

Elevate Your Menu with Japanese Wagyu for Metropolitan Washington Restaurant Week

Apply to receive up to \$750 toward your purchase of Japanese Wagyu

As part of Japan's ongoing efforts to showcase its premium products, **Wagyu Sommelier**, in partnership with **the Embassy of Japan**, is delighted to offer a special opportunity for restaurants participating in the winter 2025 Metropolitan Washington Restaurant Week promotion. Eligible restaurants can apply to receive a \$750 discount toward their Japanese Wagyu purchase from Wagyu Sommelier.



Authentic Japanese Wagyu A5 BMS 10-12, Primal Blocks

Set	Subprimal cuts	Image	Approx. Weight (right or left)	Box/Animal	Price(\$/lb)	Remarks and	Product idea
Chuck	Neck		5-8lb	1 box	from 20\$/lb~	lean part a string part is tender	shaved for cheese steaks we recommend 1.5-2.0mm
	Chuck Roll		30-50lb	2 boxes	from 52\$/lb~	divided into 3 pieces	you can get steaks cuts rich marbled enough tender even side muscle
	Chuck Short Rib		10-15lb	1 box	from 52\$/lb~	rich marbled	rich marbled
	Brisket		25-40lb	2 boxes	from 30\$/lb~	with cap	cold smoke
	Shouldder	 	25-40lb	2 boxes	from 35\$/lb~	shouldered and chuck tender marbled; top blade lean; chucktender, clod heart, oyster blade	you can get steaks cuts even close to shank
Belly	ShortRib		35-50lb	2 boxes	from 20\$/lb~	fat is more than 50% several cuts can be divided include flap meat	cold smoke, yakiniku
	ShortPlate		35-50lb	2 boxes	from 20\$/lb~	fat is more than 50% everal cut scan be divided include flank, wagyu flank is tender	cold smoke, yakiniku
Loin	Ribeye		15-20lb	1 box	from 60\$/lb~	divided rib-cap	steaks
	Striploin		25-40lb	2 boxes	from 60\$/lb~	half cut	steaks
	Tenderloin		10-15lb	1 box	from 65\$/lb~	tender part	steaks
Round	Top-round		20-30lb	1 box	from 47\$/lb~	cap-off lean part is more tender than marbled part thick blood vessel in the reverse	steaks, Carpaccio
	Rump		20-30lb	1 box	from 47\$/lb~	separately picana and top-sirloinpicahna; marbled part top-sirloin; lean part pay attention to the position of the joints	steaks, Carpaccio
	Knuckle		20-30lb	1 box	from 47\$/lb~	divided tri-tip and ball-tip tri-tip is rich marbled pay attention to the position of the joints	steaks, Carpaccio
	Bottom-round		20-30lb	1 box	from 47\$/lb~	divided into 3; main muscle, eye-round, heel including heel muscle	steaks, Carpaccio
Shank	Fore-shank Behind-shank	 	10lb	1 box	from 20\$/lb~	all shanks are in the box	stew, shaved meat

To Apply:

- Complete the **online application form** by December 31, 2024.
- Specify the cuts of Wagyu you are interested in purchasing.
- Must purchase at least enough Wagyu for the entire Restaurant Week (the more you buy, the more you are likely to be selected!).



Cost details:

- Up to \$750 will be discounted from your total purchase price by Wagyu Sommelier.
- Restaurants must cover any amount beyond the \$750 discount but will benefit from Wagyu Sommelier's competitive pricing.

Selection process:

- Applications will be reviewed based on your proposed menu and the quantity you intend to order.
- The more you buy, the more you are likely to be selected!
- Take advantage of this unique opportunity to work with the world-renowned delicacy of Japanese Wagyu during DC Restaurant Week.

Authentic Japanese Wagyu A5 BMS 10-12, IQF Cuts

	Subprimal cuts	Image	Spec	Price(\$/lb)
Cheese steak	Neck		Diced for cheese steak -5lb bags 1.5mm thick	30\$/lb
	Chuck Roll		5/6 oz steaks - 1/vac - 20pk/cs	66\$/lb
	Chuck Short Rib		5/6 oz steaks - 1/vac - 20pk/cs	66\$/lb
	Short Rib		5/6 oz steaks - 1/vac - 20pk/cs	40\$/lb
	Short Plate		5/6 oz steaks - 1/vac - 20pk/cs	40\$/lb
	Shouldder	 	5/6 oz steaks - 1/vac - 20pk/cs	47\$/lb
	Rump		5/6 oz steaks - 1/vac - 20pk/cs	55\$/lb
	Knuckle		5/6 oz steaks - 1/vac - 20pk/cs	55\$/lb
	Top-round		5/6 oz steaks - 1/vac - 20pk/cs	53\$/lb
	Bottom-round		5/6 oz steaks - 1/vac - 20pk/cs	53\$/lb
Other Product	A5 Wagyu Stew Cuts		30-32 pieces	21\$/lb
	A5 Wagyu Trim		5lb*2pack/cs	11\$/lb
	A5 Wagyu Fat		5lb*2pack/cs	11\$/lb