

OFFAL



ROSEWOOD RANCHES
WAGYU BEEF ★ ENNIS, TX



BONE IN WAGYU BEEF OXTAIL

Cut from the tail and segmented at the joints, Bone-In Wagyu Oxtail is packed with marrow-rich bone, connective tissue, and lush intramuscular fat, perfect for slow, moist-heat methods. As it gently braises, the collagen renders into a silken glaze while the meat develops a succulent, fall-apart tenderness and deep, concentrated flavor. For chefs crafting elevated stews, reductions, or refined classics like oxtail ravioli or consommé, this cut delivers unmatched richness, structure, and a sense of grounded luxury in every bite.

#999030

NAMP: 1971

1 PIECE PER BAG

12 BAGS PER BOX

33 lbs



BNLS WAGYU BEEF TONGUES

Boneless Wagyu Beef Tongue is a bold expression of whole-animal mastery, unapologetically rich, intensely savory, and built for chefs who demand depth in every layer of a dish. When slow-braised or sous-vide, it transforms into a silky, melt-on-contact texture that stands up to flame-seared finishes, bold glazes, or aromatic reductions. With its lush mouthfeel and deep, beef-forward flavor, this cut turns tacos into art, terrines into statements, and center-of-plate compositions into unforgettable moments of culinary command.

#999040

NAMP: 1710

1 PIECE PER BAG

6 BAGS PER BOX

17 lbs



BNLS WAGYU BEEF CHEEK MEAT

Boneless Wagyu Beef Cheeks offer a rich tapestry of flavor and texture, intensely beefy, collagen-rich, and made to be transformed by time. When gently braised in red wine or miso, slow-cooked in birria consommé, or glazed in a soy-lacquered reduction, the result is a melt-away tenderness wrapped in a deep, savory finish that lingers. From modern French-style pressed cheeks to rustic tacos, ravioli fillings, or ramen broth enhancements, this cut gives chefs a powerful building block for soulful, high-impact creations.

#999050

NAMP: 0

4 PIECES PER BAG

8 BAGS PER BOX

25 lbs