

Wagyu Meat Cuts and Catering Guide

The table below is derived from the Japanese style of butchering Wagyu and is a guide for the cooking styles that are interchangeable with western cuisine.

Suggested portion size 100 - 150gm.

Body Part	Cut	Cooking Type
Sirloin	Tenderloin	Roast, Regular & Thin sliced Full, Half & Cubed Steak Tataki Yakiniku-BBQ Schnitzel Stir-fry
Back of ribs 13-8	Cube roll	Roast, Regular & Thin sliced Full, Half & Cubed Steak Yakiniku-BBQ Schnitzel Sukiyaki Shabu-Shabu Stir-fry
Sirloin	Striploin	Roast, Regular & Thin sliced Full, Half & Cubed Steak Yakiniku-BBQ Schnitzel Sukiyaki Shabu-Shabu Stir-fry
Butt	Topside	Roast, Regular & Thin sliced Full, Half & Cubed Steak Tataki Yakiniku-BBQ Schnitzel Sukiyaki Shabu-Shabu Stir-fry Slow Cook
Rump	Sirloin Butt Rump D-Rump	Roast, Regular & Thin sliced Full, Half & Cubed Steak Tataki Yakiniku-BBQ Schnitzel Sukiyaki Shabu-Shabu Stir-fry Slow Cook

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Butt	Thick Flank	Roast, Regular & Thin sliced Full, Half & Cubed Steak Tataki Yakiniku-BBQ Schnitzel Sukiyaki Shabu-Shabu Stir-fry Slow Cook
Butt	Silverside	Roast, Regular & Thin sliced Tataki Schnitzel Sukiyaki Shabu-Shabu Stir-fry Slow Cook
Chuck & Blade	Chuck Roll	Roast, Regular & Thin sliced Full, Half & Cubed Steak
Chuck & Blade	Blade (Clod)	Roast, Regular & Thin sliced Full, Half & Cubed Steak Tataki Yakiniku-BBQ Schnitzel Sukiyaki Shabu-Shabu Stir-fry Slow Cook
Chuck & Blade	Chuck Tender	Roast, Regular & Thin sliced Tataki Yakiniku-BBQ Schnitzel Stir-fry
Brisket	Brisket Point End	Yakiniku-BBQ Schnitzel Shabu-Shabu Stir-fry Slow Cook
Brisket	Brisket Navel End	Yakiniku-BBQ Sukiyaki Shabu-Shabu Stir-fry Slow Cook