Greetings

I would like to take this opportunity to thank you for your loyalty towards Japanese beef.

Wagyu is a breed of cattle unique to Japan and can also be said to be part of Japan’s heritage. The unrivaled quality and taste of Wagyu has been recognized around the world, and exports are increasing in line with the recent Japanese cuisine boom.

This guidebook has been prepared in an effort to introduce cutting and slicing methods so to optimize the characteristic qualities of each cut, including cuts that were previously uncommon overseas, and for a range of dishes including barbecue and hot pot recipes.

I hope that this guidebook provides more opportunities to enjoy the great taste of Wagyu.

MAFF, Agricultural Production Bureau
Director-General: Kunio Naito
Bringing the great taste of globally acclaimed Wagyu to dinner tables worldwide

The tenderness and delicate flavor of Wagyu is in high demand in Japan, where cuisine honors the inherent flavor of the ingredients. In response to such demand, Japan has refined its production technologies and the rest of the world, which is more accustomed to slightly more textured red meat, has been taken by surprise by the texture of Wagyu - a new style beef that once tried will not soon be forgotten. Wagyu, a relatively rare commodity, has the potential to increase the possibilities and value of food cultures around the world and bring with it significant change.

Raised with loving care for perfect Wagyu

Each and every head of Wagyu cattle is given time and attention, and raised lovingly by feeding specialists in the vast open spaces of Japan. In addition to a well managed environment - a carefully designed diet including rice, hay, wheat, and beans to raise cattle that are both healthy and produce great tasting beef, and cattle sheds kept in immaculate condition so as not to stress the delicate cattle - Wagyu cattle are bred with human compassion and attention. Outstanding production technologies and the pride of the master in pursuit of perfect Wagyu gives way to a superior quality found nowhere else in the world.

Wagyu — Refined by Japanese food culture

Including teppanyaki, sukiyaki and shabushabu, there is a wide variety of Japanese dishes that allow one to fully appreciate the tenderness and flavor of Wagyu. Teppanyaki is a simple method of drawing out the full flavor of the ingredients, while sukiyaki and shabushabu emphasize the delicate flavor and mouth-watering texture of thinly sliced beef. Japanese food culture places emphasis on enjoying the natural flavors of ingredients and has developed Wagyu into what it is today. Wagyu is unrivalled in its great taste and is now gaining popularity around the world as a luxury ingredient.

The melt-in-your-mouth texture is unique to Wagyu

Perhaps the most prominent characteristic of Wagyu is the marbled fat distributed through the muscle fibers known as “shimosato” in Japan. The fine texture of Wagyu gives an extremely tender, melt-in-the-mouth quality. Wagyu is also known for its sweet, full-bodied aroma known as “wagyuko” or beef aroma. When cooking Wagyu is known to give off an aroma that is likened to coconut or fruit. This beef aroma serves to further draw out the great taste of Wagyu. The flavor of Wagyu does not only satisfy the taste buds, but all five senses and has the potential to significantly change beef cuisine in countries around the world.
The Wagyu brand is increasing in popularity all over the world

Authentic Japanese Wagyu comes sealed with the universal Wagyu mark

Wagyu, or Japanese Wagyu, is a breed of cattle that is gaining popularity worldwide due to its unique flavor and tenderness. The Wagyu brand is increasing in popularity all over the world. To ensure that the products bear the true Wagyu mark, they must be produced under strict guidelines. This guide aims to provide information on how to identify true Wagyu products and the different types of Wagyu products available.

What breeds of cattle produce Wagyu?

Breeds

1. Japanese Black Cattle
2. Japanese Brown Cattle
3. Japanese Shorthorn Cattle
4. Japanese Polled Cattle
5. Cross breeds resulting from interbreeding of 1–4 above
6. Cross breeds from the interbreeding of 1–5 or 5 above

The Wagyu mark must be able to be evidenced by means of registration systems in accordance with the Improvement and Increased Production of Livestock Act and through the cattle traceability system.

Breeding environment

1. Must be born and bred in Japan.
2. Ancestry of the cattle must be confirmed by a traceability system.

Wagyu Product Guide

A new range of selections

This catalog, while also reviewing standard cuts that are popular in the marketplace, will also focus on introducing cuts that until now have been used with less frequency.

We hope that this catalog serves as a guideline to exploring the possibilities for new product development.

