



ORiGO DREAMS



PRODUCT CATALOG
2025



BEST SELLER



CHUCK ROLL

WEIGHT	QUALITIES	BEST USES
~9.9 lbs	Rich, Tender, Flavorful	Steak, BBQ, Sukiyaki, Shabu

Experience the Rich, Buttery Depth

Indulge in the rich, robust flavors of our premium Japanese Wagyu Chuck Roll. Sourced from the shoulder section, this cut is renowned for its exquisite marbling, delivering a buttery, melt-in-your-mouth experience with each bite.

Known for its tender texture and intense beefy flavor, the Wagyu Chuck Roll is a versatile choice that's perfect for slow-cooked dishes, grilling, or even thinly sliced for a decadent Japanese-style BBQ (yakniku). With its delicate balance of tenderness and juiciness, this cut brings the luxury of authentic Japanese Wagyu to your kitchen, making it ideal for both comfort food classics and gourmet creations.

BEST SELLER

CHUCK FLAP

WEIGHT	QUALITIES	BEST USES
~7.7 lbs	Rich, Tender, Flavorful	Steak, BBQ, Sukiyaki, Shabu

Cushioned in Flavor, Melt-in-Your-Mouth.

Indulge in the tender, velvety richness of our Japanese Wagyu Chuck Flap, also known as Zabuton. Named after the Japanese word for "cushion," this cut is renowned for its luxurious marbling and melt-in-your-mouth texture.

With its intense, beefy flavor and exquisite juiciness, the Zabuton is perfect for high-heat grilling, yakiniku, or searing to perfection. Each bite delivers an unparalleled taste experience, combining the deep umami of Wagyu with a buttery, tender finish. Elevate your dishes with this rare and coveted cut that embodies the essence of premium Japanese Wagyu.

BEST SELLER

COULOTTE

WEIGHT	QUALITIES	BEST USES
~13.2 lbs	Rich, Tender, Flavorful	Steak, BBQ, Sukiyaki, Shabu

Unleash Unmatched Flavor - Perfection

Discover the pinnacle of flavor and tenderness with our Japanese Wagyu Top Sirloin Cap, also known as Picanha or Coulotte. This prized cut, crowned with a luscious fat cap, boasts exceptional marbling that melts into the meat as it cooks, infusing every bite with rich, buttery goodness.

Perfect for grilling, roasting, or traditional Brazilian-style skewers, this cut offers an indulgent experience that's juicy, tender, and deeply satisfying. Elevate your dining with the luxurious taste and texture of authentic Japanese Wagyu in this versatile, show-stopping cut.

BEST SELLER



RIBLOIN

WEIGHT	QUALITIES	BEST USES
~8.8 lbs	Rich, Tender, Flavorful	Steak, BBQ, Sukiyaki, Shabu

Unreal Flavor, Unbelievable Tenderness

Savor the pinnacle of luxury with our Japanese Wagyu Ribloin, a cut celebrated for its intense marbling, exceptional tenderness, and rich, buttery flavor. Sourced from the premium rib section, this cut offers a balance of juicy meat and creamy fat that melts effortlessly on the palate.

Perfect for grilling, roasting, or pan-searing, each slice of Wagyu Ribloin delivers a depth of flavor that's both robust and refined, making it the ultimate indulgence for connoisseurs and a standout choice for any gourmet dish. Transform any meal into an unforgettable experience with the unparalleled taste of authentic Japanese Wagyu Ribloin.



SHINSHU, NAGANO

“Experience the Dream, Savor the Unforgettable”

We’ve sourced whole cuts of premium Wagyu from Kyoto’s legendary auctions, selecting only the finest Japanese Black Cattle based on superior “sashi” (marbling), “asashi” (texture), and overall beef quality—regardless of region. Each carefully chosen cut is expertly refined to deliver a rich, smooth flavor that defines ORiGO Dreams. Through our Kagura collection, we offer an exclusive taste experience, bringing the finest in Japanese Wagyu directly to you.

