

LA BOCA
BAR AND GRILL

宮崎牛



A5 MIYAZAKI WAGYU BEEF

FROM MIYAZAKI



TO ADELAIDE

YOUR MIYAZAKI WAGYU EXPERIENCE STARTS HERE

At La Boca, we proudly present exclusive, direct-import A5 Miyazaki Wagyu, brought straight from Japan to Adelaide. A true rarity and one of the most celebrated Wagyu varieties worldwide. This Wagyu comes from Japanese Black cattle raised under the highest standards, combining centuries of heritage breeding with Miyazaki Prefecture's lush pastures, temperate climate, and meticulous care.

Certified A5, the highest possible grade, every cut is a tribute to Japanese craftsmanship, delivered exclusively at La Boca Bar and Grill Adelaide for an unparalleled dining experience.

@LABOCAADELAIDE

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ADELAIDE'S FIRST TASTE OF A5 MIYAZAKI WAGYU BEEF

Miyazaki Wagyu cows are raised on a wholesome diet of corn, wheat, and barley for more than 600 days. That's nearly eight times longer than most cattle on the market. Providing the cows with rich nutrients for an extended time, helps to develop quality meat unlike any other.

Miyazaki Wagyu is widely regarded as the pinnacle of Wagyu beef, standing out among other premium Wagyu varieties. What makes Miyazaki Wagyu exceptional, is its unparalleled balance of rich, buttery flavor and incredibly tender texture.

TASTE: Miyazaki Wagyu boasts a luxurious umami depth, with a subtle sweetness that melts on the palate. The intense marbling creates a buttery richness that is both delicate and flavourful without being overly greasy. This refined flavour profile sets it apart from normal Wagyu, which can sometimes be less balanced or more one-dimensional in taste.

TEXTURE: The texture of Miyazaki Wagyu is famously soft and velvety, thanks to its finely dispersed intramuscular fat. When cooked, the fat gently melts, creating a melt-in-your-mouth experience that feels almost creamy. In contrast, regular Wagyu, while still tender, may have a coarser or less uniform fat distribution, resulting in a less consistently tender bite.

A5 MIYAZAKI WAGYU BEEF

@labocaadelaide

ELEVATE YOUR STEAK EXPERIENCE
WITH A5 MIYAZAKI WAGYU BEEF.

For those seeking a pure, elevated steak experience, this is your moment. Seasoned with our housemade chimichurri salt and seared over an open wood fire for added smokiness, it's the simplest way to savour the rich flavour and velvety, melt-in-your-mouth texture of A5 Miyazaki Wagyu. Choose your cut:

ヒレ

TENDERLOIN

250 GRAMS | \$150

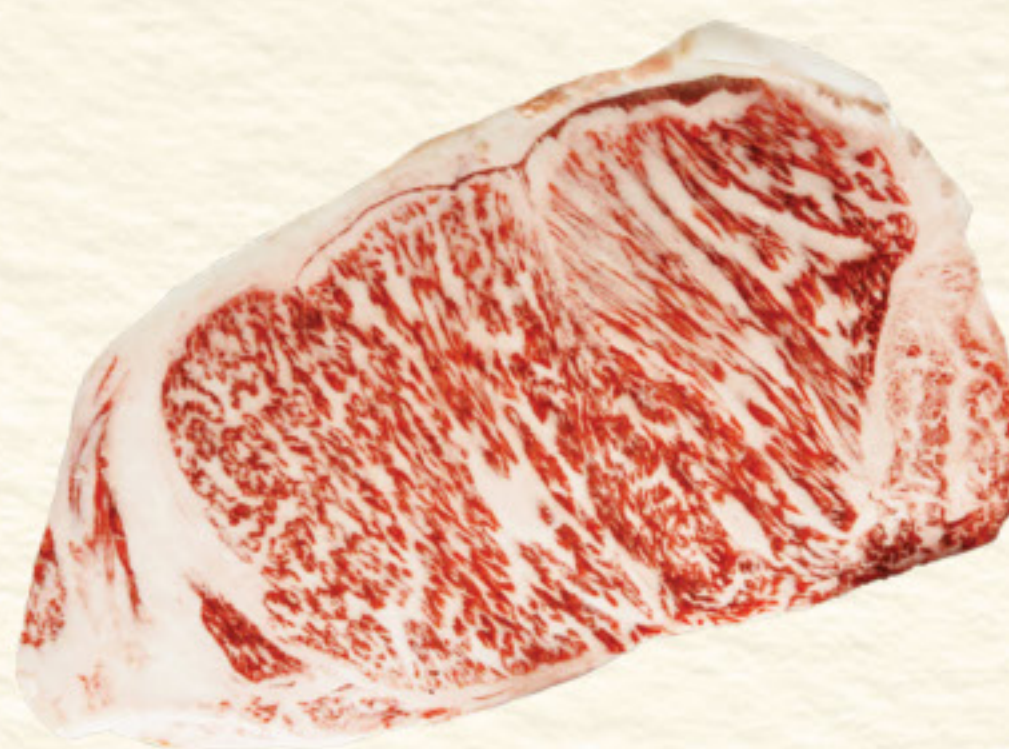


Cut from the short loin and sirloin, the tenderloin is the pinnacle of tenderness. It's exceptionally fine, delicate marbling and lean profile, delivers a buttery, delicate flavour and a melt-in-the-mouth texture.

ロース

STRIPLOIN

450 GRAMS | \$242



From the short loin, the striploin strikes a beautiful balance between tenderness and bite. Featuring pronounced, even marbling and rich, buttery beef flavour, with a firm, satisfying chew.

リブロース

RIBEYE

400 GRAMS | \$245



Sourced from the rib primal, the ribeye is the most richly marbled cut, yielding intense juiciness, a silky mouthfeel, and deep umami flavour with lingering sweetness from the well-distributed fat.



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ミスジ

CHUCK EYE

350 GRAMS | \$130



From the chuck primal near the rib, the chuck eye is a flavourful neighbour to the ribeye. It offers good marbling and robust beefy notes with a slightly firmer texture.

ランプ

RUMP

350 GRAMS | \$125



Cut from the sirloin primal at the rear, the rump is lean and firm with moderate marbling. It has a bold, pronounced beefy aroma, concentrated savoury flavour, and a pleasant chew.

カミノミ

RUMP CAP

250 GRAMS | \$105



Sitting atop the rump with a generous fat cap, the rump cap is prized for its succulence and rich flavour. It produces intensely juicy steaks with a concentrated buttery taste and a pleasantly firm texture.