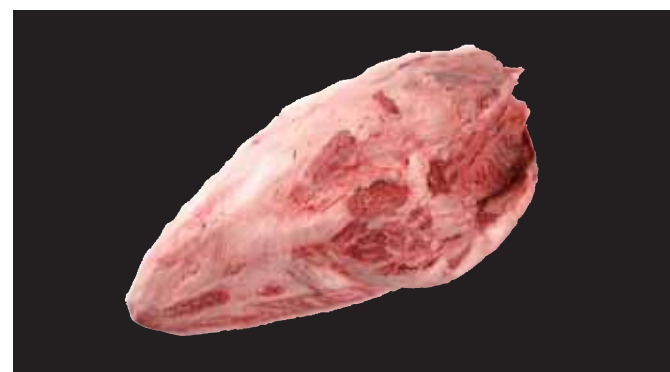


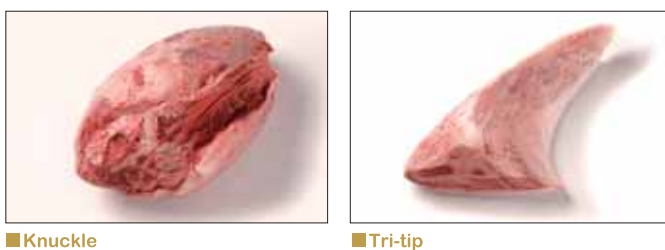
### Overview of Raw Meat

The knuckle is spherically-shaped and consists primarily of lean meat. It consists of four parts: the inside knuckle muscle, slightly deep in color and tender; the knuckle main muscle that has muscle running into the center, is fine textured and tasty; the outside knuckle that is deep in color and slightly tough; and the tri-tip that has some marbling but is not as tender as would be expected from the appearance.

