



Overview of Raw Meat

The sirloin, similar to the fillet is considered a high-quality cut and is located behind the ribloin. Its meat is finely textured and tender. It holds its shape well and it is possible to obtain identically sized cuts making it ideal for steak.

Culinary Applications

Steak	Barbecue	Sukiyaki
Shabu-shabu	Roast beef	



PRIMAL CUT



■Photo



Make an incision every 5cm along the entire width of the fat



Removing the upper fat followed by the back strap



After removing the back strap

RETAIL CUT



■Photo Trimmed



Steak cuts



Sukiyaki / Shabu-shabu slices