



UMI GOURMET EMPIRE

(003559469-U)

海洋美食帝国



WAGYU

PRODUCT CATALOGUE



June 2024

Our Services

我们的服务

**Wholesale &
Retail Supplying**
批发与零售供应



**In-House
Food Productions**
自家食品生产

**Butchery Services &
Packaging**
切肉与包装服务



Why Choose Us

为何选择我们

Freshly sliced by our in-house
wagyu butcher

专业和牛新鲜切片服务



100% guaranteed
halal certified

100% 保证清真认证

The epitome of marbling, fat,
structure, meat color & taste

雪花纹理、脂肪、结构
肉色与口感的典范



Vacuum packed for
longer shelf life

真空包装保鲜更久

JAPAN'S BEST MIYAZAKI BEEF

我们提供最顶级宫崎牛的和牛

Miyazaki Wagyu

The award winning A5 Wagyu from Miyazaki, known as Miyazakigyu, is one of the most sought-after brands beef in the world, ranks among the world's finest and most luxurious beef.

It's prized for its intricate, snowflake-like marbling, resulting in a buttery, tender texture that delivers a premium dining experience



JAPAN'S BEST AICHI BEEF

我们提供最顶级下村牛的和牛

Shimomuragyu BMS-12 Wagyu

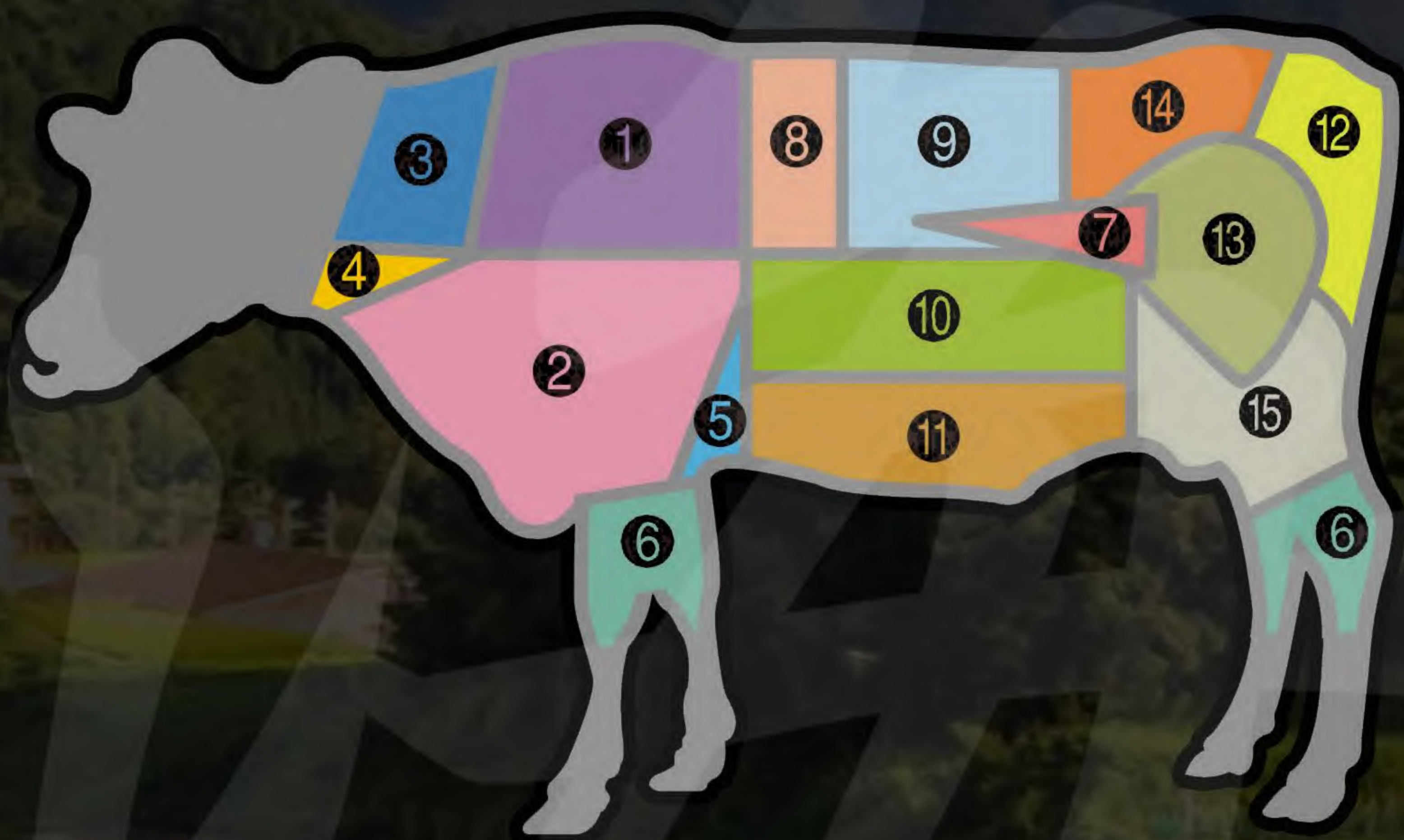
Shimomuragyu hails from Aichi Prefecture in Japan. The region is known for its rich agricultural traditions and high-quality beef production.

