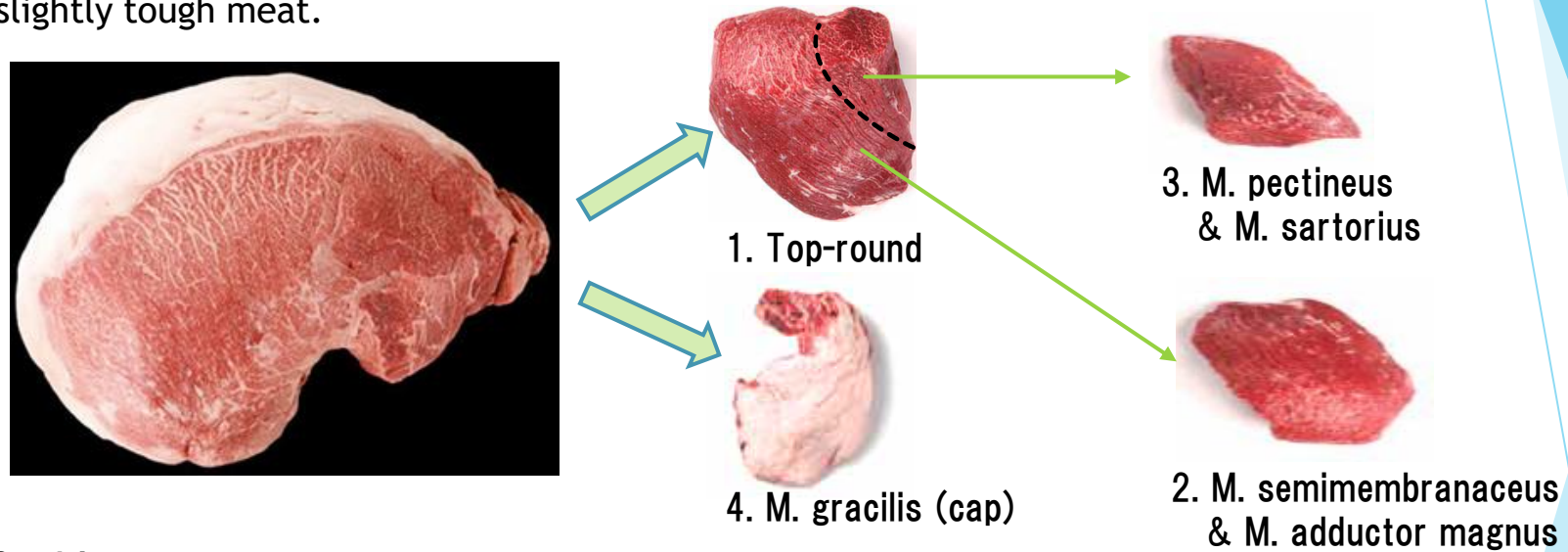


Stewing cuts

8 . Top-round

☆Characteristic

Top-round contains a large block with a large amount of lean meat, is covered by fat however very little inside and the meat quality is tender. Outside meat has more fat, however has a rough texture with slightly tough meat.



