

WOOLOOMOOLOO[®]
PRIME

*The Fittest Wagyu
in the World*

#aroundtheWOOrld



Kumamoto A5 Wagyu

Kumamoto Prefecture, Japan

When it comes to fine wagyu, Japan is simply a cut above. In a country built on perfecting one's craft, every premium cut, like our Grilled Kumamoto A5 Wagyu Sirloin, can be traced back to exact origins and the highest standards of care.

Hailing from the famed Kumamoto Prefecture on Kyushu Island, this region has the only free-grazing wagyu cattle in Japan, resulting in a relatively leaner cut without sacrificing supreme, melt-in-your-mouth tenderness and the signature buttery notes we've come to expect.

Exclusively available in the month of April, tuck into this beautiful cut that will leave your palate craving for more.

Grilled Kumamoto Japanese A5 Wagyu Sirloin ~ 170 grams ~

*Miso Glazed Carrot Purée, Crispy Lotus Roots,
Daikon Fondant & Pancetta Wrapped Negi*

HK\$640

#WOOLOOMOUMENT

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Price is subject to 10% service charge