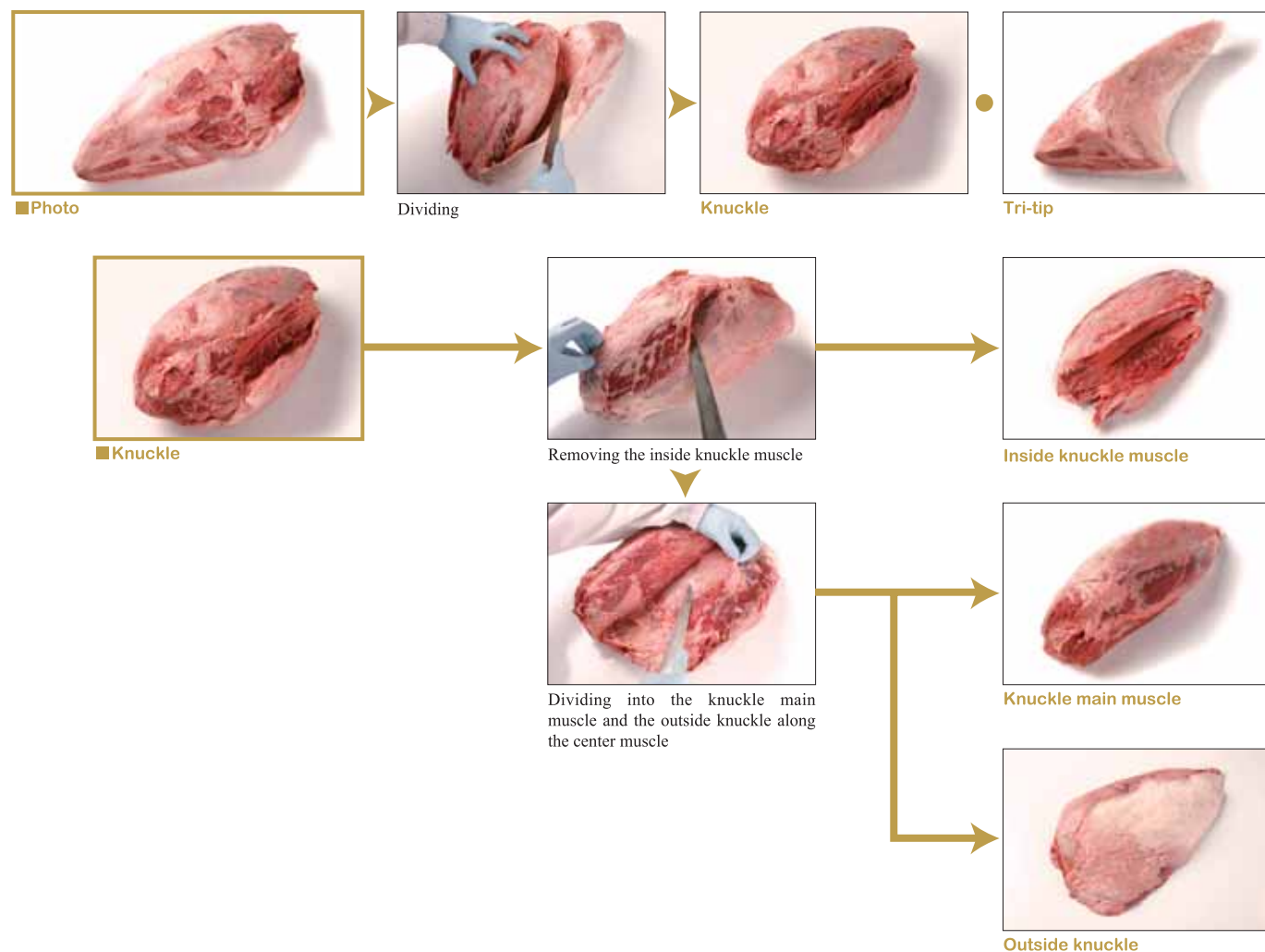


### Culinary Applications

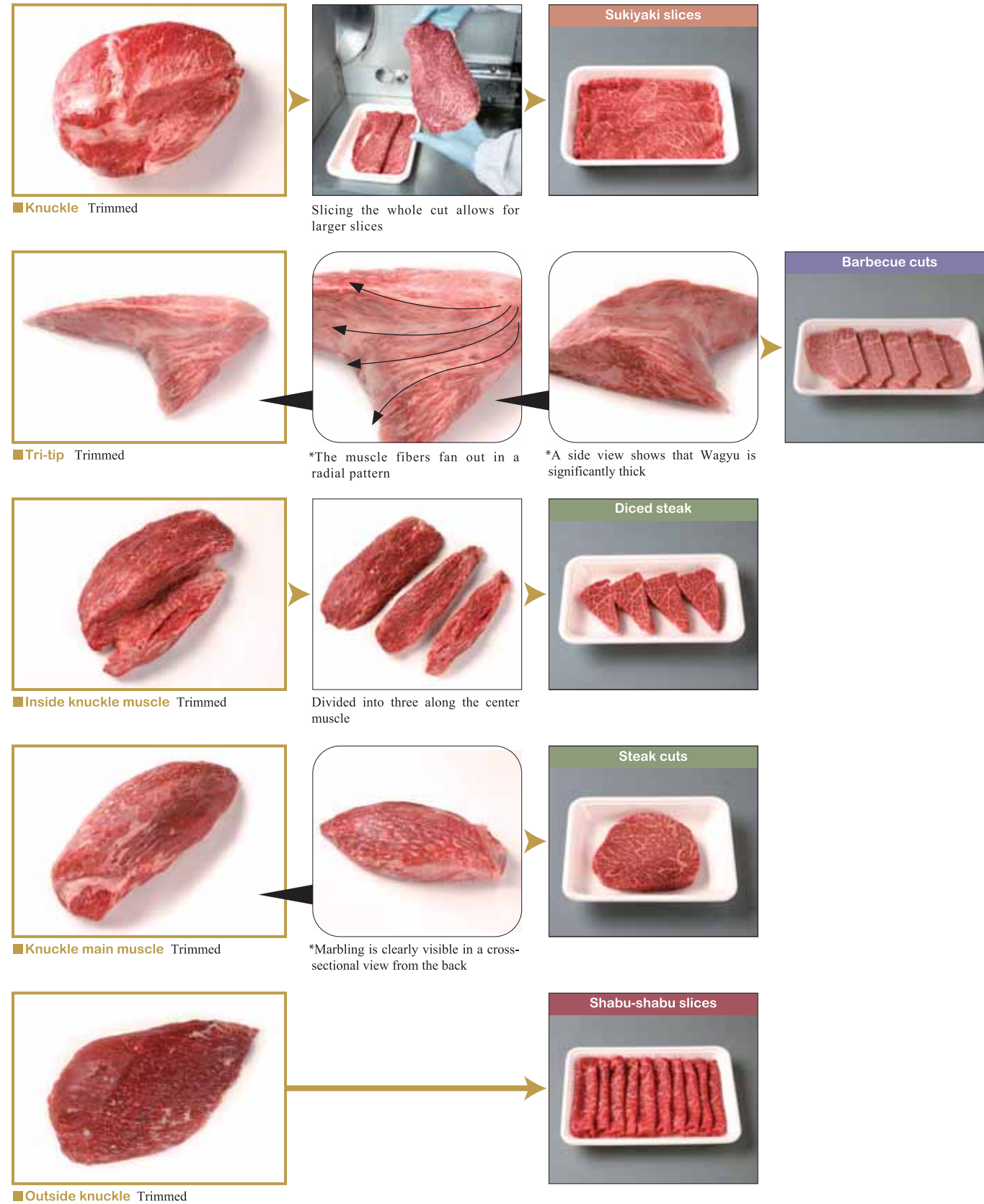
Steak	Barbecue	Sukiyaki
Shabu-shabu	Roast beef	