☆Cooking use Usable in a neat shape

1. Top-round



Shabu-shabu slices

2. M. semimembranaceus & M. adductor magnus



Steak cuts



Grilled meat cuts



Roast beef block

3. M. pectineus & M. Sartorius



Steak cuts



Roast beef block

4. M. gracilis



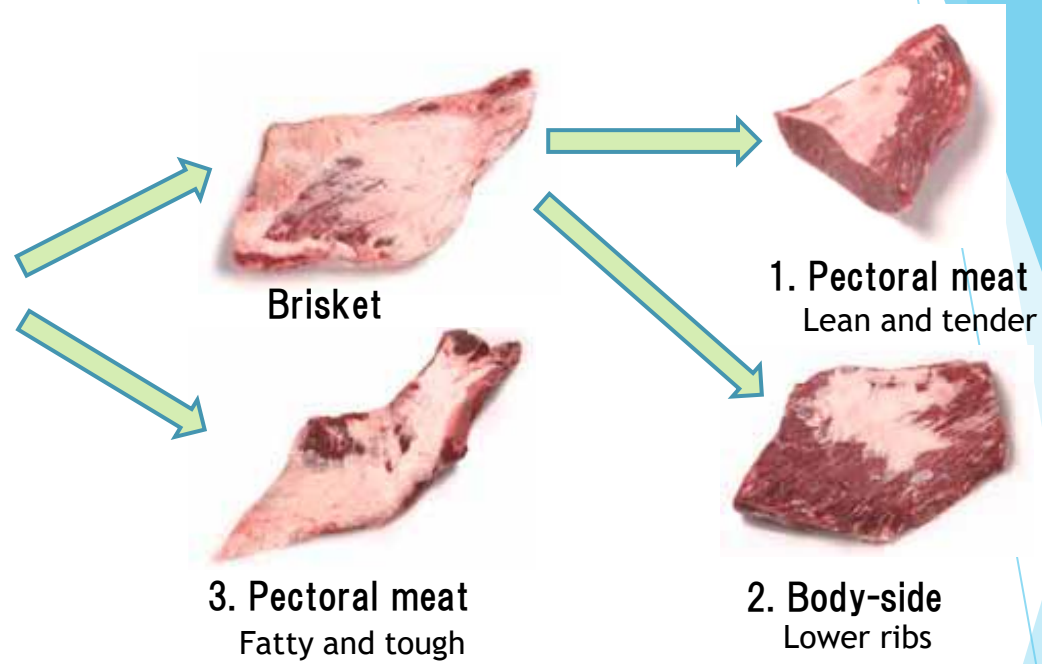
Stewing cuts



Roast beef block

9 . Brisket

☆Characteristic



☆Cooking use

1. Pectoral meat



Grilled meat cuts

2. Body-side



Shabu-shabu slices Stewing cuts

3. Pectoral meat

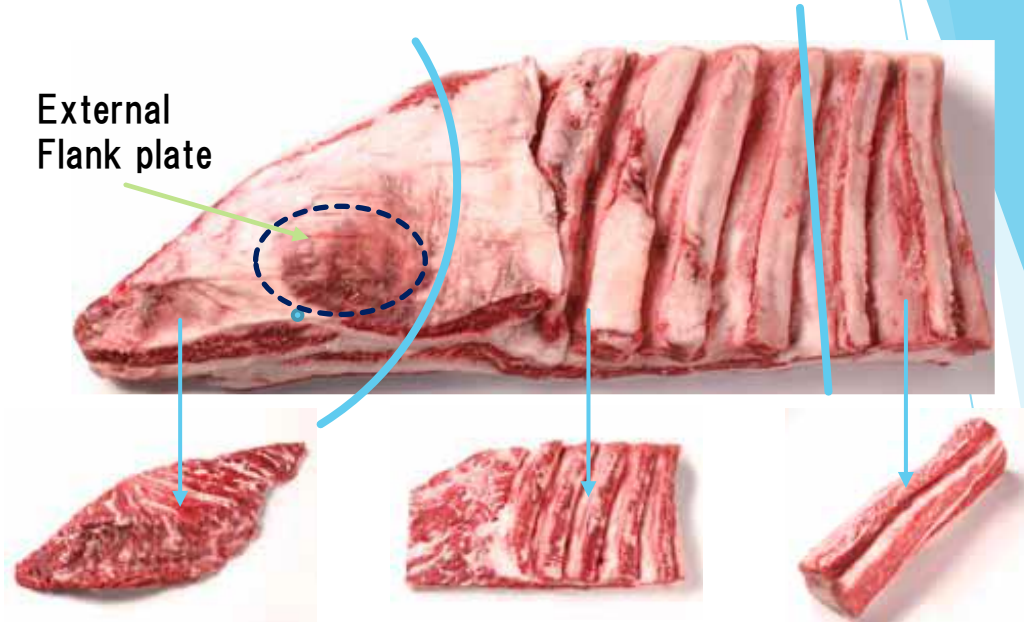


Slice Stewing cuts Block Stewing cuts

10 . 2 Rib short rib



External
Flank plate



1. Flap meat

2. Short rib

3. Half short rib

★Characteristic

The meat has many fibers, membrane and a rough texture, however the lean meat and fat are proportionately mixed giving it a rich taste and flavor.

