Here is a little bit of our history for your review regarding OMD Inc. and our Wagyu Beef Ranches.

With a unique suite of American Style Kobe Beef products that speak for themselves we make farm-to-table a reality, not just a fancy catch-phrase. With farms across the nation, our cattle are our family.

At OMD Inc. we prepare both traditional family recipes and creative blends to satisfy every palate. We design our products to implement imaginative foods, ideas and visions, which have become an important and necessary reality in the ever-changing world of Culinary Arts.

We have collaborated with dozens of major companies throughout the United States, businesses committed to improving and implementing original foods that set the trends for others to follow, including stadiums, arenas, landmarks, and other related services. Our formula for success includes a top quality experience for our customers through convenience, accuracy of orders, and timely delivery. We are excited to hear your feedback about our inspired food ideas and offerings.

OMD’s signature products are offered in world class venues, restaurants, hotels and resorts,

“If you can dream it, you can do it.
Always remember that this whole thing was started by a 24 inch Hot Dog.”
If you are looking for an all-natural high quality American Style Kobe beef product, then you have come to the right place. We will give you the attention and personal service you will come to expect and enjoy every time you order beef from us. All of our Wagyu Beef Steaks are aged a minimum of 21 days to assure the utmost in freshness and tenderness and are USDA inspected. At OMD Inc., there is only one grade to pick from, where other competitors make it confusing with two or three.

OMD Inc. and Partners have been supplying top quality meat to Landmarks, Arenas, Stadiums, Convention Centers, Waterparks, Restaurants, Resorts and Cruise lines. Our ranches have been in operation for the past 100 years, supplying top quality beef across the United States and Canada, The Caribbean, Mexico, South America, and many other regions around the world. The service of quality and consistency is an endeavor that continues to be our main focus.

**The Future is Now**

Today processors need to look more at differentiation in the marketplace. Producing a commodity product is not profitable and that’s where OMD Inc. has a distinct advantage over other competitors. We only choose plants that use the high speed VEMAG FM 250 burger former. The production of gourmet burgers from start to finish has been perfected so that we can consistently produce for you a much higher quality, better eating, and more profitable burger. This is the light, fluffy and tender burger that consumers prefer and only the VEMAG can deliver.

Any Questions?

Let our harvesting facility be your custom butcher shop, as we do not charge any additional fees for portioning.

We have full aging facilities with over 5,000 primal aging at any given time of America’s best Choice and Prime Beef & American Wagyu. Custom cutting and portioning is our specialty.
Bistro Prime was founded by acclaimed Chef Gregory in 2016. The corporation OMD Inc. supplies the United States and Canada with upscale American Style Wagyu Beef Steaks.

“Beyond Prime Wagyu Beef Influencers”
Bistro Prime meats feature modern interpretations of familiar steaks and flavor combinations, resulting in unique tastes, innovative presentations, and a distinctive touch The OMD way!

**Tomahawk Ribeye**

27 oz. - 34 oz.

**Cowboy Ribeye**

16 oz. - 20 oz. - 24 oz.
Broiled, Mexican Street Corn, Truffle and Reggiano Tater Tot Waffle.

Chef Gregory • OMD Executive Chef • chef.gregory@omdkobebeef.com • 201-450-1446
**Bone-In Filet Mignon**

10 oz.
Caramelized Brussel Sprouts, Crispy Pancetta, Potato Rosti.

**Filet Mignon**

6 oz. - 8 oz. - 10 oz.
Pan roasted, Himalayan pink sea salt, Pommes Aligot, Melted Tomme, Rainbow braised garlic Swiss Chard.

**Aged Churrasco**

Soy and Ginger Marinade, Chimichurri, Grilled Chorizo, Crispy Garlic Potato Chips.
**Tallow Roasted Bone Marrow**

Parsley and fresh herb salad, crispy shallots, capers, red onion marmalade, crispy toasted sourdough bread, Foie Gras spread.

**T-Bone**

24 oz.

Coal Baked Jersey Royals, Watercress, Cippolini, Isle of Wight Roasted Tomatoes.

