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JAPANESE A5
WAGYU BEEF
RIBEYE

D'ARTAGNAN

PROTECTORS OF EXCELLENCE™

— EST. 1985 —

Congratulations

...you are about to enjoy the world's finest steak!

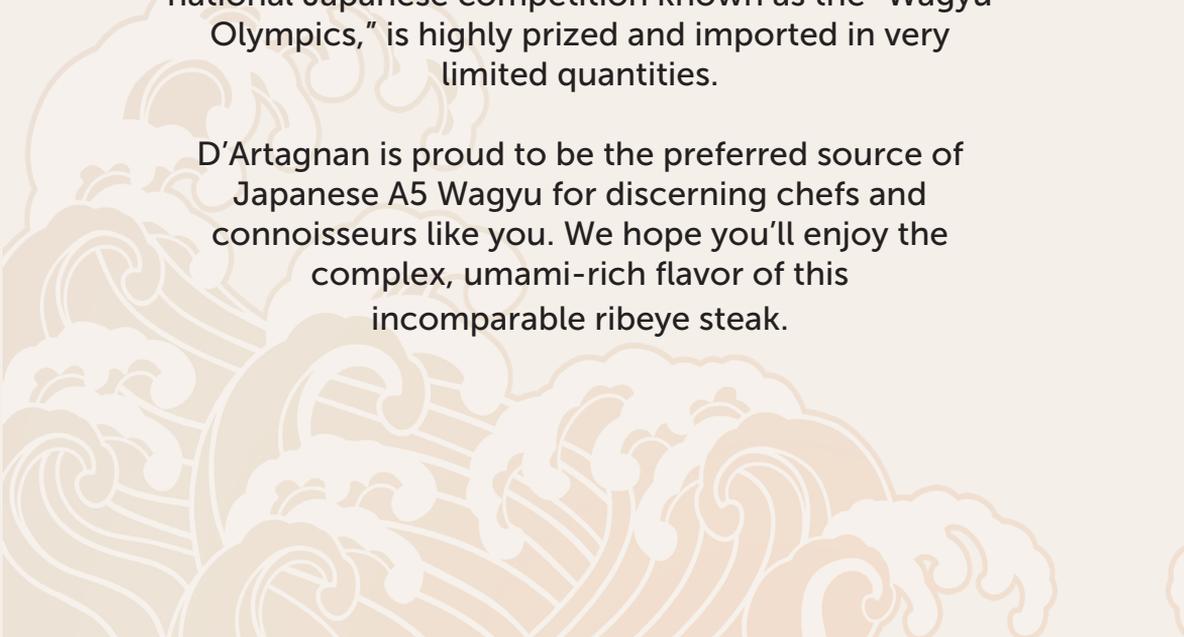
Japanese A5 Wagyu provides an extraordinary culinary experience that few have the opportunity to savor.

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 ribeye 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.
- Preheat a heavy pan over medium-high heat.
- Trim a small piece of fat from the steak to grease the pan. Dry steak on both sides with paper towel. Cut the steak into slices roughly double the width of the thickness of the steak. Season sparingly with sea salt.
- Using tongs, lightly grease the pan with the trimmed fat. When the fat smokes, your pan is preheated enough to cook.
- Place the slices in the pan without crowding (cooking in batches, if necessary) and sear until a chestnut brown crust forms, about 60 seconds. Turn each piece over and sear about 30-45 seconds, repeat until all 4 sides are browned. Your beef should register around 120 degrees F for rare to medium-rare. The goal is to create a flavorful crust while just warming the interior.
- Rest your cooked beef for 5 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 should 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 Ribeye 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 30 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



DARTAGNAN.COM

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