★Cooking use

1. Flap meat



Steak cuts



Grilled meat cuts

2. Short rib



Slice Stewing cuts



Barbecue cuts

3. Half short rib

Central cut

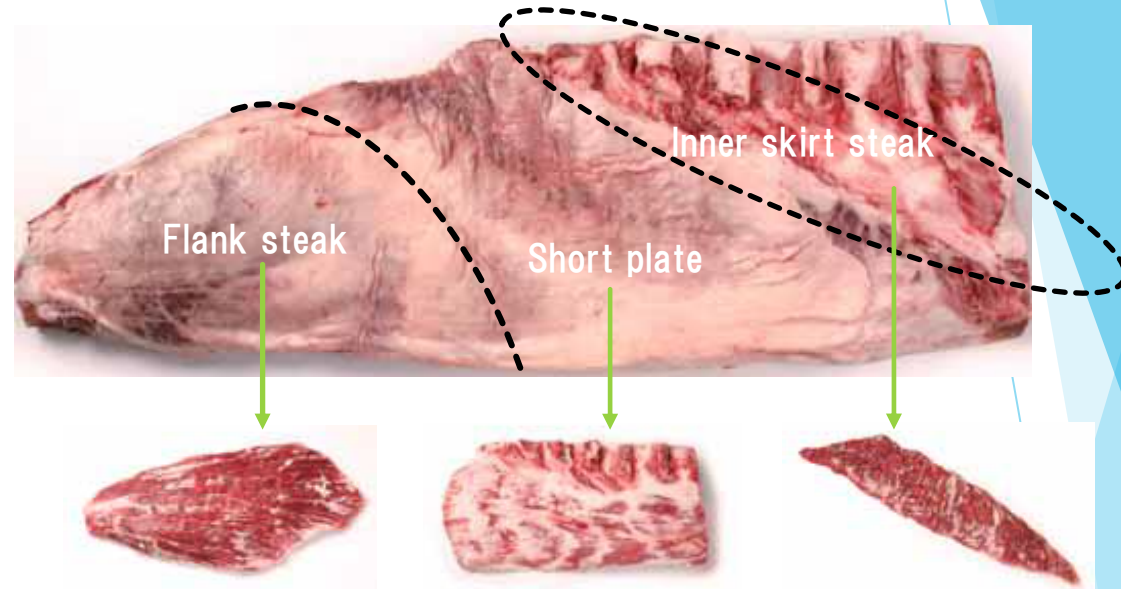
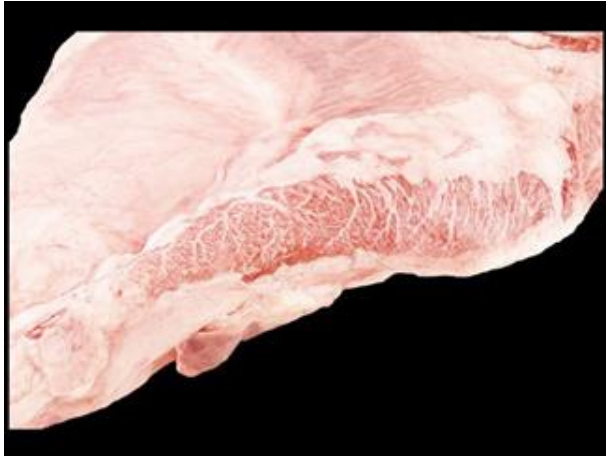


Bottom cut



Grilled meat cuts

11 . Short plate

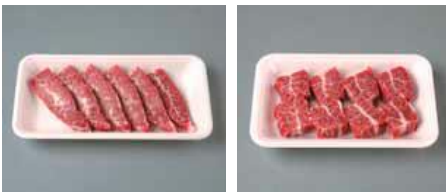


☆Characteristic

The meat has a rough texture however is characterized by its rich flavor. The meat quality appropriately has a lean meat and fat.

