



Introducing:

兵庫県 - **Hyogo Cut Rib Steak** - 兵庫県

Hyogo Prefecture, Japan is home to the famed city of Kobe and its legendary Wagyu Cattle. These steers are raised solely for the consumption by the Emperor and his guests, who have prized their marbling and flavor for centuries. It's with this in mind that we proudly introduce a rarity in the foodservice business, an all new, unique, exclusive steak from Bush Brothers Provisions. Cut from the richest, most flavorful part of our Wagyu ribs, these cuts are formed from the *Spinalis Dorsi* muscle that caps the ribeye. This innovative steak is already receiving praise from chefs and diners alike.

The almost overwhelming richness is best served in small portions, and our forming process allows for tall, wide portions in sizes as small as 4 oz. If you prefer to roast the whole loin (approximately 6lbs.) the 100% usable roasts are available as well. Speak to your sales representative to learn more about this outstanding cut that will set your restaurant apart from the rest.



Please call or fax your orders to:

(561) 832-6666 | (800) 327-1345 | Fax: (561) 832-1460