



*"Naturally Raised, Naturally Prime" Wagyu Beef
100% Fullblood DNA Verified Japanese Origin*

Wagyu Beef – Wholesale Schedule

Quarter (1/4) Animal Share

- ± 100 lbs of retail cuts
- Average price of \$20 / lb
- All cuts are fabricated boneless, and vacuum sealed
- \$2,000 + shipping

Half (1/2) Animal Share

- ± 230 lbs of retail cuts
- Average price of \$18 / lb
- All cuts are fabricated boneless, and vacuum sealed
- \$7.75 / lb hanging weight (estimated 400-500 lb) + shipping and fabrication

Whole Animal

- 450-500 lbs of retail cuts dependent on fabrication selected
- Average price of \$ 17 / lb
- All cuts are fabricated boneless, and vacuum sealed
- \$7.75 / lb hanging weight (estimated 850-950 lb) + shipping and fabrication

Notes

- Each animal is unique; individual steak and package weights may vary slightly
- Half or Whole animal orders will allow customized cutting instructions if requested
- A \$500 non-refundable deposit is required to reserve your place on waiting list
- Estimated fabrication costs for half animal are \$700-\$800 and for whole animal are \$1200-\$1300





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QUARTER (1/4) ANIMAL SHARE

CUT	SERVINGS	DETAILS
Flat Iron Steak	1	Whole
Ranch Steak	4	5 oz steaks
Delmonico Steak	2	10 oz steak
Denver Steaks	6	5 oz steaks
Filet of Ribeye	6	5 oz steaks
Wagyu Fingers	1	2 lb package
Top Round Prime Roast	1	4 lb roast
Chuck Eye Roast	1	2 lb roast
Coulotte / Picanha Steaks	6	5 oz steaks
Sirloin Tip Steaks	2	5 oz steaks
Filet of Sirloin	6	5 oz steaks
Sirloin Bavette	2	5 oz steaks
New York Strip Steaks	10	5 oz steaks
Filet Mignon	5	5 oz steaks
Canoe Cut Marrow Bones	1	2 lb bag
Liver	2	1 lb packages
Ground Beef	65	1 lb packages
Total		± 100 lbs

Add-On Cuts (when available)

- | | |
|--------------|------------------|
| ☞ Tri-Tip | ☞ Tongue |
| ☞ Brisket | ☞ Hanging Tender |
| ☞ Ribeye Cap | ☞ Skirt Steak |
| ☞ Oxtail | ☞ Flank Steak |
| ☞ Heart | ☞ Petite Tender |

Notes

- ☞ 5 oz steaks are typically packaged two (2) per package
- ☞ Each animal is unique; individual steak and package weights may vary slightly
- ☞ A \$500 non-refundable deposit is required to reserve your place on waiting list





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HALF (1/2) ANIMAL SHARE

CUT	SERVINGS	DETAILS
Flat Iron Steak	2	Whole
Ranch Steak	8	5 oz steaks
Petite Tender	1	Whole
Delmonico Steak	4	10 oz steak
Denver Steaks	12	5 oz steaks
Filet of Ribeye Steaks	12	5 oz steaks
Ribeye Cap Steak	1	Whole
Wagyu Fingers	2	2 lb packages
Top Round Prime Roast	2	4 lb roast
Coulotte / Picanha Steaks	12	5 oz steaks
Sirloin Tip Steaks	4	5 oz steaks
Filet of Sirloin	12	5 oz steaks
Sirloin Bavette	4	5 oz steaks
New York Strip Steaks	18	5 oz steaks
Filet Mignon	10	5 oz steaks
Canoe Cut Marrow Bones	2	2 lb bags
Liver	4	1 lb packages
Ground Beef	130	1 lb packages
Primed Coulotte Roast	1	4 lb roast
Hanging Tender	1	Whole
Chuck Eye Roast	2	4 lb roast
Brisket	1	Flat/Point or Whole
Skirt Steak	2	Whole
Sierra Steak	1	Whole
Tri-Tip	1	Whole
Flank Steak	1	Whole
Osso Bucco	1	2 lb package
Total		± 230 lbs

Add-On Cuts (when available)

- 🍴 Oxtail
- 🍴 Heart

- 🍴 Tongue
- 🍴 Hanging Tender

Notes

- 🍴 5 oz steaks are typically packaged two (2) per package
- 🍴 Each animal is unique; individual steak and package weights may vary slightly
- 🍴 A \$500 non-refundable deposit is required to reserve your place on waiting list

