



# MIDWAY MEAT MARKET & DELI

*Is Proud to serve Wodagyu Wagyu Beef*



Originating from over the pacific in Japan, Wodagyu's humble beginnings start with one man and a vision: Bringing Kobe over to America. Established in 1999, in Houston, TX this family owned ranch started with 2 Tajuma Wagyu bulls and have grown their herd to reach 99% full-blood wagyu cattle, providing amazingly flavored beef to all of the United States.

## MARBLING

Marbling is the main criteria for judging the quality of beef. Creating a highly marbled cut is difficult to achieve due to the many different factors that go into it.

Wodagyu has dedicated years of research to develop our Wagyu's distinct flavor and texture. The combination of careful breeding, specialized diet, and animal well-being allow us to create some of the highest quality and marbled beef in America.

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|---|---------|--|---------|
| • <b>Top Sirloin Butt Center</b> .....    | \$17.99 | • <b>Chuck Flap Under Blade (Denver)</b> ..... | \$22.99 |
| • <b>Top Sirloin Butt Boneless</b> .....  | \$17.99 | • <b>Short Plate Boneless</b> .....            | \$10.99 |
| • <b>Tenderloin Side Muscle Off</b> ..... | \$35.99 | • <b>Inside Skirt</b> .....                    | \$13.99 |
| • <b>Strip Loin Boneless Split</b> .....  | \$35.99 | • <b>Outside Skirt</b> .....                   | \$17.99 |
| • <b>Ribeye Lip on Boneless</b> .....     | \$35.99 | • <b>Flank Steak</b> .....                     | \$12.99 |
| • <b>Brisket Deckle Off</b> .....         | \$13.99 | • <b>Bottom Sirloin Flap (Bavette)</b> .....   | \$9.99  |
| • <b>Chuck Eye Roll</b> .....             | \$10.99 |  |         |

*All prices are per pound, one week lead time required.*

- 🕒 **Open 8:00am - 7:00pm Everyday!**
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