

Wagyu Cooking Instructions

Steak Preparation

If your steaks are frozen, allow them to thaw in the fridge overnight. If they are refrigerated, allow them to rise to room temperature before cooking. This usually takes 30-60 minutes.

Season each of the steaks with salt and pepper, and feel free to use as much or as little as you desire. If you have a favorite seasoning already, we encourage you to use it!

Cooking Instructions

Heat a pan to medium heat, and coat the pan with either olive oil, butter, or the fat you trim from your steaks.

Sear the edges of each steak for 15 seconds. This will lock in the juices and marbling while you are cooking it to give you the most desirable Wagyu experience.

We recommend cooking your steaks to medium-rare, an internal temperature of 130°F in order to best experience the flavors and tenderness of Wagyu.

Cook your steaks for 1-2 minutes on each side and remove from heat. Allow the steak to rest for 5 minutes, as it will continue to cook after it is removed from heat.

If you desire more of a medium to medium-well steak, place the meat back on the pan and continue to cook for 30-60 seconds per side, and allow it to rest for 5 minutes before serving (cooking to medium or medium-well will detract from the rich, umami flavor and texture of Wagyu beef)

We recommend pairing your steaks with sautéed vegetables, and to sauté them in any leftover fat trimmed off your Wagyu to give them a delicious, succulent taste. In order to further enrich your Wagyu experience, we recommend pairing with a fine Malbec or Merlot.

Roast Preparation

If your Wagyu Roast is frozen, we recommend thawing the Roast in the refrigerator for upwards of 2-3 days. Thawing meat in the refrigerator will ensure that it stays within the appropriate “safe zone” and allows for an even thaw.

Once your meat has thawed, season to your preference. We always recommend keeping it simple with salt and pepper, because it allows you to truly appreciate this masterful Wagyu beef without interfering with its natural flavors. However, if you have a favorite seasoning or marinade that you like, we highly encourage you to do so in order to maximize your experience.

Cooking Instructions

First, you must sear the meat to seal in the juices. This can be done on a hot BBQ or a hot skillet, so all of the outside areas get at least a minute and a half on high heat to seal in the wonderful flavors.

Then set it and forget it for 6 hours in the oven, set it to a temperature of 160° Fahrenheit. If there is any fat coming out, dial down the temperature a little bit. If your oven does not have a setting of 160° a standard meat thermometer sitting on the rack works to show the oven temperature.

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