

Wagyu Nikuya
Product Catalogue

Japanese A5 · Australian Citrus-Fed Wagyu · Chilled, portioned & cured

Ribeye / Cube roll · Striploin / Sirloin · Rump · Portioned cuts · Steak cuts · Sukiyaki slices · Bresaola

THE GRADE

A5 is the highest grade Japanese beef can carry.

Japanese beef is graded on two measures. The letter — A, B or C — is the yield grade, which reflects how much saleable meat comes off the carcass. The number, 1 to 5, is the quality grade, taken as the lowest of four separate assessments: marbling, meat colour and brightness, firmness and texture, and the quality of the fat itself.

A5 is the highest on both counts. Within A5, the marbling itself is scored separately on the Beef Marbling Standard, which runs from 1 to 12. A5 begins at BMS 8, so not all A5 is equal. Everything in this catalogue is BMS 11 to 12 — the upper end of the scale.

BMS 12	The top of the scale. Fine, dense, evenly dispersed marbling.
BMS 11	Abundant marbling with clear definition.
AUS 9+	For comparison, the Australian marble score ends at 9+. Japanese BMS 11 to 12 sits beyond the top of the Australian scale.

All product in this catalogue is graded A5, BMS 11 to 12.

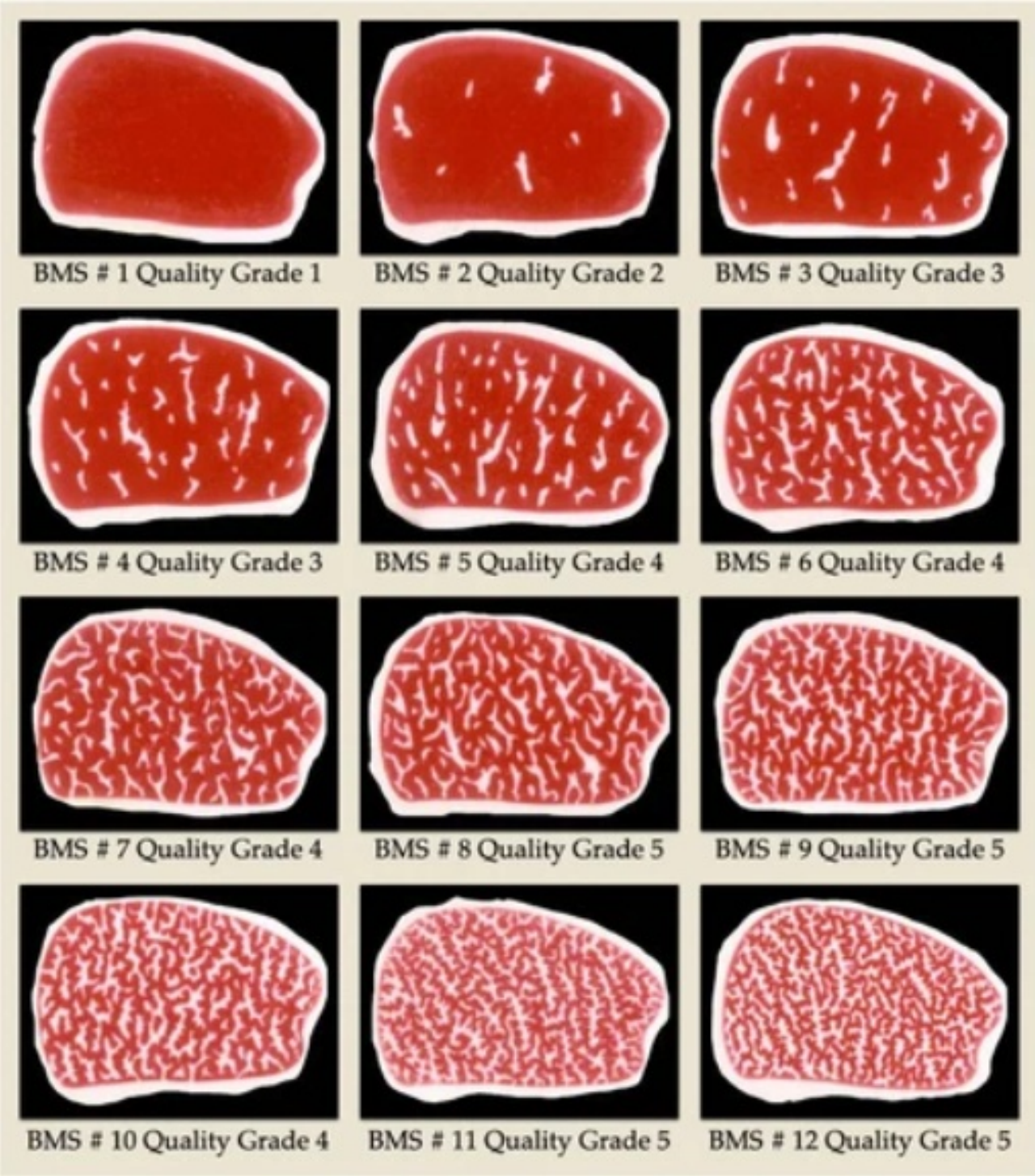
The breed

All product is Kuroge Washu — Japanese Black — the breed behind every recognised Japanese wagyu brand. Cattle are raised to individual identification, and every carton traces back to a single animal.

THE BEEF MARBLING STANDARD

BMS 1 to 12.

Marbling is scored separately from the A5 grade, on the cut face of the rib eye, against the twelve-point Beef Marbling Standard. The chart below shows the full scale and the quality grade each score corresponds to. A5 begins at BMS 8; everything in this catalogue sits at BMS 11 and 12.



ORIGIN

Five prefectures.

Region, climate and feed all shape the finished beef. Product is supplied from the following prefectures, each stated on the carton.

Hokkaido

Snow Wagyu

Japan's northern island. Long, cold winters and a slow-growing season produce a clean, delicate fat with a notably soft texture.

Hyogo

Kobe lineage

Raised on the same farms that produce Kobe Beef, from the same Tajima bloodline. Fine, tight marbling and a pronounced depth of flavour.

Shizuoka

Tea-leaf fed

Cattle finished on green tea leaves from the region famous for producing them. Yields a cleaner fat and a distinctly lighter finish on the palate.

