



AMERICAN

WAGYU BEEF

All product in stock has a
Japanese Marbling Score of 6-8

primals

- #3371 boneless striploin 0x1
- #3370 eye of ribeye
- #3332 ribeye cap boneless
- #3369 top sirloin cap off - GOLD (MS 9-10)
- #3379 coulotte - top sirloin cap
- #3376 zabuton - boneless chuck flap
- #3380 flank steak
- #3374 flat iron whole
- #11653 porterhouse end cut
- #3081 teres major
- #3091 sirloin flap GOLD (MS 9-10)
- #3373 tenderloin boneless head-on
- #3331 tenderloin peeled SMO GOLD (MS 9-10)

steaks

custom cut to your
sizing specifications

- #21100 striploin boneless center cut
- #21105 tenderloin denuded
- #21110 tenderloin denuded #1 center cut
- #21116 porterhouse steak
- #21115 eye of ribeye steak
- #22554 top butt filet center cut (baseball filet) GOLD
- #21130 culotte steak
- #21125 zabuton steak
- #21120 flat iron
- #22771 sirloin flap

grinds & other

- #3375 ground beef
- #22516 ground beef patties



Snake River Farms American-Style Wagyu beef, is the result of cross breeding Japanese Wagyu cattle with continental breeds of cattle. Wagyu beef is highly sought after because of its intense marbling and high percentage of oleaginous unsaturated fat.

Snake River Farms cattle are raised in Eastern Idaho on **family owned and operated farms**. Fed using the Japanese techniques of a slow-paced sustainable diet, Snake River Farms Wagyu has a buttery texture, complex flavors, subtle sweetness and a lingering finish.

Far exceeding the USDA standards, Snake River Farms Wagyu is graded starting at the USDA's highest grade of "Prime", which is only awarded to 3% of American Beef.

Metropolitan has in stock the "Black" line of Snake River Farms products with a **Japanese Marbling Score of 6-8**. Products rated at the "Gold" level have a **Japanese Marbling Score of 9-10**.

