

## **2018 PRICE LIST FOR CUSTOM AGED WAGYU**

<i>WAGYU CUT</i>	<i>\$ PER LB.</i>	<i>WAGYU CUT</i>	<i>\$ PER LB.</i>
<i>Tenderloin</i>	<i>33.85</i>	<i>Top Sirloin</i>	<i>15.86</i>
<i>Porterhouse</i>	<i>32.66</i>	<i>B/L Short Ribs</i>	<i>13.62</i>
<i>T- Bone</i>	<i>30.24</i>	<i>Mock Tender</i>	<i>12.58</i>
<i>Ribeye</i>	<i>27.16</i>	<i>Osso Bucco</i>	<i>11.02</i>
<i>Tomahawk</i>	<i>26.59</i>	<i>Chuck Eye Loin</i>	<i>12.12</i>
<i>Striploin</i>	<i>25.48</i>	<i>B/I Short Ribs</i>	<i>12.12</i>
<i>Hanging Tender</i>	<i>20.90</i>	<i>Korean Ribs</i>	<i>12.12</i>
<i>Cheeks</i>	<i>18.25</i>	<i>Top Round</i>	<i>10.45</i>
<i>Zabuton Steak</i>	<i>18.04</i>	<i>Bottom Flat</i>	<i>10.45</i>
<i>Flat Iron</i>	<i>17.21</i>	<i>Eye of Round</i>	<i>10.40</i>
<i>Spider Steak</i>	<i>16.90</i>	<i>Cube Steak</i>	<i>9.26</i>
<i>Petite Tender</i>	<i>16.90</i>	<i>Ground Patties</i>	<i>9.26</i>
<i>Tri-Tip</i>	<i>17.94</i>	<i>Ground Wagyu</i>	<i>8.06</i>
<i>Coulette Steak</i>	<i>17.21</i>	<i>Brisket</i>	<i>8.58</i>
<i>Skirt Steak</i>	<i>15.76</i>	<i>Oxtail</i>	<i>5.77</i>
<i>Bavette Steak</i>	<i>15.50</i>	<i>Sweet Bread</i>	<i>5.56</i>
<i>Flank Steak</i>	<i>15.50</i>	<i>Tongue</i>	<i>5.56</i>
<i>B/L Chuck Rib Plate</i>	<i>14.56</i>	<i>Back Ribs</i>	<i>5.41</i>
		<i>Roasting Bones</i>	<i>2.76</i>

### SPECIALITY PRODUCTS

<i>Wagyu Beef Bacon</i>	<i>10.56</i>	<i>Wagyu Pastrami</i>	<i>11.91</i>
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*Note: All cuts are dry-aged 21 days, UDSA inspected and stored, grade A carcass; cryo-vac wrapped, and can be cut to order. Additionally, All products are Montana raised and processed, and have a 100% guarantee. Prices are good until 10/01/18*

*REV 0701E*