



What is WAGYU?

Wagyu - A Japanese beef cattle breed-derived from native Asian cattle. “Wagyu” refers to all Japanese beef cattle, where “wa” means Japanese and “gyu” means cow. Wagyu were originally draft animals used in agriculture and selected for their physical endurance. This selection favored animals with more intra-muscular fat cells - “marbling” which provided a readily available energy source.

The Wagyu breed was established in Japan in the 1830’s. Export restrictions were relaxed for a short time in the early 1990’s allowing several importations to the United States. These became the foundation bloodlines for the current genetic programs.

Management traits of calving ease low birth weights and high survivability all mean a greater profit for the producers. Wagyu cattle are docile, easy to handle and have a great longevity. Wagyu genetics for extreme marbling and carcass quality fit today’s competitive market.

The 100% Full Blood Wagyu Beef is rich in flavor and the finest quality of beef available in the United States. The Wagyu cattle’s genetic predisposition yields a beef that contains a higher percentage of Omega-3 and Omega fatty acids than any other typical beef.

What Makes Us Different?

Drath Family Farm, was established in 1940 and is a third generation livestock operation located in Ogdensburg, WI. In 2013 the LLC was established and the dairy operation gave way to a 100% Full Blood Black Wagyu Beef operation.

Surrounded by beautiful woods at the end of a dead end road all of our animals are raised on the farm in stress-free grass pastures. All the feed given to our cattle is grown on the farm and harvested by us. Our cattle are DNA tested and traceable back to Japan. This breed is the same breed of cattle that produces Kobe Beef or Miyazaki Beef.

There is no substitute for Full Blood Wagyu beef. When purchasing Wagyu beef make sure you ask if it is 100% Full Blood and not a cross breed of cattle. Drath Family Farm LLC, is a 100% Full Blood Wagyu breeding operation. You will see Wagyu Beef in several places on the internet. If it doesn’t say 100% Full Blood Wagyu beef, it’s not.

Various cuts of beef are available for purchase in our county licensed facility or you can order a quarter or half a beef and pick it up straight from the shop. Breeding stock is also available.





920-538-0508

Find us on 

Meat Cuts	Retail Price Per #
Porterhouse Steak	80.00
T-Bone	70.00
New York Strip Steak	80.00
Tenderloin	90.00
Tenderloin Fillets	95.00
Chuck Roast	58.00
Boneless Chuck Roast	58.00
Rolled Rump Roast	38.00
Rump Roast	38.00
Shoulder Roast	38.00
English Chuck Roast	36.00
Chuck Eye Steak	58.00
Chuck Eye Roast	58.00
Sirloin Tip Roast	45.00
Boneless Sirloin Roast	45.00
Sirloin Roast	45.00
Round Steak	45.00
Top Round Steak	45.00
Round Steak Srv Sz. Tend	35.00
Minute Steak	35.00
Stew Meat	40.00
Prime Rib Roast	75.00

Meat Cuts	Retail Price Per #
Rib-eye Steak	80.00
Rib Steak	75.00
Sirloin Steak	65.00
Flank Steak	69.00
Skirt Steak	55.00
Sirloin Tip Steak	45.00
Sirloin Tips	45.00
Tri-Tip Steak	75.00
Brisket	28.00
Short Ribs	25.00
Soup Bones	10.00
Ground Beef	10.00
Ground Beef Patties	12.00
Heart	30.00
Tongue	30.00
Oxtail	30.00
Liver	10.00
Fat	15.00
Hot Dogs	16.00
Brats	18.00
Denver	80.00

\$500 Box

- 1 Packages of Tenderloin 12 oz.
- 2- 6 oz in each pack 1.5 lbs
- 4 Ribeyes 12 oz 3 lbs
- 4 New Yorks 12 oz 3 lbs
- 5 2 lbs Packages of Bulk Hamburger 10 lbs

\$250 Box

- 2 Ribeyes 12 oz 1.5 lbs
- 2 New Yorks strips 12 oz 1.5 lbs
- 5 2 lbs packages of bulk Hamburger 10 lbs

Steer Packages

Call for a quote.