Shimomuragyu is a specific brand of Wagyu from this area, recognized for its meticulous breeding and feeding practices.



Selecting the best cut for cooking

Noted for its superior tenderness, succulence and thick, rich flavor, Wagyu boasts a range of great cuts including chuck roll, brisket, fillet and round. Draw out the ultimate flavor beef has to offer by selecting the best possible cut for beef cooking including deep-fried, stewed or grilled cuisines.



1 Chuck Roll

An excellent cut boasting succulent, fine texture and moderate fat content. Uses include varieties of thin-slice cookery such as *sukiyaki*, *shabushabu* and stir-fries, as well as moderate thick cuts for Japanese BBQ which produces a richer flavor.



2 Shoulder Clod

A darker lean meat with moderate toughness and little fat, this portion retains great taste nonetheless. Great for a range of dishes, the inherent strong flavor makes it ideal for steaks and barbequing, while the full flavor and high collagen content makes it ideal for stews and curries.



3 Neck

Located next to the chuck roll, this is a darker lean meat possessing grainy, tough traits. Boasting full flavor and high collagen content, this cut is good for cutting into cubes and stewing as well as dishes incorporating minced, chopped or hashed meat.



4 Chuck Tender

A rare commodity, this cut only allows for around 2kg of meat per head of cattle. With fine marbling on the inside section, this cut produces a superb light taste enhanced between bites. Perfect for Japanese BBQ and roast beef.



5 Brisket

A deep-layered section of lean meat and fat content, this is a marbled portion boasting excellent rich flavor. In addition to being ideal for thinly-sliced Japanese BBQ or grilled dishes, this portion cut into cubes makes for great stews or pot-au-feu.



6 Shank

Although this cut is rather tough possessing a large amount of fiber, it is a full-flavored portion high in gelatin and rich in taste. Ideal for stews, pot-au-feu or making soup stock.



7 Fillet

In comparison to other cuts, this portion is the most tender boasting fine texture with little fat content. Occupying a small section, this cut only allows for a small portion per head of cattle. Ideal for steaks, steak tartar, *bi-fu katsu* (deep-fried beef cutlets) and grilled dishes.



8 Ribloin

A superb cut possessing excellent red-coloring coupled with fantastic marbling traits. Fine-textured and tender, this portion is perfect for roast beef, steaks, *sukiyaki* and *shabushabu*.



9 Sirloin

This is a tender, fine-textured marbled cut boasting excellent aroma and taste. Top-grade for steaks and fantastic for *sukiyaki* and *shabushabu*.



