

WAGYU BEEF

Fleisherei
BISTRO

Wagyu Beef is meat with small, finely interspersed specks of fat called marbling.

The marbling is so subtle and consistent that, when prepared correctly, it bastes the steak from its interior to ensure juiciness and depth of flavour.

Marbling is the most reliable component of meat taste and tenderness. It is measured in the carcass by video image analysis or as percentage fat.

MENU

Burgers

(Served with chips or side salad.)

Waygu Beef Burger R139

Lettuce, tomato, onion marmalade, emmenthal and barbeque sauce.

Waygu Cheese Burger R139

Lettuce, tomato, white onion, chili mayonnaise and cheddar cheese.

Blue Cheese Waygu Beef Burger R155

With lettuce, tomato, crispy onion and monkeygland sauce.

Grills

(All grills are served with a choice of side salad, chips or vegetables.)

Bonanza Steak 280g R179

The Cap of Rib Eye (Bonanza Steak) is also known as the deckle steak, dorsi cap, spinalis rib eye or the rib eye cap among true beef aficionados. Cap of Rib Eye is a delicacy that really has to be tasted to be believed. The flavour is at once familiar, unique and like nothing you've ever eaten before.

Denver Steak 200g R210

The Denver Steak is a relatively new steak introduced to the public in 2009 and is thus a relatively unknown cut. It is derived from the chuck of the carcass and with a little experimenting and sculpting of the chuck, a star was born. The Denver Steak comes from the most marbled part of the carcass and is in turn very well marbled too. Cut across the grain into steaks it is up there with the most tender cuts of beef only just being beaten by the Tenderloin and Rib Eye.

Strip Loin 250g R280

Wagyu Strip Loin (or Wagyu NY Strip Steak) has a ton of that gorgeous fat marble throughout, giving it a blast of beefy flavour, without being as bold as the Wagyu Rib Eye. Though traditionally with a bit more chew than a Tenderloin, a Wagyu Strip Loin will be many times more tender than the best cut of Prime or Choice Fillet.

Rump 300g R359

Arguably the most popular of steaks in our South African market. Well matured with moderate marbling, the Rump steak is an awesome tender, flavourful steak with a beautiful deep beefy flavour.

Rib Eye 300g..... R379

Wagyu Rib Eye steaks have all that rich beefy flavour, but thanks to that incredible Wagyu genetics, it's also amazingly tender. Deliciously marbled, with a large chunk of fat in the middle that melts into the steak when grilled.