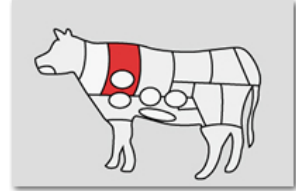
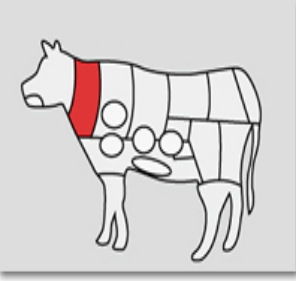


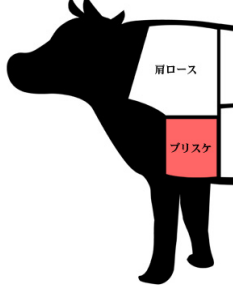


English	Pictures	Part of the cow	Meat Character (English)	Cooking Style (English)
Chuck roll		Shoulder	Moderate marbling, good flavor. Texture is fine and umami is dense.	Sliced, sukiyaki, yakuniku, cube steak, pan-fried
		Shoulder		
Shoulder Clod		Shoulder	Shoulder Clod next to ribs. Marbled but no oily aftertaste. Melty texture and high umami.	Syabu-shabu, sukiyaki, yakiniku, steak, etc
Chuck Tender		Shoulder	Moving part and texture is slightly stiff. Some parts are less marbled and some are moderately marbled. Can be used for variety of cooking styles.	Syabu-shabu, sukiyaki, yakuniku, etc
Top Blade		Shoulder	Part from shoulder to arm. Shape of pepper. Inside part has fine marbling. Smooth taste yet sweetness and umami come out with every chew. King of red meat.	Tataki, roast beef, beef cutlet, etc.
			Positioned at the edge of shoulder. 2kg only per cow. Red meat with beautiful fine marbling. Smooth texture, profound taste and crispy aftertaste.	Syabu-shabu, sukiyaki, yakiniku, stew, soup, etc.
Neck		Neck	Less fat and stiff texture. Full-body taste and rich in beef flavour.	Hamburg, minced beef, stew, etc.
Chuck Short Rib		Shoulder-Rib	It is easy to get marbled, is the most rich and delicious part of rib ,Japanese BBQ restaurant used as a special BBQ part.	Yakiniku, steak, stew and braised
Brisket		Rib	Texture is rough and slightly stiff. Layerd with red meat and fat. Deep flavour.	Stew, yakiniku, sukiyaki, beef bowl, etc.