10 2Rib Short Rib

Although this is a grainy portion high in fiber and membrane content, this cut is blessed with fantastic richness while providing a moderate balance between lean meat and fat. Great for grill and BBQ dishes including steaks and Japanese BBQ.



11 Short Plate

Although grainy, this cut provides a full, rich flavor with a moderate blend of leanness and fat. Perfect for thinly-sliced meat dishes including Japanese BBQ, *sukiyaki* and *shabushabu*.



12 Gooseneck Round

Moderately grainy, this cut is a tough portion with little fat content. Ideal for cutting into cubes and stewing or thinly-slicing for *sukiyaki*, *shabushabu* and stir-fries.



13 Top Round

Although this cut is a lean portion with low fat content and somewhat grainy, it is nonetheless tender. Boasting the delicious taste true to good meat, top round is great for steaks or roast beef and ideal for Japanese BBQ or using in stews.



14 D Rump (Sirloin Butt & Top Sirloin Cap)

The most prized portion amongst lean cuts, sirloin butt is a tender meat with minimal fat content. Fantastic as steak, Japanese BBQ or in stir-fries and great for a range of other dishes including stews and so forth. Boasting full-richness, top sirloin cap is perfect for steaks, Japanese BBQ or stews.



15 Knuckle

Although the outer layer of this cut is somewhat grainy, this portion is extremely lean and boasts a fine texture on the inner region of the thigh. The central portion is tender and great for steaks and roast beef. As the outer layer is somewhat grainy, it can be cut into small pieces and used for Japanese BBQ or in stir-fries.



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Product Name	Size / Packing	Miyazaki A5 Wagyu	Shimomuragyu BMS-12
Sirloin Parts			
Sirloin	3-4kg	RM650	RM680
Ribloin	3-4kg	RM650	RM680
Tenderloin	2-3kg	RM680	RM720
Ribcap	1-2kg	RM230	RM250
D Rump			
Full Set	10-12kg	RM350	RM360
Rump Cap (Picanha/lchibo)	4-5kg	RM480	RM500
Sirloin Butt (Ranichi)	6kg	RM300	RM320
Chuck Roll			
Full Set	18-20kg	RM350	RM360
Chuck Flap (Zabuton)	4-Skg	RM550	RM580
Chuck Ribeye	4-5kg	RM520	RM550
Kata Shin	5.6kg	-	-
Chuck Eye Log	4-5kg	-	-
Shoulder Clod			
Full Set	18-20kg	RM260	RM280
Top Round (Uchimomo)	10-12kg	RM240	RM260
Gooseneck Round (Sotomomo)	10-12kg	RM180	RM200
Knuckle	10kg	RM260	RM280
Short Plate			
Short Plate	16-18kg	RM150	RM170
Flank Steak	4-5kg	-	RM400
Inner Skirt	2-3kg	-	
2Rib Short Rib			
2Rib Short Rib	16-18kg	RM150	RM170
Kainomi	6-7kg	-	RM320
Brisket	10-12kg	RM150	RM170
Chuck Short Rib	4-5kg	RM370	RM400
Neck	5-6kg	RM100	RM120
Shank	7-8kg	RM100	RM120
A5 Premium Wagyu Fat	1 kg	RM35	-
Others			
Miyazaki A5 Wagyu Skewer			
below 100	pcs	RM12 /	
100-500	pcs	RM10 /	
500-1000	pcs	RM9.50 /	
above 1000	pcs	RM9 /	
Wagyu Hamburg	pcs(150g)	RM15	
Wagyu Tallow Cube	125g	RM15	

Remark: Price quoted is based on current market price and will be subject to fluctuation and changes without prior notice.

Cutting/Slicing Charges @ RM30/block



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**PREMIUM JAPAN
MIYAZAKI AND
AICHI WAGYU**

WhatsApp Number below to find out more about our product and to place order

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WEEKLY***



PRE-ORDER ONLY

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