Miyazaki

Three-time national champion

Southern Kyushu. The only prefecture to take the Prime Minister's Award at Japan's national wagyu show three times in succession — 2007, 2012 and 2017. Volcanic soil, a warm climate and a long 28 to 32 month feeding period give exceptionally even marbling.

Tottori

Sweet-potato fed

On the Sea of Japan coast. Small-scale production, sweet-potato finished, with rich and consistently heavy marbling.



Ribeye / Cube Roll

Rib primal

The rib primal, taken from the forequarter end of the loin. The cube roll carries the heaviest and most complex marbling of any A5 cut, with the spinalis cap running along the outside edge. Rich enough that smaller portions than usual are recommended — 100 to 150 grams is generous. Suits steak service, sukiyaki and shabu-shabu, and thin-cut yakiniku.

Grade	**A5 BMS 11 – 12**
Blocks per carton	**4**
Block weight	**2.9 – 3.5 kg**
Carton weight	**approx. 12 kg**
Format	**Chilled, vacuum packed**



As supplied: four blocks per carton, individually vacuum packed.



Striploin / Sirloin

Short loin primal

The short loin, running from the rib through to the rump. More uniform in shape than the cube roll and easier to portion consistently, with a cleaner fat seam and a slightly firmer texture. The most versatile A5 cut: it yields evenly, it plates well, and it works equally for portion-cut steak, teppanyaki, and slicing for yakiniku or hotpot.

Grade	**A5 BMS 11 – 12**
Blocks per carton	**3**
Block weight	**5.1 – 6.6 kg**
Carton weight	**approx. 15 kg**
Format	**Chilled, vacuum packed**



As supplied: three blocks per carton, individually vacuum packed.

Rump

Top sirloin butt · hindquarter

Taken from the hindquarter, above the topside. Leaner than the loin cuts but still genuinely A5 marbled, with a deeper beef flavour and a firmer bite. Supplied with the rump and rump cap separated. The practical way to put Japanese wagyu on a menu without loin pricing; suits roast beef service, whole roasting, sliced yakiniku and value steak programs.

Grade	**A5 BMS 11 – 12**
Blocks per carton	**4**
Presentation	**Rump and cap separated**
Block weight	**4.3 – 6.2 kg**
Carton weight	**approx. 22 kg**
Format	**Chilled, vacuum packed**





As supplied: rump and cap separated, individually vacuum packed.



