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JAPANESE A5
WAGYU BEEF

D'ARTAGNAN®

PROTECTORS OF EXCELLENCE™

← EST 1985 →

CONGRATULATIONS

You are about to enjoy the world's finest steak!

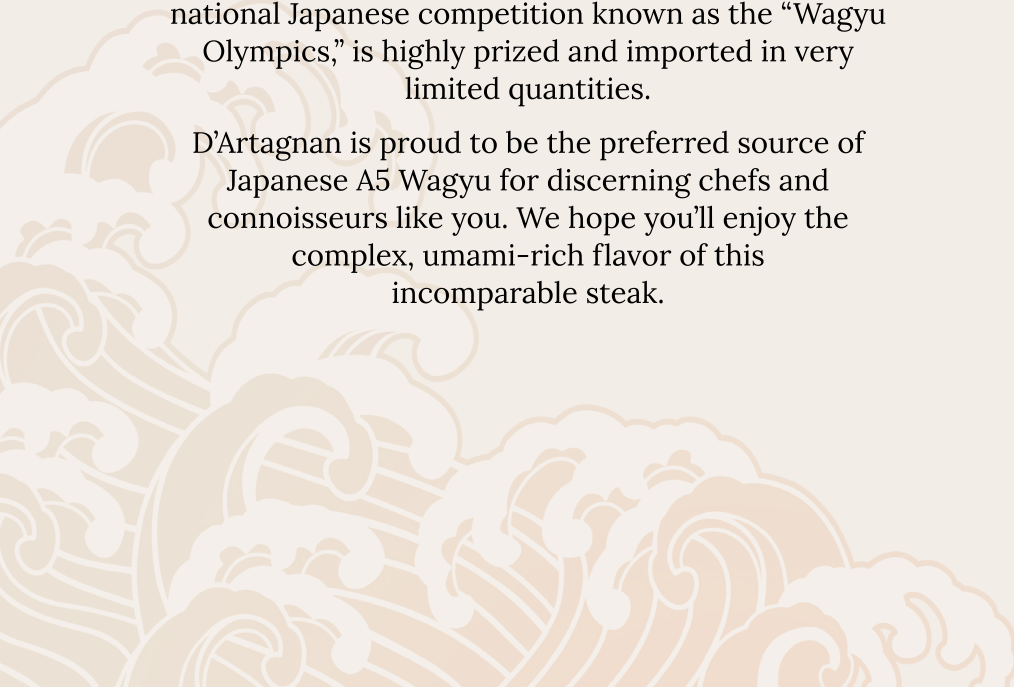
Japanese A5 Wagyu provides an extraordinary culinary experience that few have the opportunity to savor.

When experts grade beef A5, it signifies the highest quality and exceptional marbling, a defining characteristic of Wagyu.

Bred and fed to attain the coveted A5 grade, our Black Kuroge cattle are humanely raised for three years on a traditional diet customized by individual farmers, with no antibiotics, added hormones or growth stimulants.

Kuroge Wagyu beef, judged superior to all the rest in a national Japanese competition known as the “Wagyu Olympics,” is highly prized and imported in very limited quantities.

D'Artagnan is proud to be the preferred source of Japanese A5 Wagyu for discerning chefs and connoisseurs like you. We hope you'll enjoy the complex, umami-rich flavor of this incomparable steak.



CARE & HANDLING

In its original packaging, place the steak in a refrigerator until completely thawed, up to 24 hours. Never defrost in a microwave, water bath, or on a counter.

PREP & COOKING

- Remove the steak from the refrigerator and its packaging about 30 minutes before you begin to cook, bringing the meat to room temperature. After about 20 minutes of exposure to fresh air, the meat regains a bright, rosy color. This natural process is called 'blooming' and is normal.
- Dry the steak on both sides with a paper towel. Season the steak with salt, in order to allow the extraordinary flavor to shine.
- Preheat a heavy pan over high heat.
- Due to the high level of marbling, a good amount of fat will melt out during cooking, so there is no need to add oil. If you opt for oil, you can use the fat from the steak or a neutral high smoke point oil.
- For the ribeye, sear for just over a minute on each side. Alternatively, you can cut the steak into 1 inch strips. Place the strips in the pan without overcrowding. Sear for 60 seconds, then turn each piece over and sear for another 45 seconds, make sure to sear the edges so all sides are browned.
- For the filet mignon, sear for about 90 seconds per side, making sure to sear the edges so all sides are browned.
- Your beef should register around 120 degrees F for rare to medium-rare. The goal is to create a flavorful chestnut brown crust while just warming the interior.
- Rest your cooked beef for a few minutes before serving.

EATING & ACCOMPANIMENTS

Savor in 3-4oz portions. A little sea salt is all that's needed. A small bit of Japanese rice, steamed vegetable or lightly dressed herb salad can be served alongside, if desired. There should be zero waste with our A5 Japanese beef. Any trimmed fat can be used to sear other cuts of meat, sauté vegetables, or make a flavorful fried rice.

WRITE A REVIEW!

After preparing your **Japanese A5 Wagyu** steak, we invite you to visit [dartagnan.com](https://www.dartagnan.com) and write a product review to tell others about your culinary experience.

SERVING THE BEST FOR OVER 35 YEARS

Since 1985, D'Artagnan has been at the forefront of the farm-to-table movement, producing superior tasting products by partnering with small ranches and farms that adhere to strict standards and share our commitment to free-range, natural production, sustainable and humane farming practices, and no added use of antibiotics and hormones.

Our consistent quality and commitment to excellence has made the D'Artagnan brand a mainstay in top restaurants across the country. We are proud to partner with thousands of chefs with our diverse portfolio of hundreds of four-star quality products.

“*D'Artagnan was one of the very first purveyors to bring the farmers directly to the chef.*”

*- Chef Daniel Boulud
Michelin-Starred Chef and Restaurateur*



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