Grading system to clearly identify meat yield and quality

To ensure fair trading, beef in Japan is currently graded by the Japan Meat Grading Association. Beef is graded based on the yield grade and meat quality. The yield grade refers to the ratio of meat to total weight of the carcass, and it is classified into five grades from A to C, with A being a grade of higher yield. Meat quality is classified into five grades from 1 to 5 based on beef marbling, color and brightness of the meat, firmness and texture of the meat, and color and brightness of the fat. The lowest of the four individual grades is the final grade allocated to the meat. A thorough grading system of 15 grades through a combination of the above two elements ensures a clear indication of Wagyu meat quality and yield grade.
Illustration of Beef Cuts

- **Beef Carcass and Respective Cuts**
  - Shank
  - Knuckle
  - Short plate
  - 2 Rib short rib
  - Brisket
  - Shank (Shin)
  - D Rump
  - Fillet
  - Sirloin
  - Ribloin
  - Shoulder clad
  - Chuck roll (Square cut chuck)
  - Lean cubing
  - Chuck tender
  - Gooseneck round

- **Recommended Cooking Methods for Each Cut**
  - Specially Recommended Cuts
  - Forequarter
    - Chuckroll *
    - Shoulder clad
    - Neck
    - Chuck tender
    - Brisket
    - Shank
  - Loin
    - Fillet *
    - Ribloin
    - Sirloin
  - Shortplate brisket
    - 2 Rib short rib *
    - Short plate *
  - Round
    - Gooseneck round *
    - Top-round
    - D Rump
    - Knuckle
**Chuck roll**

**Overview of Raw Meat**

The chuck roll is the forequarter portion that is cut between the 6th and 7th rib perpendicular to the dorsal line excluding the shoulder clod and the brisket. It is divided into the chuck and the neck. The chuck roll can be well-marbled and the meat is tender and tasty making it perfect for sukiyaki and barbecue.

**Culinary Applications**

- Steak
- Barbecue
- Stewing
- Sukiyaki
- Shaba-shaba

**PRIMAL CUT**

- Photo Trimmed
- Removing the neck

**RETAIL CUT**

- Cut A: This portion is closest to the neck. The meat is a little stringy and priced lower than the other cuts. It is also the last part of a cow. Perfect for dishes like sukiyaki.
- Cut B: Dividing into the chuck eye log and the chuck flap. Inserting a cleaver between the internal muscle and the chuck eye log. Dividing. Chuck eye log and chuck flap.
- Cut C: Removing of cap muscle. Cutting along the costal cartilages.

**Steak cuts**

**Barbecue cuts**

**Slicing**

**Chuck eye log and chuck flap**

**Shaba-shaba slice**
The shoulder clod is a well-muscled area with a large proportion of muscle and muscle tissue and is made up of both tough and tender meat. The meat typically has a deep color and a strong flavor. It can be divided into cuts for sukiyaki, barbecuing and steak etc.

### Overview of Raw Meat

- **Steak**
- **Barbecue**
- **Stewing**
- **Sukiyaki**
- **Shabu-shabu**

### Culinary Applications

**PRIMAL CUT**

- **M. biceps brachii**: Relatively tough, lean meat
- **Upper oyster blade**: Tendier, less lean meat
- **M. triceps brachii caput**: Large portion of this cut. Approximately half the meat towards the flank is relatively tough, becoming increasingly tender towards the brisket.
- **Top blade**: Tender, marbled meat
- **M. anconaeus**: Well-marbled however the meat is relatively tough

**RETAIL CUT 1**

- Slicing from the entire clod
- Slicing from the stack end
- Slicing along the clod allows you to get larger sized cuts

**RETAIL CUT 2**

- Preparing meat products from the primal cut
- Dividing into two after removing the central muscle
- Dividing into two after removing the central muscle
- Top blade cut
- Meat is cut into squares

**Other product examples**

- Upper oyster blade
- **M. biceps brachii**: Tendier, less lean meat
- **M. anconaeus**: Well-marbled however the meat is relatively tough
Neck

Overview of Raw Meat
The neck meat comes from the portion of the neck that is well-muscled. The meat is tough, rough-textured, and lean. The meat is also comprised of a large proportion of muscle tissue making it ideal for stewing. It can also be combined with other cuts for BBQ cuts and slices for stewing.

Culinary Applications
- Barbecue
- Stewing
- Sukiyaki

Chuck tender

Overview of Raw Meat
The chuck tender is rare because only 2kg can be obtained from each animal. This is the part of the forequarter running from the forequarter to the shoulder clod however the meat is similar to round. The chuck tender is well marbled with a subtle, sweet taste that grows stronger the more it is chewed.

Culinary Applications
- Barbecue
- Roast beef
**Overview of Raw Meat**

The brisket refers to the chest area of the cow and is made up of cuts with very different meat qualities including fatty and tough pectoral meat, the brisket (A) located under the rib, brisket (pectoral meat) that is lean and tender, and chuck short rib (chuck rib) that has more flavor, marbling and a good appearance.

- Cut perpendicular to the muscle.

