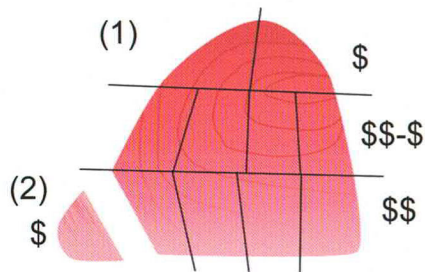
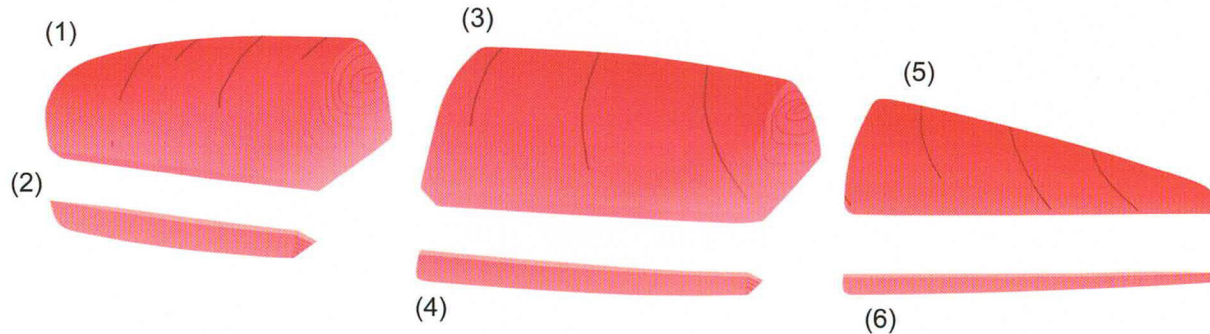
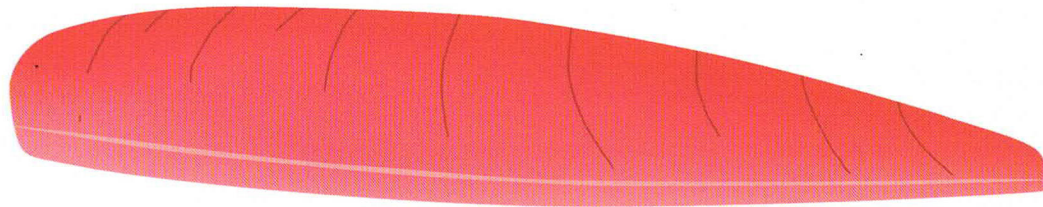


Top Loin Breakdown

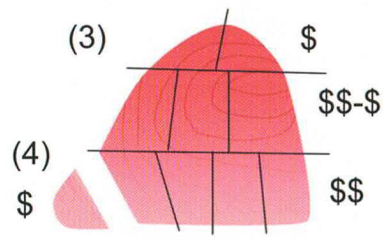


(1) Sashimi

- Chutoro
- Akami

(2) Sinue

- Poke, tataki, scrape

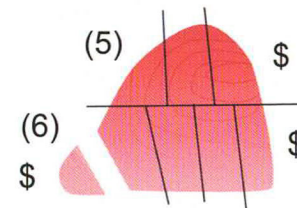


(3) Sashimi

- Chutoro
- Akami

(4) Sinue

- Poke, tataki, scrape

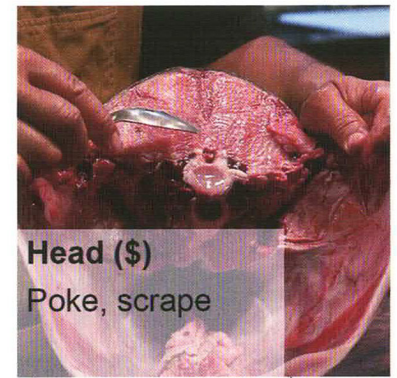


(5) Sashimi + Other

- Akami
- Poke, tataki, scrape

(6) Sinue

- Poke, tataki, scrape



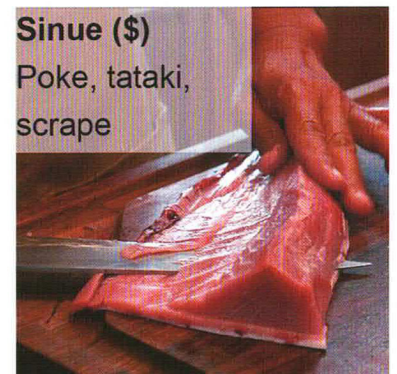
Head (\$)

- Poke, scrape



Skin (\$)

- Scrape



Sinue (\$)

- Poke, tataki, scrape



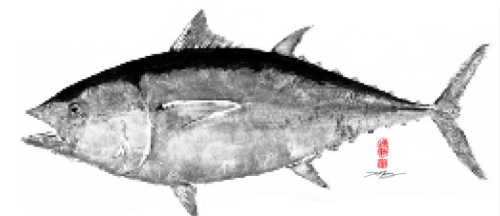
Frame (\$)

- Scrape



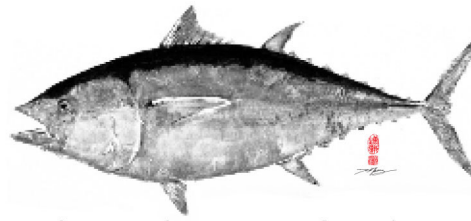
Collar (\$)

- Whole grill
- Scrape



Prime Time Seafood, Inc.