SPECIALISED CUTS · PORTIONED

Portioned Striploin / Sirloin

Portion-cut A5 steak · trimmed, ready for service

Striploin cut to individual steak portions of approximately 200 to 220 grams, with the excess fat cap and sinew removed. A5 is rich: a full-size steak portion is more than most guests can finish, and the fat that would be trimmed in the kitchen is paid for by the kilo. Portioning at source gives a consistent plate weight, a cleaner cost per serve and no trim loss on site.

Custom portioning available — cut to your preferred weight on request.

Grade	**A5 BMS 11 – 12**
Portion weight	**approx. 200 – 220 g**
Trim	**Fat cap & sinew removed**
Pack	**Individually vacuum packed**
Invoicing	**Pre-portioned block weight**
Format	**Chilled · frozen on request**

PRICING AND TRIM

Portioned product is invoiced on the weight of the whole block prior to cutting. The fat and meat trimmed during portioning is vacuum sealed and delivered with the order — nothing is withheld. The fat renders down for cooking and the meat trim suits mince, tartare or thin-cut yakiniku.



SPECIALISED CUTS · STEAK CUT

A5 Steak Cut

Striploin · 40 – 50 g bite-size portions

Striploin cut into small rectangular portions of 40 to 50 grams — a single generous mouthful. A5 is rich, and a full steak portion is more than many guests want; the steak cut delivers the same marbling in a size that finishes well. Suits bite-size yakiniku and teppanyaki, hand rolls and nigiri, canapés and entrées, and tasting menus where A5 appears as one course among several.

Custom weights available — cut to your preferred portion on request.

Grade	**A5 BMS 11 – 12**
Portion weight	**approx. 40 – 50 g**
Cut from	**Striploin / sirloin**
Trim	**Fat cap & sinew removed**
Pack	**Individually vacuum packed**
Format	**Chilled · frozen on request**



SPECIALISED CUTS · SUKIYAKI · FOLDED

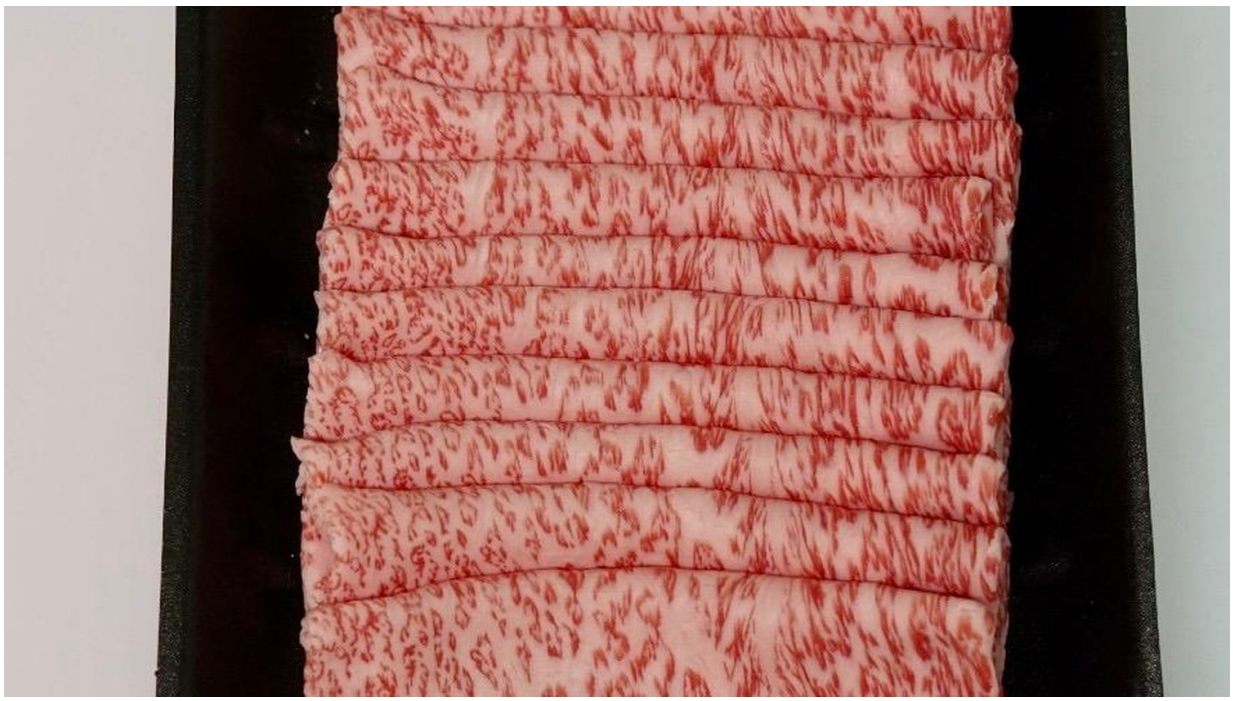
A5 Sukiyaki Slices (Folded)