☆Cooking use

1. Flank steak



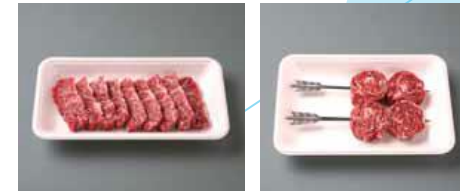
Grilled meat cuts Steak cuts

2. Short plate



Grilled meat cuts Block Stewing cuts Sukiyaki slices

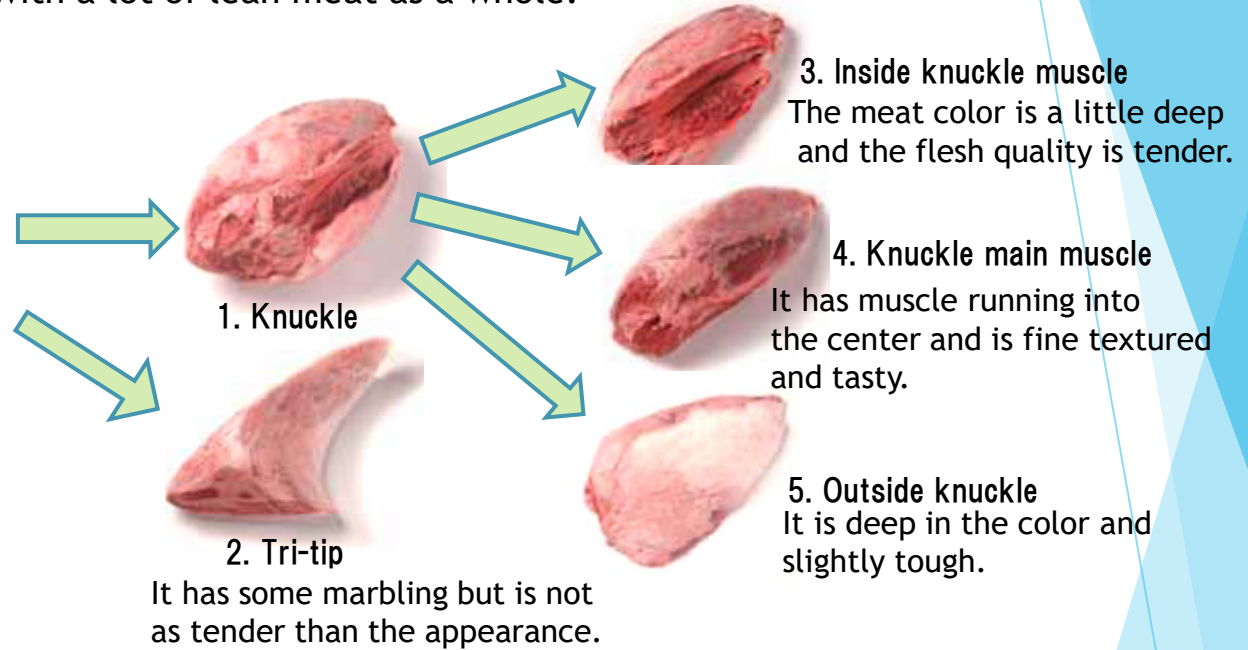
3. Inner skirt steak



Grilled meat cuts Barbecue cuts

12 . Knuckle

★Characteristic It is a part with a lot of lean meat as a whole.