### PRIMAL CUT



### RETAIL CUT



# How to slice Wagyu to achieve maximum value

In addition to general cutting methods, there is a technique to slice Wagyu and optimize its fine texture and tenderness with a special slicer. Following are some guidelines to using the slicer and arranging the sliced meat effectively.

## Slices and Off-cuts

Slices are thin slices taken from large blocks of one particular cut. Off-cuts are smaller pieces or slices from a combination of differing cuts and are used in accordance with the cooking method and the particular cut. Slices are ideally suited to dishes like shabu-shabu and sukiyaki while off-cuts are perfect for stewing. Off-cuts in particular produce a full-bodied flavor in just a short time making them convenient for use in quickly prepared meals such as stews.

## Guidelines for arranging sliced meat

### Point



Fold both the right and left sides inwards



Fold the top and bottom edges under the slice

### Examples of effective arrangement



Sukiyaki/Shabu-shabu slices



Sukiyaki/Shabu-shabu slices

## Guidelines to using the slicer

### Setting cuts onto the slicer (Good Example)



Lean cuts and fatty cuts are placed alternately. This will help to achieve uniform cuts.



Seen from above: The topmost front side of the meat will form the "face" of the product so it is best to use attractive looking cuts.

### Setting cuts onto the slicer (Bad Example)



Lean cuts and fatty cuts are placed in groups. This will result in inconsistent lean and fatty cuts in the finished retail product.



