



MISHIMA RESERVE

Mid West, USA

Make extraordinary a way of life.

About Mishima Reserve

All Mishima Reserve beef comes from full-blood Black Wagyu bulls, the Japanese breed that elevates beef to a luxury, crossed predominantly with Angus cows. Finished for an extended period of 350-500 days. Only high-quality, vegetarian feeds – grass and grain, rolled corn, corn silage, alfalfa, barley, and wheat straw. Everything Mishima Reserve does comes down to creating an unparalleled culinary experience. No surprise, considering the owner is a chef. Kurt Dammeier's made a name as a chef and culinary entrepreneur as the founder of Seattle's landmark steak house The Butcher's Table, as well as Beecher's Handmade Cheese and several other delectable restaurants and artisan food brands. The common thread running through all Kurt's ventures is a love of great food and a commitment to pure ingredients and practices.

Featured Items



MEBKM2



MEBKM6



MEBKM7



MEBKM8

MEBKM2	Wagyu Beef Striploin	15 LB
MEBKM6	Wagyu Beef Brisket	13 LB
MEBKM7	Wagyu Beef Sirloin Flap	31 LB
MEBKM8	Wagyu Beef Coulotte	30 LB
MEBKM9	Wagyu Beef Sirloin Steak	30 LB
MEBKM3	Wagyu Beef Ribeye	15 LB

WANT MORE?

For any questions, please email our Merchandising team at merchandising@baldorfood.com
Visit our website for a full availability list and more information about Mishima Reserve!