★Cooking use

1. Knuckle



Sukiyaki slices

2. Tri-tip



Grilled meat cuts

3. Inside knuckle muscle



Diced steak

4. Knuckle main muscle



Steak cuts

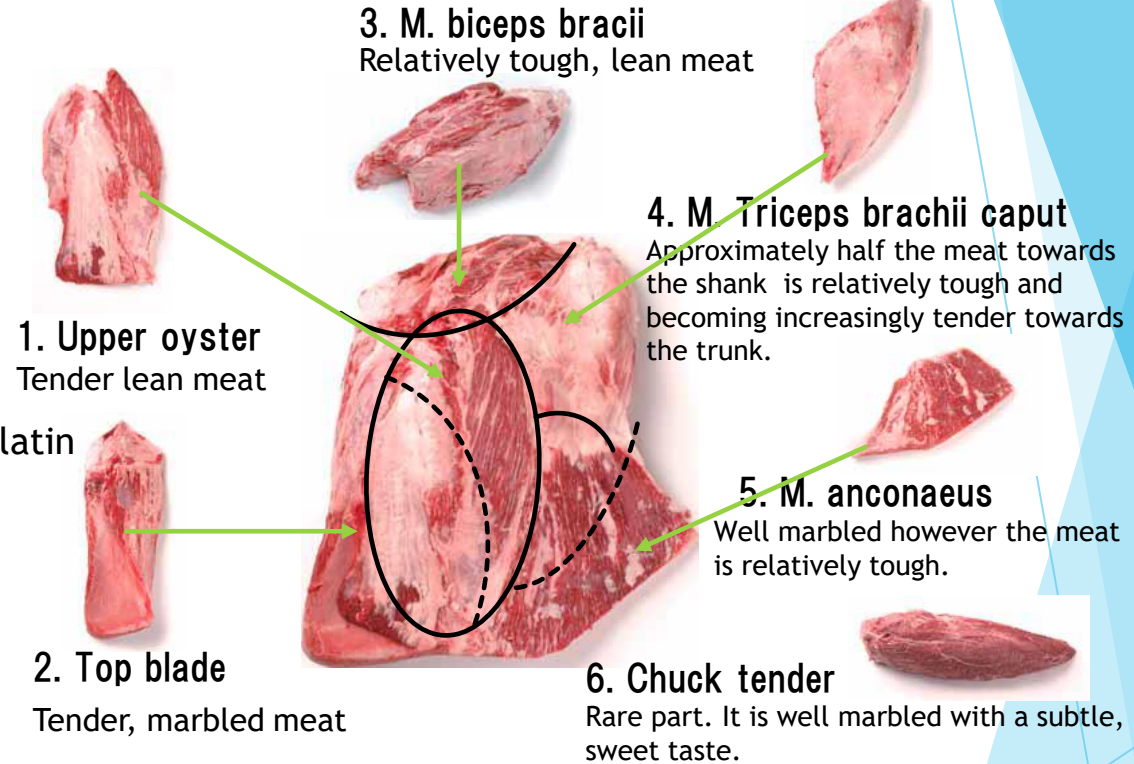
5. Outside knuckle



Shabu-shabu slices

13 . Shoulder clod

★Characteristic



★Cooking use Rich in extracts and gelatin

1. Upper oyster



Mini steak cuts

2. Top blade



Steak cuts

3. M. biceps brachii



Stewing cuts

4. M. Triceps brachii caput



Shabu-shabu slices

5. M. anconaeus



Stewing cuts

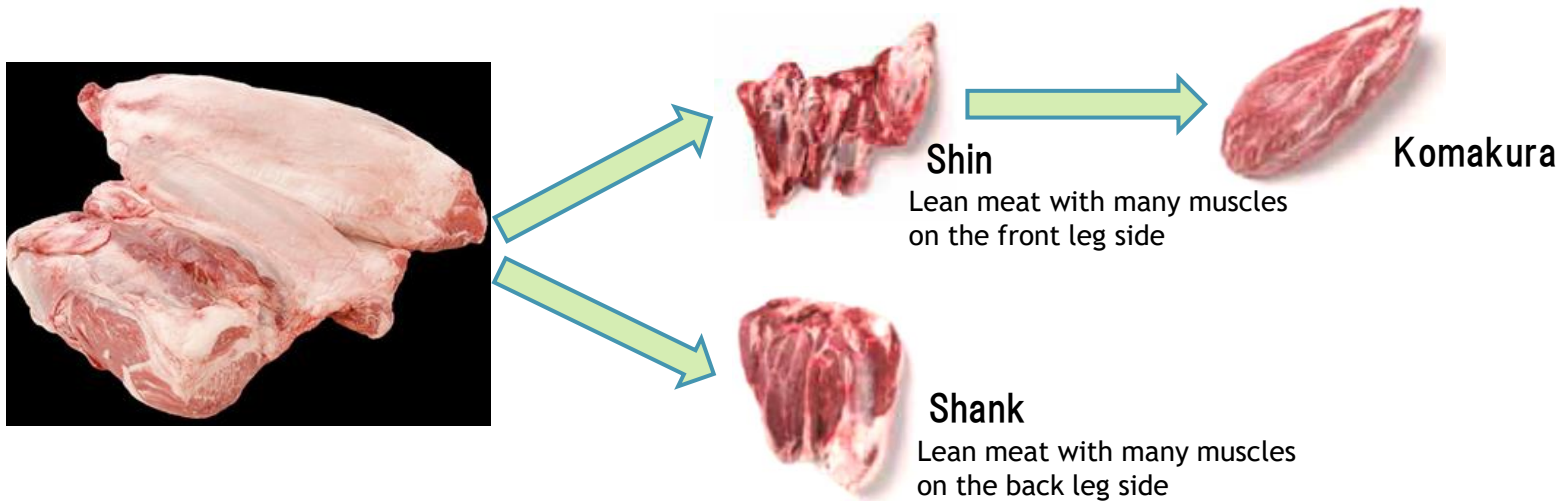
6. Chuck tender



Roast beef block

14 . Shank (Clod)

☆**Characteristic** The texture of the meat is coarse and the meat quality is hard.



☆**Cooking use** Rich in extract and gelatin.

Shin/ Shank sharing



Stewing cuts



Fibrous meat for stewing



Mince

Komakura



Grilled meat cuts