Furano Wagyu, Hokkaido · 1.5 mm · 500 g trays

Every slice is folded and set into the tray by hand so the pack presents the moment it is opened. We imported Japanese-made slicing machinery and flew a specialist butcher out from Japan to train our staff in the cut and the fold, so every tray is finished the same way. Suited to restaurants where the tray goes to the table, or where the kitchen plates straight from the pack.

Sliced fresh. Freeze on arrival for transport and shelf life.

Grade	**A5 BMS 11 – 12**
Cuts	**Ribeye & striploin**
Thickness	**1.5 mm standard**
Presentation	**Hand folded**
Tray	**500 g · 11" × 9" deep**



Folded by hand, ribeye and striploin, 1.5 mm into 500 g trays.



SPECIALISED CUTS · SUKIYAKI

A5 Sukiyaki Slices

Furano Wagyu, Hokkaido · 1.5 mm · 500 g trays

Rump cap, sliced at 1.5 millimetres and laid flat into 500 gram trays. Ribeye and striploin are cut to the same specification. Every slice is cut fresh and frozen immediately, which preserves shelf life and holds the shape of the slice on the tray. 1.5 mm is standard, or we cut to your preference.

Grade	**A5 BMS 11 – 12**
Cuts	**Rump cap, ribeye, striploin**
Thickness	**1.5 mm or to order**
Tray	**500 g · 11" × 9" deep**
Format	**Frozen on slicing**



Rump cap, sliced at 1.5 mm into 500 g trays.



SPECIALISED CUTS · CURED

A5 Wagyu Bresaola

Air-dried A5 topside · sliced to order

Made from the top round — the topside — of the same A5 carcasses as the rest of this range. Hand trimmed, salted and air dried for three months, then sliced fresh on request rather than held pre-sliced. Curing concentrates the flavour and firms the texture while the marbling stays intact, giving a cured beef with the richness of A5 behind it.

Grade	**A5 BMS 11 – 12**
Cut	**Top round (topside)**
Preparation	**Hand trimmed, air dried**
Maturation	**3 months**
Service	**Sliced fresh to order**



Hand trimmed, air dried three months, sliced fresh to order.



AUSTRALIAN RANGE · ELBOW VALLEY, QUEENSLAND

Citrus-Fed Wagyu Sirloin

Australian · MB 4 – 5 · striploin

Raised at Elbow Valley in southern Queensland on a ration that is twenty per cent repurposed citrus — pulp and peel that would otherwise be discarded. The citrus adds antioxidants to the diet and diverts a by-product of the juice industry from waste. The result is a clean, evenly marbled Australian wagyu at MB 4 to 5: approachable pricing, a genuine provenance story and a far shorter lead time than imported product.

Grade	**MB 4 – 5**
Origin	**Elbow Valley, QLD**
Feed	**20% repurposed citrus**
Cut	**Striploin / sirloin**
Format	**Chilled, vacuum packed**



Australian citrus-fed wagyu sirloin, MB 4 – 5.



AUSTRALIAN RANGE · CURED

Citrus-Fed Wagyu Bresaola

Australian topside · MB 8 – 9 · air dried

The same cure applied to Australian citrus-fed wagyu topside at MB 8 to 9. Hand trimmed, salted and air dried, then sliced fresh on request. It carries more marbling than the sirloin line and sits between the Australian and Japanese product on both richness and price — a cured beef with real depth for menus where A5 bresaola is more than the dish needs.

Grade	**MB 8 – 9**
Origin	**Elbow Valley, QLD**
Cut	**Topside**
Feed	**20% repurposed citrus**
Preparation	**Hand trimmed, air dried**
Service	**Sliced fresh to order**