



## Sakura Wagyu Items Available at Piazza Produce

Piazza Item #	Stocked Items:	Pack Size
#47220	Wagyu Ground Beef	2x5 lb avg
#47252	Wagyu Ground Beef	30x1 lb avg
#47214	Wagyu Patty 3 oz	10 lb avg
#47209	Wagyu Patty 8 oz	10 lb avg
	<b>Special Order Items:</b>	
#47216	Wagyu Bone-In Short Rib (MS 8-9)	4 pieces
#47232	Wagyu Boneless Short Ribs (MS 8-9)	4 pieces, 24 lb avg
#47229	Wagyu Brisket (MS 7 Down)	2 pieces
#46008	Wagyu Chuck Roll Classic	50 lb avg
#47239	Wagyu Eye of Round	6 pieces, 30 lb avg
#62540	Wagyu Flanks Trimmed	22 lb avg
#47250	Wagyu Ground Beef	10x1 lb avg
#47245	Wagyu Inside Round Skirt (MS 8-9)	6 pieces
#47226	Wagyu Outside Skirt (MS 8-9)	6 pieces
#47227	Wagyu Ribeye (MS 5 Down)	2 pieces
#47228	Wagyu Ribeye (MS 8-9)	2 pieces
#47234	Wagyu Striploin (MS 8-9)	2 pieces, 28 lb avg
#47222	Wagyu Tenderloin (MS 8-9)	4 pieces, 24 lb avg
#47213	Wagyu Teres Major	15 lb
#47233	Wagyu Top Butt Boneless Cap Off	4 pieces, 28 lb avg
#47230	Wagyu Trim 50/50	50 lb avg
#47224	Wagyu Whole Brisket (MS 8-9)	4 pieces, 45 lb avg
#47218	Wagyu Whole Top Blade (MS 8-9)	6 pieces







# SAKURA

WAGYU FARMS

**What is Wagyu?** Wagyu is a Japanese beef cattle breed, where 'Wa' means Japanese and 'gyu' means cow.

**How is Wagyu different than Kobe?** Kobe beef gets its name from the region in which Wagyu cattle are raised in Japan. The region is Kobe, a city in Hyogo Japan.

**What makes Wagyu so special?** Wagyu beef cattle are bred from direct decedents of the Japanese cattle, so the flavor and tenderness are passed down through generations. Gourmet cooks love to prepare our Wagyu beef because of the beautiful marbling and fat distribution, which produces tender, luscious and unbelievably flavorful beef.

**What makes Sakura Wagyu Farms different from the other Wagyu or Kobe beef?** Our cattle are holistically raised on local family farms and fed an all-vegetarian diet. They are never given growth hormones or stimulants and are antibiotic free. Our mission is to produce the highest quality American Wagyu Beef taking a holistic approach aligning with local farmers, feeders, and communities focused on our customers desire for a premium dining experience.

*"An extraordinary dining expereince for special times with family and friends"*

