

WAGYU SELECTIONS

Japanese Wagyu Beef is revered as the best beef in the world. 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 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* 190.⁹⁹

prefecture: SHIGA grade: A-5

A-5 is the highest quality grading for Omi Princess beef. Japanese Black Cattle graze on pasture and drink from the natural springs that form throughout the prefecture.

pair with

Cabernet Sauvignon, Stag's Leap, "Artemis", Napa Valley, Ca 2021 41.⁹⁹

Nikka Yoichi Single Malt Whisky (1oz) 23.⁹⁹

SANUKI OLIVE FED *New York Strip* 165.⁹⁹

prefecture: KAGAWA grade: A-5

Sanuki Olive beef is becoming one of the rarest breeds of Japanese black cattle in Japan. The cattle live on a diet of caramelized olive pulp, Italian ryegrass, and Inawara rice straw

pair with

Red Blend, Klipsun, Red Mountain, Wa 2022 41.⁹⁹

Taketsuru Pure Malt Whisky (1oz) 21.⁹⁹

HOKKAIDO *Beef Tenderloin* 140.⁹⁹

prefecture: HOKKAIDO grade: A-5

Hokkaido prefecture is the most northern point in Japan. The weather is very cold and the cattle grow a very thick coat which allows them to build great marbilization throughout the beef.

pair with

Barbaresco, Michele Chiarlo, "Reyna", Piedmont, Ita 2022 41.⁹⁹

Hibiki Harmony Whisky (1oz) 22.⁹⁹

FLIGHT TO JAPAN 450.⁹⁹

try all 3

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

An 18% service charge will automatically be added to all parties of 6 or more and all checks started after 9pm.