

Let's "itada



WAGYU

和牛

和牛を食べよう。

WAGYU

The Preferred choice for beef enthusiasts!

和牛とは？

You might have tried it and witnessed it for yourself; the intense marbling, the tenderness and the undeniable flavor. It is these factors that have made wagyu beef an undeniably irresistible delicacy all over the world! But what makes a good slice of wagyu beef?!

Derived from the words 'WA' (和) and 'GYU' (牛), 'wagyu' is a term used to describe cattle bred in Japan or with specific Japanese-cattle. With their meticulous and careful breeding, wagyu is world renowned for its intense marbling; the distribution of healthy fat; as well as its tenderness and flavor.

AGING

Perfecting the flavor of wagyu meat!



今話題の熟成和牛とは？

A process used to give meat extra tenderness as well as to enhance their flavor. Aging comes in 2 different types; 'Dry' and 'Wet' Aging. Dry-Aging involves hanging cuts of beef in open air under a controlled temperature. It is left to age over several weeks, then having the surface meat trimmed

off before being sold. This results in meat that, while more costly due to wastage, has extra tenderness and flavor. Wet-Aging is a newer technique that has cuts of beef vacuum sealed in plastic before being shipped to markets. It then ages during the transit, producing aged meat in a shorter period of time.

GRADING

Knowing what makes a great piece of quality wagyu!

格付けとは？

The quality of wagyu beef is graded from A1, to the best being A5, by various factors: The Yield Grade (the proportion of meat obtained with a cut), Marbling (the flecks and strips of fat in the meat), the firmness & texture, and the color, luster

and brightness of the meat & fat. Each of these factors are additionally individually rated, which determine the overall grade of the meat. A5-grade wagyu beef is amongst the most sought-after in the world!

kimasu^[*enjoy] WAGYU

MOO

The "Original" 3

Kobe

One of the most well-known brands of wagyu outside of Japan, its flavor and tenderness have made a reputation for itself.



Yonezawa

Originating from the Yonezawa region of Yamagata Prefecture, it is highly regarded as one of the best brands in Japan.



Matsusaka

Using black-haired cattle from the Matsusaka region in Mie Prefecture, it has a high meat-to-fat ratio and is one of the most famous brands internationally.



Up & Coming Wagyu Brands!

Miyazaki 宮崎牛

Coming from Miyazaki Prefecture and winner of the "Wagyu Olympics" for its attractive color, Miyazaki beef is gradually gaining popularity across the region.



Kagoshima 鹿児島牛

The silky texture and deep flavor are signature aspects of this premium quality meat! Kagoshima is also responsible for producing the popular kurobuta (black pig).



Okinawa 沖縄牛

With lean, tender meat that has a sweet flavor, only cattle bred specifically in certain locations in the island can the title of "Okinawa Wagyu" be bestowed upon.



Wagyu Abroad!



Australia

The largest breed association outside of Japan, much of Singapore's wagyu beef comes from here. Offering both pure and crossbred cattle, it is tasty and tender!

America

First imported into the country in 1975, wagyu in America has since grown in immense proportions. Full of flavor and high in quality!



The new trend - Wet Aging



Aging does several things for meat; it exposure the muscle to moisture, resulting in a more concentrated flavor of beef. It also activates the beef's natural enzymes to break down the connective tissue, causing it to become tenderer. This is why such aged beef costs more – but also tastes great! Dry-Aging is a timely process that produces great results!

Wet-Aging has become the dominant aging method of meat over the past several years. Taking much less time to achieve and resulting in far less loss of meat, wet-aging is economical and efficient and more commonly found in steakhouses and markets.

Huber's Butchery & Bistro

A premium European-styled specialty store specializing in providing a variety of dry & wet-aged meats. Huber's aims to redefine the standards of meat with excellent service and bringing in high-quality products from all over the world!

For more information, check out Pg 28



The Importance of Marbling!

Marbling itself, is rated under its own specific grade to determine the amount of fat. This is the Beef Marbling Standard (BMS).

Japanese standard

Grading Class Catagory

From A1 to A5, the quality, fat distribution and freshness are essential to high-grade wagyu beef and producing gorgeous looking, great tasting meat!



* For illustration purpose

Do you know what is UMAMI?

旨味とは？

Umami is best described as a 'pleasant savory taste', representing the flavor of 'meaty' tasting enzymes like amino acids. It is regarded as a new category to determining good quality meat.



Huber's Butchery and Bistro

*Your one-stop location
for quality meats and
Umami Wagyu*

Founded by Ryan and Andre Huber in 2007, Huber's Butchery & Bistro has strived to be Singapore's definitive source for quality meats. Supplying over 400 food service customers, Huber's offers over 100 varieties of chilled meat and an array of gourmet groceries. Huber's also provides umami-graded wagyu beef – a new grading standard that rates wagyu by taste for maximum flavor! Huber's also provides services such as home delivery and vacuum packing. Trained butchers are also present to give expert advice on the handling, storing and cooking of meat. The bistro offers a great place to relax for a meal with delicious offerings straight from the butchery.



1



3



4

1 Japanese Umami Wagyu Tenderloin from Toriyama Farm 2 Japanese Wagyu 3 Japanese Wagyu ribeye 4 Exterior of shop

Menu

- Australian Beef Brisket \$25/kg
- Australian Wagyu Ribeye Steak MB 6/7 \$138/kg
- U.S. Beef Fillet Steak \$143/kg

Tel. 6737-1588
18A & 18B Dempsey Road
info@hubersbutchery.com.sg



Wagyu

Wagyu beef is the most tender and flavorful beef in the world. It is known for its intense marbling, which gives it a rich, buttery texture and a melt-in-your-mouth quality. Wagyu beef is available in several grades, with the highest quality being the most expensive. At Huber's, we offer a variety of Wagyu beef products, including tenderloin, ribeye, and brisket. Our Wagyu beef is sourced from the highest quality farms and is available in both fresh and frozen formats. For more information on our Wagyu beef products, please contact us at 6737-1588.



Exquisite & Superior Wagyu available at Huber's South & Jersey East!

Huber's Butchery and Bistro is proud to offer the finest Wagyu beef available in Singapore. Our Wagyu beef is sourced from the highest quality farms and is available in both fresh and frozen formats. We offer a variety of Wagyu beef products, including tenderloin, ribeye, and brisket. Our Wagyu beef is known for its intense marbling, which gives it a rich, buttery texture and a melt-in-your-mouth quality. For more information on our Wagyu beef products, please contact us at 6737-1588.