



## HOUSE OF THE 100% WAGYU HAMBURGER

From the high mountain of Western Colorado comes our 100% Wagyu Beef!

Wagyu Beef is an ultra-premium all natural Colorado Beef from a truly unique herd of the finest **100% full blooded Japanese cattle**.

Its flavor is unparalleled and the texture is a culinary treasure. The genetic composition of the cattle and the painstaking ranching process make this beef among the most treasured delicacy on earth. Wagyu beef is a masterpiece.

There is no other beef like this because there's no other operation so dedicated to raising cattle of this quality. Our beef comes from ranches that are committed to sustainable ranching practices. Including rotational pasture systems and efficient water management.

Derived from the words "WA" meaning Japanese and "GYU" Meaning OX. This extremely sought after delicacy contains a high level of marbling, delivering a true "melt in your mouth" experience for diners.

Japanese Wagyu is the most highly marbled and most expensive **beef produced in the world**. Wagyu sold in the United States need only be one-quarter Japanese (the rest is usually Angus).

### **OUR PRODUCT IS ALWAYS 100% WAGYU NEVER CROSSED BRED.**

Now you can experience and enjoy a 100% Waygu burger at Vagabond Chef. Additionally, our bun, the potato chips, and ketchup are all **handmade in our Vagabond Chef kitchen**.

