Knuckle

Overview of Raw Meat
The knuckle is spherical-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

Retail Cut
- Slicing the whole cut allows for larger slices
- A side view shows the Wagyu's significantly thick

Primal Cut
- Dividing
- Removing the inside knuckle muscle
- Dividing into the knuckle main muscle and the outside knuckle along the center muscle
- Inside knuckle muscle
- Knuckle main muscle
- Outside knuckle

Tri-tip
- Inside knuckle muscle: Trimmed
- Divided into three along the center muscle
- Knuckle main muscle: Trimmed
- Marking is clearly visible in a cross-sectional view from the back

Shabu-shabu slices
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**

- Fold both the right and left sides inwards.
- Fold the top and bottom edges under the slice.

**Guidelines to using the slicer**

- Lean cuts and fatty cuts are placed alternately. This will help to achieve uniform cuts.
- Make sure to slice 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.
- Lean cuts and fatty cuts are placed in groups. This will result in concentrated 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 show Arima-style mirrors being sliced parallel to the bone. This will result in an undesirable texture when eating. (The meat will be tough.)

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

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.