Belly Loin Breakdown



Prime Time Seafood, Inc.

Akami (\$)

No fat / lean

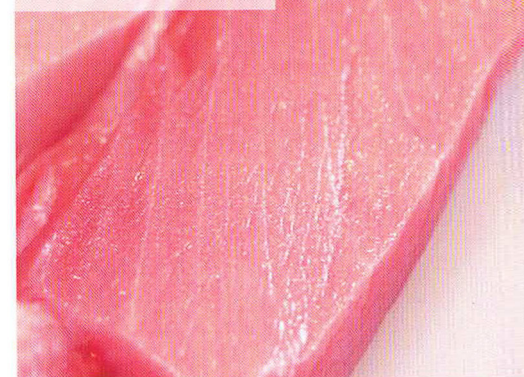
Least expensive



Chutoro (\$\$)

Medium fat

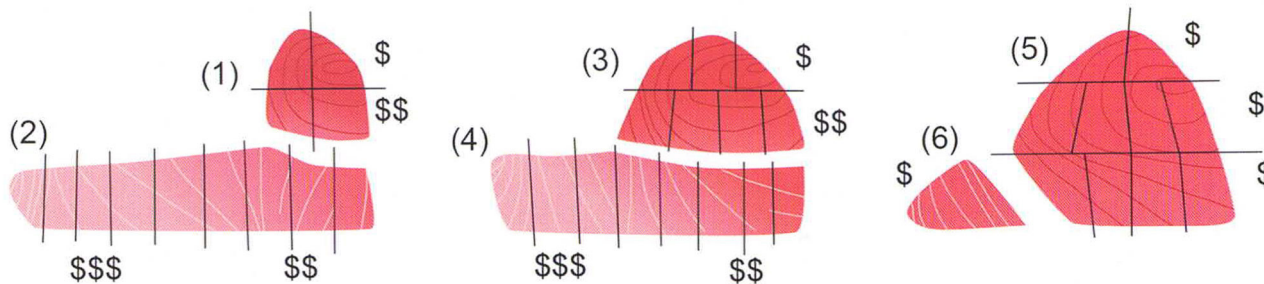
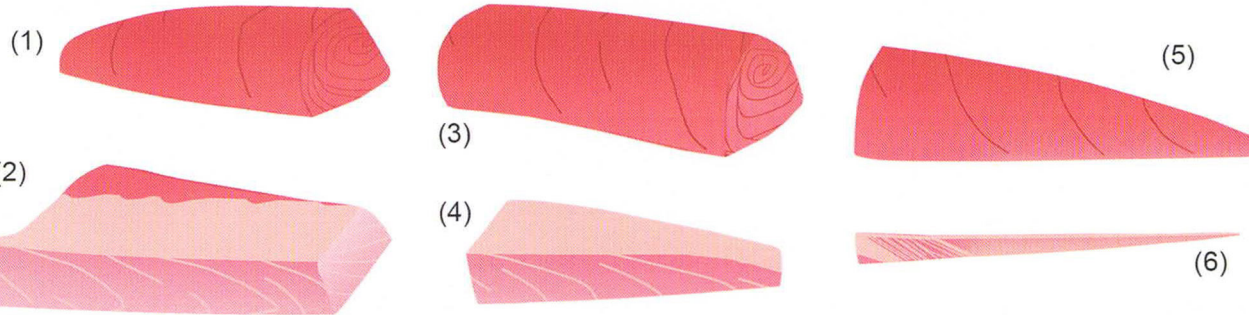
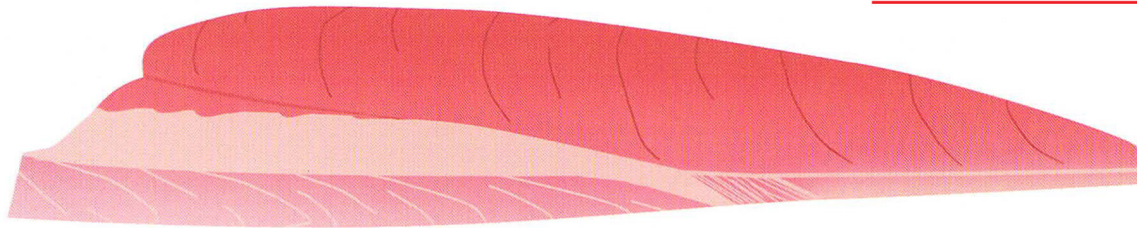
More expensive



Otoro (\$\$\$)

Most fat

Most expensive



(1) Sashimi

- Chutoro
- Akami

(2) Sashimi

- Otoro
- Chutoro

(3) Sashimi

- Chutoro
- Akami

(4) Sashimi

- Otoro
- Chutoro

(5) Sashimi + Other

- Akami
- Poke, tataki, scrape

(6) Sinue (sugi)

- Poke, tataki, scrape