

Yuba River Ranch Fullblood Wagyu Price Sheet 6/7/2026		
Cut	Average Weight	Price per Package
Steaks		
Cowboy Ribeye	1.75 lbs.	\$140
Filet Mignon 1/pkg	6 oz.	\$38
New York Strip Steak 1/pkg	10-12 oz.	\$50
New York Strip Steak 2/pkg	1.75 lbs.	\$130
New York Strip End Cut 1/pkg	10-12 oz.	\$48
Denver Steak 1/pkg	10 oz.	\$40
Top Sirloin Filet 1/pkg	10 oz.	\$30
Top Sirloin Steak 1/pkg	10 oz.	\$18 ON SALE \$10
Top Sirloin Steak 2/pkg	1 lb.	\$30 ON SALE \$20
Flat Iron Steak 1/pkg	10 oz.	\$45
Flank Steak 1/pkg	1.5 lbs.	\$50
Inside Skirt Steak 1/pkg	1 lb.	\$40
Outside Skirt Steak 1/pkg	10 oz.	\$45
Ranch Steak 1/pkg	8 oz.	\$15
Chuck Eye Steak 1/pkg	8 oz.	\$12
Cross Rib Steak 2/pkg	1 lb.	\$20
Roasts		
Petite Tender (Teres Major)	10-16 oz.	\$35
Sirloin Cap (Picanha)	3-4 lbs.	\$120
Tri Tip Roast	1.5 lbs.	\$80
Clod Tender (Mock Tender)	1.5 lbs.	\$25
Rump Roast	3 lbs.	\$35
Chuck Roast	3 lbs.	\$40
Other		
Brisket (whole)	10 - 14 lbs.	\$15\lb.
Carne Asada	1.5 lbs.	\$20
Minute Steak	1 lb.	\$20
Filet Mignon Tips	1 lb.	\$65
Steak Tips	1 lb.	\$30
Fajita/Stir Fry Meat	1 lb.	\$20
Stew Meat	1 lb.	\$20
Ground Beef	1 lb.	\$12
Short Ribs	2 lbs.	\$40
Unrendered Wagyu Fat - priced by the pound	SOLD OUT!	\$5/lb.
Canoe Marrow Bones		\$15
Cross Cut Shanks (Osso Buco)	2 lbs.	\$30
Knuckle Bones	2 lbs.	\$20
Tongue 1/pkg		\$40
Ox Tail 1/pkg		\$30
Heart 1/pkg		\$20