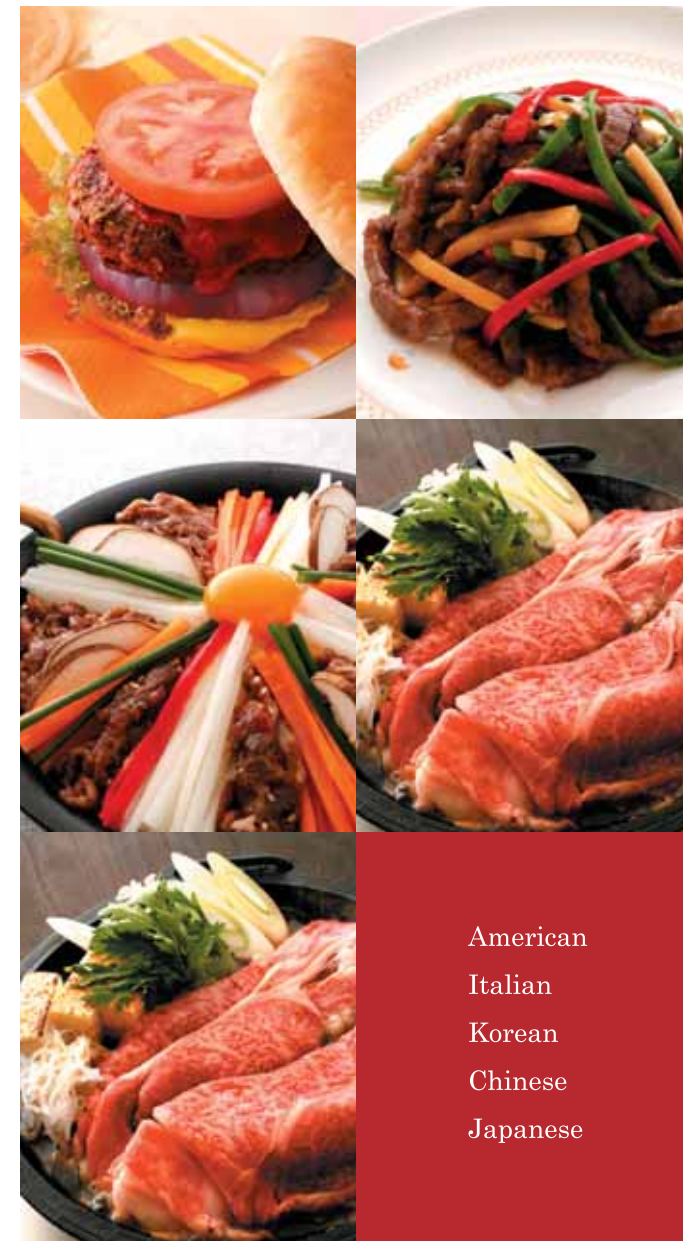
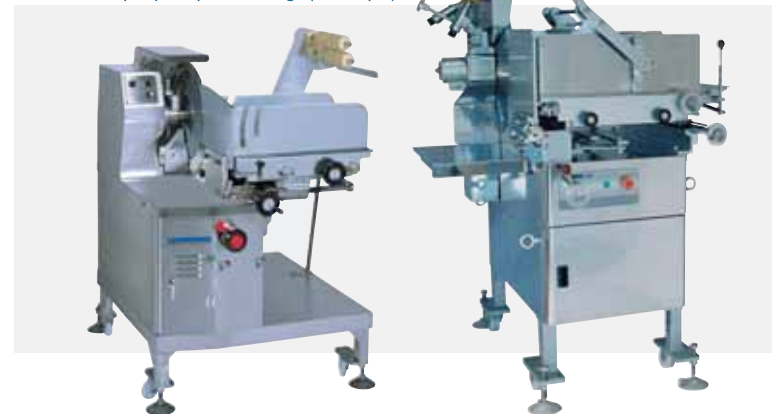
Be careful not to try and slice too much meat at one time. The blocks in the photo to the left have also been placed with the muscle fibers sitting parallel to the blade. This will result in an unfavorable texture when eating. (The meat will be tough)

### Arrangement



Stewing cuts

### Slicer to help expand product range (1 example)



American  
Italian  
Korean  
Chinese  
Japanese

## Tasty Suggestions for Wagyu in Cuisine from Around the World

■ American Cuisine ■ Italian Cuisine ■ Korean Cuisine ■ Chinese Cuisine ■ Japanese Cuisine

The following pages introduce recipes incorporating Wagyu into signature dishes from around the world.

In particular, recipes take a diverse approach to incorporate relatively unused cuts, expanding your possibilities in the kitchen giving rise to a new dimension of flavor.