**PorterHouse**

24 oz. - 48 oz.

Coal Baked Jersey Royals, Watercress, Cippolini, Isle of Wight Roasted Tomatoes.
New York Strip

18 oz. - 22 oz.
Simply Grilled, Arugula and Heirloom Tomato Salad, Crispy Red Onions, Aged Balsamic.

Beef Shank Osso Buco

Prepared Sous Vide
18 Hour Braised, Summer Orange Zest, Roasted Peaches, Fresh Herbs, Garlic, Shallots, Gremolata and Natural Pan Gravy.

Flat Iron Steak

Mushroom Duxelle, Creamed Spinach, Pommes Frites.
**Hanger Steak**

"The Butchers Favorite Cut"
Puffed Barley, Roasted Fuji Apple and Fennel, Caramelized Salsify.

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**Braised Beef Short Ribs**

Prepared Sous Vide
12 Hour Braised, Fresh Herbs, Garlic Confit, Saffron Risotto, Cabernet Pan Jus.
WAGYU FOR “2”

Double Wagyu Wagyu Beef Tomahawk

64 oz.
Simply Prepared.

Wagyu Porterhouse

52 oz.
Simply Prepared.

OMD Beyond Prime Rib

52 oz.
Why WAGYU

History of Wagyu Kobe Beef

Wagyu Kobe Beef, originating in Kobe, Japan, refers to meat from Wagyu cattle. "Wa" means things that are Japanese and "gyu" means cattle or beef. One reason Kobe beef is so desired is because of the high level of marbling in the meat. Kobe beef can be found in American restaurants, but Kobe-style beef is also available in the United States. Kobe-style beef comes from Wagyu cattle cross-bred with Angus cattle and was created to meet consumer demand.

Health Benefits

Calories

Menus may not specify where the Kobe beef originated, but both Japanese Wagyu and American-style Kobe beef are similar in nutrient content. According to My Fitness Pal, a 4-ounce serving of Japanese Kobe beef is approximately 280 calories, compared to 330 calories in a 4-ounce serving of American Kobe-style beef.

Protein

Kobe beef, like many meats, is a good source of protein, providing 22 grams per Wagyu serving and 18 grams per American-style serving. Protein performs many important functions in your body, such as repairing and building tissues, and is found in every cell.

Iron

Iron is an essential mineral, because your body uses it to make the part of red blood cells that carry oxygen to your tissues, called hemoglobin. Thus, eating foods rich in iron, such as Kobe beef, is important. Each serving of Kobe beef provides approximately 10 percent of the recommended daily value of iron, regardless of the type.

Fat

Kobe beef contains more fat than other cuts of beef. Wagyu Kobe beef contains 20 grams of fat, which includes 8 grams of saturated fat. American Kobe-style beef contains 28 grams of fat, which contains 11 grams saturated fat and 1.5 grams trans-fat per serving. Nevertheless, in moderation, this beef can fit into your healthy diet. In fact, your body needs some fat to protect organs, insulate your body and provide energy for exercise.

Today, fat has a bad reputation — consumers are obsessed with lean red meat. Yet, more and more positive messages are now emerging about the positive influences of fat on our overall health. At the University of Wisconsin, researchers have looked at possible Carcinogenic substances in meat. To their great surprise, they discovered that certain fats found in meat contain a substance with anti-cancer properties. This substance is also thought to combat arteriosclerosis, the tendency of arteries to become 'silted up.' These effects can be attributed to CLA (conjugated linoleic acid), which occurs mainly in monounsaturated fatty acids, such as olive oil. Further research has shown that — as a result of their genetic properties — Wagyu Cattle contain up to 30% more monounsaturated fatty acids than the much-praised Angus cattle.