LOINS

*Whole Un-Cut Chuck Roll Available by Reservation Only
with a 1-Month Lead Time for Delivery*



CHUCK EYE

4.4lbs~9.9lbs



CHUCK FLAP

5.5lbs~7.7lbs



RIBCAP

3.3lb~4.4lb

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LOINS

*Whole Un-Cut Chuck Roll Available by Reservation Only
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RIBEYE

6.1lbs~8.9lbs



STRIPLOIN

5.5lbs~7.7lbs



FILET

11.2lbs~13.5lbs

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FOREQUARTER *Shoulder Clod*

*Whole Un-Cut Chuck Roll Available by Reservation Only
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★ TOP BLADE

6.3lbs~9.9lbs



SHOULDER TOP

9.9lbs



UPPER OYSTER BLADE

5.5lbs

M.ANCONAEUS

4.4lbs



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FOREQUARTER *Shoulder Clod*

*Whole Un-Cut Chuck Roll Available by Reservation Only
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CHUCK TENDER

4.4lbs~6.9lbs



RIB FINGER

2.1lbs~2.2lbs



M.BICEPS BRACHII

4.4lbs~6.9lbs

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FOREQUARTER

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BRISKET

6.6lbs~11.1lbs



BONELESS SHORTRIBS

0.8lbs~2.1lbs

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ROUND

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COULOTTE

8.4lbs~13.9lbs



D RUMP MEDIUS

4.4lbs~7.9lbs



D RUMP PROFUNDUS

4.4lbs~7.9lbs

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ROUND

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KNUCKLE INSIDE MUSCLE

4.4lbs~7.7lbs



KNUCKLE MAIN MUSCLE

4.4lbs~7.7lbs



KNUCKLE OUTSIDE MUSCLE

4.4lbs~7.7lbs



KNUCKLE TRI-TIP

4.4lbs~7.7lbs

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ROUND

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TOP ROUND

4.4lbs~9.9lbs



GOOSENECK HEEL

4.4lbs~9.9lbs



GOOSENECK OUSIDE

4.4lbs~9.9lbs



GOOSENECK EYE

4.4lbs~9.9lbs

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SHORT PLATE

*Whole Un-Cut Chuck Roll Available by Reservation Only
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FLAP MEAT

7.4lbs~9.9lbs



HALF SHORT RIB

2.4lbs~3.8lbs



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SHORT PLATE

*Whole Un-Cut Chuck Roll Available by Reservation Only
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FLANK STEAK

8.4lbs~9.9lbs



INNER SKIRT

6.4lbs~9.9lbs



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INFOGRAPHICS



■ Recommended Cooking Methods for Each Cut

★ = Specially Recommended Cuts

Part of Meat		Steak	Barbecue	Roast Beef	Stewing	Sukiyaki	Shabu-shabu
Primal Cut	Sub-primal Cut						
Forequarter	1 Chuck roll ★ (Square cut chuck)	◎	◎		◎	◎	◎
	2 Shoulder clod	◎	◎		◎	◎	◎
	3 Neck		○		◎	○	
	4 Chuck tender		◎	◎			
	5 Brisket		◎		◎	○	◎
	6 6 Shank		○		◎		
Loin	7 Fillet ★	◎	◎	◎			
	8 Ribloin	◎	◎			◎	◎
	9 Sirloin	◎	◎	◎		◎	◎
Shortplate brisket	10 2 Rib short rib ★	○	◎		◎	○	
	11 Short plate ★	○	◎		◎	○	◎
Round	12 Gooseneck round ★		○	○	◎	◎	○
	13 Top-round	◎	◎	◎	○		◎
	14 D Rump	◎	◎	◎		○	○
	15 Knuckle	◎	◎	◎		◎	○



A diagram of a beef carcass, viewed from the side, with 15 numbered labels pointing to specific cuts of meat. The cuts are color-coded: light blue for the front (chuck and brisket area), pink for the middle (rib and loin area), and yellow for the rear (rump and round area). The labels are as follows:

- 1. Chuck Roll
- 2. Shoulder Clod
- 3. Neck
- 4. Chuck Tender
- 5. Brisket
- 6. Shank
- 7. Tenderloin
- 8. Ribloin
- 9. Sirloin
- 10. Rib short rib
- 11. Short plate
- 12. Gooseneck Round
- 13. Top Round
- 14. D. Rump
- 15. Knuckle



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BEST SELLER

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This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor. Features roasts ideal for slow-cooking as well as more tender, grill-ready cuts such as the Flat Iron Steak.



LOIN

Page 8-9

This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor.

Includes: Chuck Roll, Filet, Ribeye, Sirloin



FOREQUARTER

Page 10-11

This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor.

Includes: Shoulder Clod, Neck, Chuck tender, Brisket

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ROUND

Page 12-14

This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor.

Includes: D Rump, Top Round, Knuckle, Gooseneck round, shank.



SHORT PLATE

Page 15-16

This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor.

Includes: Short Rib, Rib Short Rib



INFOGRAPHIC

Page 17-18

Learn about our cuts