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**Culinary Applications**

- Barbecue
- Stewing
- Sukiyaki
- Shabu-shabu

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**PRIMAL CUT 1 (Chuck short rib)**

- A cross-sectional view of the brisket shows the thickness of the cut characteristic of Wagyu.

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**RETAIN CUT 1 (Chuck short rib)**

- A variety of barbecue cuts

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**PRIMAL CUT 2 (Brisket)**

- Cutting along fat

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**RETAIN CUT 2 (Brisket)**

- Barbecue cuts
- Pectoral meat Trimmed
- Steak cuts
- Trimmed
- Shabu-shabu slices
- Stewing cuts
- Seem slices
- Seem brisket

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Cut A Trimmed
Cut B
Cut C
Cut D
Cut E
Cut F
Cut G
Cut H
Cut I
Cut J
Cut K
Cut L
Cut M
Cut N
Cut O
Cut P
Cut Q
Cut R
Cut S
Cut T
Cut U
Cut V
Cut W
Cut X
Cut Y
Cut Z
**Shank**

**Overview of Raw Meat**

The shank includes the shin and the shank. The shin is well-muscled and consists primarily of lean meat. Generally it is prepared for ground or chopped meat. The shin can be divided into the shin body and the (C). The shank is also well-muscled and the meat lean.

**Culinary Applications**

- **Shank Trimmed**
- **Removing the (C) from the shin**
- **(C) Trimmed**
- **Barbecue steak**
- **Sewing**
- **Minced Shin**
- **Shank meat products (Shin and shank)**

**Photo of shin**

**Photo of Shank**

**Shank Trimmed**

**Shank meat products (Shin and shank)**

**Aceve meat for sewing**

**Minced**

**Fillet**

**Overview of Raw Meat**

The fillet is located on the inside of the loin, contains practically no muscle and 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 making it the most expensive cut of beef available. Care needs to be taken as the color of the meat degrades rapidly.

**Culinary Applications**

- **Steak**
- **Barbecue**
- **Roast Beef**

**Preparation: Remove any flap meat from the flank jet**

**Trimmed**

**A: (D)**

**B: Chateaubriand**

**C: Fillet Mignon**

**The above has been prepared from the previous cut leaving only the tender portion giving it higher commercial value.**
**Ribloin**

**Overview of Raw Meat**
The ribloin is the loin located next to the chuck at the dorsal side of the rib area. The meat is thick and fine textured. It is often well marbled giving it a full-bodied flavor.

**Culinary Applications**
- Steak
- Barbecue
- Sukiyaki
- Shabu-shabu

**Sirloin**

**Overview of Raw Meat**
The sirloin, similar to the fillet, is considered a high-quality cut and is located behind the ribloin. Its meat is finely textured and tender. It holds its shape well and it is possible to obtain identically sized cuts making it ideal for steak.

**Culinary Applications**
- Steak
- Barbecue
- Sukiyaki
- Shabu-shabu
- Roast beef

**PRIMAL CUT**

**RETAIL CUT**

- Photo
- Dividing (cap off)
- Rib cap
- Rib bone
- Slicing: allows for larger cuts of meat.
- Cutting: a large cross section allows for good size steaks.
- Steaks cuts
- BBQ cuts
- Shabu-shabu / Sukiyaki strips

**PRIMAL CUT**

**RETAIL CUT**

- Photo
- Make an incision every 1cm along the entire width of the fat
- Removing the upper fat followed by the back strap
- After removing the back strap
- Beef cuts
- Sukiyaki / Shabu-shabu strips
2 Rib short rib

Overview of Raw Meat

The 2 Rib short rib is the upper half of the short plate located at the belly. The short plate is well muscled making the 2 Rib short rib firmer with a proportionally large amount of connective tissues. The meat has a rough texture however the lean meat and fat are proportionately mixed giving it a rich taste and flavor. The 2 Rib short rib is also made up of a cut known as the flap meat that has a large proportion of lean meat that is well marbled.

Culinary Applications

- Steak
- Barbecue
- Stewing
- Sukiyaki

PRIMAL CUT

- Flap meat
- Short rib
- Half short rib

External flank plate

Removing the flaps

Removing the flaps

Removing the half short rib

Removing the flaps

Flap meat Trimmed

Flap meat Trimmed

Half short rib Trimmed

Half short rib Trimmed

Half short rib Trimmed

The thickness of this cut visible from the back is characteristic of Wagyu.
**Short plate**

*Overview of Raw Meat*

The short plate is the bottom half of the short plate located at the belly. The meat, similar to the Rib short rib, has a rough texture however is characterized by its rich flavor. The short plate includes a cut known as the flank steak with a proportionate distribution of lean meat and fat.