The latest research results from Pennsylvania State University were published December 2014, in the American Journal of Clinical Nutrition. Researchers concluded that eating monounsaturated fatty acids are better for your heart than eating special diets with lean products. The research also shows that Wagyu meat can actually help to reduce cholesterol levels. Wagyu beef is visually striking because of its wonderful marbling, which results in a never-before-experienced succulence, sure to send your taste buds reeling. Wagyu fat is monounsaturated, which has been proven to be better for your health, and melts at normal room temperatures. The rich quality of Wagyu beef gives it that old-fashioned meaty taste when prepared for the table, while still being perfectly suitable as part of a well-balanced, low-cholesterol diet.

Sodium

There is a modest amount of sodium naturally in Kobe beef. Wagyu Kobe beef contains approximately 60 grams of sodium, while American Kobe beef contains 75. Although some people are salt-sensitive and need to watch their sodium intake, your body does require some sodium. In fact, sodium helps maintain fluid balance, plays a role in cooling your body when you sweat and helps transmit nerve impulses.
OMD Inc. is proud to offer 100% Miyazaki Japanese Beef from the “Miyazakigyu” region.

Miyazaki Beef is 100% purebred Japanese Wagyu from the Miyachiku co-op. The name of the breed of cow that is used by Miyachiku is Kuroge Washu, also known as "Japanese Black". It is one of four Wagyu breeds that exist today, Kuroge being the largest of the four cattle breeds. It was not until September of 2012 that Japanese Wagyu was permitted in the states. The Miyachiku co-op is located in the Miyazaki Prefecture of Japan. A Japanese Prefecture is similar to a state or province. The Miyazaki Prefecture is the 2nd largest producer of Japanese Black cattle, and only the highest quality cattle from this region can be dubbed "Miyazakigyu". In 2007, this class of cow boasted the "Champion Cow" of the "Wagyu Olympics," and the fame is gradually gaining momentum. It's beautiful color is one of its attractive factors. In official sumo, it is custom to present the champion sumo wrestler with one Miyazaki cow. Miyazaki prefecture is the only region in Japan that raises cattle by their breeds and biological types. For the past 10 years, Miyazaki has produced the highest quality beef in Japan, even higher than Kobe. Miyazaki Wagyu is not Kobe. Kobe beef is a Tajima strain of Wagyu Cattle and produced in the Hyogo Prefecture.

The Miyachiku co-op consists of about 400 farmers spread across the Miyazaki Prefecture. The Japanese farms are much different than farms that we are used to in the fact that the average amount of cattle that one farmer will harvest at a time is 4. This allows the farmers to pay attention to detail, take much better care of their animals, and focus on each individual animal's needs.

The animals are fed a diet mostly of wheat and corn for an average of 900 days. This is about 8 times longer than most cattle that is consumed in our market. Each individual farmer has their own proprietary feed ratio. The idea of Wagyu being fed beer and massaged by Japanese women is a myth, however the farmers are allowed to feed their animals whatever they deem appropriate. Maybe there is a farm or two out there that practices this technique!

In a bid to maintain the high standard of the Miyazaki Wagyu, the Japanese authority have restricted the supplies of the prestigious beef to authorized distributors. In Japan, restaurants that are allowed to offer Miyazaki Wagyu on their menus are requested to put up an authorization notice in their store. They also need set up a designated counter to display the meat. To be an authorized distributor is even more rigorous. As you can imagine, we are very proud to be carrying A5 Miyachiku Wagyu here at Rare Edibles.

The standards of grading beef consist of Yield Grade and Quality Grade. “A” of “A5” means the yield grade, while “5” shows the quality grade. Moreover, the Japanese beef grading system has 5 quality grades; marbling, meat color and brightness, firmness and texture of meat, color, and the luster and quality of fat.

Miyazaki Wagyu is recognized for its cherry red colour, tender texture and great dense meat taste. The snowflake-liked fat is evenly distributed and produces a non-greasy flavour. It begins to dissolve at the temperature of 25 degrees Celsius, melting right in the mouth. At Rare Edibles, we carry only the finest, that is A5 Miyachiku Wagyu straight from Miyazaki.

We will customize a Kobe Beef Program to fit your Venue's Needs.

Our Guarantee to our valued clientele?
Not one company will match our service, Professionalism, Quality and Price!

Best,

Chef Gregory

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