Extravagant

WAGYU CARD

Japanese Wagyu Beef is revered as the best beef in the world and comes directly from Japan. It is distinctive in flavor due to its immense marbilization and tenderness. The higher the marbling score, the more flavoursome, tender and succulent the beef will be. Prime & Provisions is proud to be sourcing and serving three different cuts of Japanese Wagyu beef, all with an A5 marbling score, the highest score on the scale.

All Wagyu is priced by 4 ounce serving portions.

OMI PRINCESS *Ribeye* 190.

prefecture: **SHIGA** grade: **A-5**

Omi Princess beef widely known as the oldest beef brands in Japan, dating back over 400 years. Japanese Black Cattle graze on pasture and drink from the natural springs that form throughout the prefecture. A-5 is the highest quality grading for Omi Princess beef.

SANUKI OLIVE FED *New York Strip* 165.

prefecture: **KAGAWA** grade: **A-5**

Sanuki Olive beef from the Kagawa prefecture produces 99% of all of Japan's Olive beef. Cattle live on a diet of caramelized olive pulp, Italian ryegrass, and Inawara rice straw. Sanuki Olive beef is becoming one of the rarest breeds of Japanese black cattle in the whole country of Japan.

HOKKAIDO *Beef Tenderloin* 140.

prefecture: **HOKKAIDO** grade: **A-5**

Hokkaido prefecture is the most northern point in all of Japan. Majority of Japan's cattle come from this location. Because it's the northernmost point of Japan the weather is very cold and the cattle grow a very thick coat which allows them to build great marbilization throughout the beef.

FLIGHT TO JAPAN 450.

try all 3

A 3% surcharge will be added to all checks. The surcharge may be removed upon request.