Kobe & Wagyu

	60 g	110 g	150 g
Kobe Filet	CHF 115	CHF 210	CHF 290

Kobe is one of the most famous and renowned type of Wagyu in the world, and a rarity. Since January 2023 till August 1, 2023, only 128,8 Kg Kobe Beef have been directly imported in Switzerland. Kobe ist the most famous cattle of the Tajima cattle breed. In 2021 the total number of Tajima cattles all over Japan were only about 800.000. And only a limited amount from this very special variety of Wagyu is since then exported from the japanese mother Land.

Japanese Wagyu from Tajima Beef

	60 g	120 g	160 g
Miyazaki A5 Filet	CHF 90	CHF 170	CHF 230
(Awarded as Winner Japanese Wagyu Olympics 2022-2027)			
Miyazaki A5 Rib Eye		CHF 170	CHF 230
(Awarded as Winner Japanese Wagyu Olympics 2022-2027)			
Kagoshima A5 Entrecote	CHF 90	CHF 170	CHF 230
(Awarded as Winner Japanese Wagyu Olympics 2022-2027)			
Kagoshima Akune Gold A5 **Wagyu Entrecote**	CHF 90	CHF 170	CHF 230
(World Best Steak, World Best Sirloin, World best Grain Fed World Steak Challenge 2022)			

Pure Blood Wagyu
Breeding of award-winning Kobe cattle from Japan in Australia

	120 g	160 g	200 g
Jack`s Creeks Wagyu Filet BMS 9+	CHF 140	CHF 185	CHF 230
(Gold Medal. World Steak Challenge 2021 & 2022)			
Jack`s Creeks Wagyu Rib Eye	CHF 140	CHF 185	CHF 230
(World Best Rib Eye, World Steak Challenge 2021 & 2022)			

Simons (World) Best Wagyu Selection

Kobe Filet / Kagoshima A5 Entrecote / Miyazaki A5 Rib Eye / Jack`s Creeks Rib Eye
225 g per person, min. 2 persons incl. side dishes

CHF 295   per person

Simons (World) Best Wagyu Selection Premium

Kobe Filet / Kagoshima Akune Gold Entrecote / Miyazaki A5 Rib Eye / Jack`s Creeks Rib Eye
225 g per person, min. 2 persons incl. side dishes

CHF 325   per person

Simon's Selection
World Best Steaks

Akune Gold Wagyu A4/A5 Sirloin, Kagoshima, Japan

The Akune Gold Wagyu Sirloin Steak has been awarded on September 28, 2022, at the 8th edition of the World's best steak Challenge, as the World's best Steak of the Year.
The Cows grow in the Prefecture of Kagoshima, southern part of Japan, in an environment rich of water and optimal conditions to grow the cattles. The farms develop in lands of traditional grass, rice, and grain coltures. The outstanding quality of the nourishment, the stress-free environmental conditions, give to the steak-lovers an absolute worldwide best Wagyu quality. The meat mealts in mouth like butter and has an unparallel buttery, nutty flavour.

Jack's Creeks Wagyu Rib Eye BMS 9+

Awarded at the World Best Steak Challenge 2021 and 2022 as the best Rib Eye Steak of the World. Jack's Creeks Farm has the 1991 award winner original Kobe cattle breed imported and developed. Jack's Creek offers the same tasting experience original Kobe does. The amount of fat in the beef is lower in order to follow up a more european taste style.

Jack's Creek Wagyu Filet BMS 9+

Awarded with the Gold medal price at the World Steak Challenge 2021 and 2022 for the Wagyu tenderloin filet category. In Australia the Beef Marbeling Scale (BMS) 9+ that has reached is the highest possible category, and it is a rarity. Jack's Creeks Wagyu tenderloin and Rib Eye mealt in mouth like butter. Jack's Creek BMS 9+ Wagyu along with Akune Gold are at the moment available in Switzerland only at Simon's Steakhouse. Possibly Worldwide this selection is available only in very few restaurants. Something very unique to experience.

Selection World Best Steaks

Jack`s Creeks Wagyu Filet / Akune Gold Wagyu Sirloin / Jack`s Creeks Wagyu Rib Eye
225 g per person, incl. side dishes

CHF 265   per person

Jack`s Creeks Wagyu Filet MS 9+:	**2015 World best Steak:** Winner of the First World Steak Challenge Competition in 2015
	2016 World best Steak
	2022 Goldmedal Wagyu Filet
Akune Gold Wagyu Sirloin:	**2022 World best Steak**
	2022 World best Sirloin
	2022 World best Grain Fed
Jack`s Creek Wagyu Rib Eye MS 9+	2022 World best Rib Eye

(World Steak Challenge)   (Winner World Steak Challenge 2022)   (Wagyu Olympics 2022 – 2027)