**PRIMAL CUT**

- Flank steak
- Inner skirt steak
- Short plate

**Culinary Applications**

- Steak
- Barbecue
- Stewing
- Sukiyaki
- Shabu-shabu

**RETAIL CUT**

- Barbecue cuts
- Blocks for stewing
- Sukiyaki cuts
- Barbecue cuts
- BBQ
- Skewers
- Steak cuts

- Short plate
  - Trimmed
  - Cut along the muscle fibers

- Inner skirt steak
  - Trimmed
  - Cut along the muscle fibers

- Flank steak
  - Trimmed

- It is recommended that the skin be left on the inner skirt steak unless for immediate use as the meat color changes quickly once the skin is removed.

- Slice
  - Slicing the whole cut allows for larger slices.
The gooseneck round is the lean, well-muscled part of the round. The meat generally has a rough texture and is relatively tough. The gooseneck round is divided into three parts: eye of round, a cut that is paler in color and more elastic than other parts; the heel, a cut prepared for sale after removal of the M. flexor digitorum superficialis located in the center; and the outside round (gooseneck round) that is commonly used for stewing.

**Overview of Raw Meat**

**Culinary Applications**

- Barbecue
- Stewing
- Sukiyaki
- Shabu-shabu
- Roast beef

**Primal Cut**

- Gooseneck round
- Heel

**Retail Cut**

- Slice
  - Slicing for whole cut allows for larger sizes

- Outside round
  - Trimmed

- Eye of Round
  - Trimmed

- M. flexor digitorum superficialis
  - Trimmed
  - Marketed for stewing due to the large proportion of muscle fibers

- Heel
  - Trimmed: Divided into two along the center muscle after trimming
  - After separation
**Top-round**

**Overview of Raw Meat**

The top-round consists of a large block with a proportionally large amount of lean meat. It has a cover of fat however very little undermuscle. Meat quality can vary from the outside, towards the round and back, towards the inside. Tendons towards the greater round the meat contain proportionately more fat, however has a rough texture with slightly tough meat. On the other hand, meat towards the knuckle is characterizedly tender.

**Culinary Applications**

- **Steak**
- **Barbecue**
- **Stewing**
- **Shabu-shabu**
- **Roast beef**

**PRIMAL CUT**

- Photo
- Division (Cap Off)
- Top-round
- M. gracilis (cap)
- M. semimembranosus & M. adductor magnus
- M. pectineus & M. sartorius
- Turning it over and cutting along the connective tissue
- M. semimembranosus & M. adductor magnus
- M. pectineus & M. sartorius
- M. gracilis (cap)
- M. pectineus & M. sartorius
- M. semimembranosus & M. adductor magnus
- M. pectineus & M. sartorius
- M. gracilis (cap)
- M. pectineus & M. sartorius
- M. semimembranosus & M. adductor magnus
- M. pectineus & M. sartorius
- M. gracilis (cap)

**RETAIL CUT**

- Top-round
- Slicing
- Steak cuts
- Roast beef block
- M. gracilis (cap)
- M. semimembranosus & M. adductor magnus
- M. pectineus & M. sartorius

- Shabu-shabu slices
- M. gracilis (cap)
- M. semimembranosus & M. adductor magnus
- M. pectineus & M. sartorius

- Roast beef block
- Rolled into a block for roasting

- Slicing
- Steak cuts
- Roast beef block
The D Rump can be divided into the sirloin butt that runs into the sirloin and the top sirloin cap that runs into the groinsm. The D Rump has a very attractive color, is lean, and tender and is characterized by the proportionate fat and tender quality. The top sirloin cap has a deep color and a strong flavor. However, it is important to pay attention to the direction of muscle fiber when cutting it for retail.

**Overview of Raw Meat**

**Culinary Applications**

- Steak
- Barbecue
- Sukiyaki
- Shabu-shabu
- Roast beef

**PRIMAL CUT**

- Photo
- Cutting along the connective tissues and fat
- Removing the (J)
- Removing the M. glutaeus
- Dividing the M. gluteus maximus and the M. glutaeus profundus along the center (J)
Overview of Raw Meat

The knuckle is a spherical-shaped end of the bone. 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

- Photo
- Dividing
- Knuckle
- Tri-tip
- 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
- Knuckle Tri-tip
- Tri-tip Tri-tip

Retail Cut

- Slicing for whole cut allows for larger slices
- Inside knuckle muscle Tri-tip
- Divided into three along the center muscle
- Knuckle main muscle Tri-tip
- Marking is clearly visible in a cross-sectional view from the back
- Outside knuckle Tri-tip
- Sukiyaki slices
- Barbecue cuts
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

Guidelines to using the slicer

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.