Selecting the best cut for cooking

Noted for its superior tenderness, succulence and thick, rich flavor, Wagyu boasts a range of great cuts including chuck roll, brisket, fillet and round. Draw out the ultimate flavor experience by selecting the best possible cut for beef cooking, including deep-fried, stewed or grilled cuisines.

1. **Chuck Roll**
   - An excellent cut boasting succulence, fine texture and moderate fat content. Uses include varieties of thin-sliced sashimi such as sukiyaki, shabushabu and sukiyaki, as well as moderate thick cuts for Japanese BBQ which produces a richer flavor.

2. **Shoulder Clod**
   - A darker lean meat with moderate toughness and little fat. This portion retains great taste nonetheless. Great for a range of dishes, the intense flavor makes it ideal for searing and barbecuing, while the full flavor and high collagen content makes it ideal for stews and curries.

3. **Neck**
   - Located next to the chuck roll, this is a darker lean meat possessing excellent flavor, tough meats, boasting full flavor and high collagen content, this cut is good for cutting into cubes and stewing, as well as dishes incorporating miso, chopped or hashed meat.

4. **Chuck Tender**
   - A rare commodity, this cut only allows for a very thin slice of meat per head of cattle. With the marbling on the inside section, this cut produces a superior light taste enhanced between tissue. Perfect for Japanese BBQ and roast beef.

5. **Top Round**
   - Although this cut is a lean portion with low fat content and somewhat grainless, it is nonetheless tender. Boasting the delicious taste true to beef meat, top round is great for stoves or roast beef and ideal for Japanese BBQ or using in stews.

6. **D Rump**
   - Situated on the lowest part of the cow and closest to the bone, this cut is extremely lean. Great for making prime ribs. Excellent for grilling, Japanese BBQ or roasting.

7. **Top Sirloin**
   - The most prized portion amongst beef cuts, Sirloin is tender meat with minimal fat content. Freshly grilled, Japanese BBQ on skewers and perfect for a range of other dishes including stews and as part. Boasting full richness, top sirloin cap is perfect for stews, Japanese BBQ or stewes.

8. **Ribloin**
   - A superb cut possessing excellent red-coloring coupled with fantastic marbling. Fine-textured and tender, this portion is perfect for roast beef, steaks, sukiyaki and shabushabu.

9. **Sirloin**
   - This is a tender, fine-textured marbled cut boasting excellent aroma and taste. Top-grade for steaks and fantastic for sukiyaki and shabushabu.

10. **Shank**
    - Although this cut is rather tough possessing a large amount of fiber, it is a full-flavored portion high in protein and rich in taste. Ideal for stews, pot-au-feu or making soup stock.

11. **Fillet**
    - In comparison to other cuts, this portion is the most tender boasting fine texture with little fat content. Occupying a small section, this cut only allows for a small portion per head of cattle. Ideal for steaks, steak tartare, beef sashimi deep-fried beef cutlets and grilled dishes.

12. **2 Rib Short Rib**
    - Although this is a savory portion rich in fiber and marbling content, this cut is blessed with fantastic richness while providing a moderate balance between lean meat and fat, ideal for grilling and BBQ dishes including steaks and Japanese BBQ.

13. **Short Plate**
    - Although grainless, this cut provides a full flavor with a moderate flavor of lean meat and fat. Perfect for thirty-sliced meat dishes including Japanese BBQ, sukiyaki and shabushabu.

14. **Gooseneck Round**
    - Moderately grainless, this cut is a tough portion with little fat content. Ideal for cutting into cubes and allowing for thirty-slicing for sukiyaki, shabushabu and sukiyaki.