RAKGOMO

FINEST CUTS DELIVERED

TASTE QUALITY IN EVERY BITE

FROM FARM TO FORK

SHOP NOW

THE WAGYU RESERVE

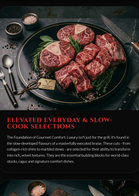
Opulence in Every Grain. A sensory experience reserved for the best intimidapiece, Our Wagyu is characterized by its intricate, lace-like intramuscular fat that melts at room temperature. This is more than meat; it is a delicacy that offers an unparalleled, silky smooth, melting and juicy standard for luxury dining in the air or on the ocean.

THE PRIME STEAK COLLECTION

Precision Cut Perfection. For the palate that requires no introduction. Our steaks are hand-selected for superior marbling, optimal aging and structural integrity. Whether you are searing a Ribeye for a boardroom dinner or a porterhouse steak on a private yacht, these cuts offer the ultimate texture and unrefined depth of flavor that defines the pinnacle of beef.

THE GRAND ROAST SERIES

The Architecture of Consumption. Designed for the grand table and the long form culinary arts. Our whole muscle roasts provide a magnificent canvas for the private chef. These cuts are ideal for incredible mouthpiece and plated a majestic presentation, making them the undisputed choice for boutique banquets and high-profile celebrations.



PASTURE-RAISED LAMB

Delicate, Sweet and Sustainable. Sourced from the finest pastures, our lamb is selected for its mild flavour and exceptionally tender grain. From French trimmed racks to delicate loins, these cuts offer a sophisticated sweetness that pairs beautifully with fine wines and seasonal aromatics.

ELEVATED EVERYDAY & SLOW-COOK SELECTIONS

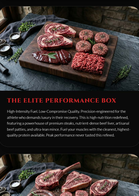
Value Without Compromise. For those who seek the learned, most sustainable expression of Africa on heritage, Our Blue Wildebeest venison is harvested with precision, offering an lean, subtle game profile that is remarkably high in iron and low in fat. An exotic, high protein alternative that brings a sense of place and adventure to any bespoke menu.

WILD SOPHISTICATION: BLUE WILDEBEEST

The Ultimate Delicacy. For those who seek the learned, most sustainable expression of Africa on heritage, Our Blue Wildebeest venison is harvested with precision, offering an lean, subtle game profile that is remarkably high in iron and low in fat. An exotic, high protein alternative that brings a sense of place and adventure to any bespoke menu.

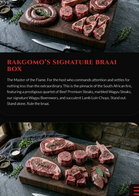
THE VITALITY SERIES: NUTRIENT-DENSE ORGAN MEATS

Nature's Most Potent Superfoods. The ultimate choice for the health-conscious elite and the lover, to fuel culinary pure fuel. These cuts are the most bioavailable sources of essential vitamins and minerals on the planet. Whether prepared as a delicate pâté or a seared nose-to-tail dinner, our organ meats provide the clean, concentrated fuel required by high-performing individuals.



THE CONNOISSEUR'S FLIGHT: FIND YOUR CUT

Take Ultimate Flavor Control. Why choose one when you can experience the full spectrum of excellence? This curated selection features the "Big Four" of luxury beef: Fillet, Ribeye, Sirloin, Rump, and T-Bone. Designed for high-profile hosting or an intimate dinner among friends, this box transforms a meal into an interactive tasting event. Discover your signature cut and redefine your standard for steak.



THE ELITE PERFORMANCE BOX

High-Intensity Fuel. Cold-Compressed Quality. Precision engineered for the athlete who demands luxury in their recovery. This is high-nutrit-fuel redefined, featuring a curated selection of premium steaks, nutrient dense beef liver, artisanal bone broth, and ultra-lean mince. Fuel your muscles with the cleanest, highest quality protein available. High performance never tasted this refined.

RAKGOMO'S SIGNATURE BRAAI BOX

The Master of the Flame. For the host who commands attention and settles for nothing less than the extraordinary. This is the pinnacle of the South Africa braai, featuring a prestigious quartet of Beef Premium Steaks, Assorted Wagyu Steaks, our signature Wagyu Boerewors, and succulent Lamb Loin Chops. Stand out. Stand alone. Rule the braai.

THE HERITAGE FAMILY COLLECTION

Curated Excellence for the Discerning Household. Luxury is a daily requirement, not a Sunday luxury. This collection bridges the gap between gourmet steaks and soul-warming tradition. A sophisticated selection of premium steaks, tender lamb, rich stewing meats, and traditional organ meats, ensuring that every family meal—from a quick Tuesday dinner to a slow-cooked feast—is anchored in Rakgomo quality.

BESPOKE CUTS

RAKGOMO PREMIUM CUTS

Luxury Curated Blockman Services (SA)
Established 2023

+27 68 203 5360
info@rakgomocuts.com

Gauteng
South Africa

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Who We Are

Rakgomo Premium Cuts is a premium Curated Blockman Dining & Hospitality Services provider. We bridge farm-level quality with chef-grade craftsmanship — offering expertly prepared cuts, portioning, packaging, and delivery tailored to dining establishments, hospitality groups, and private premium consumers.

EST. 2023

RAKGOMO

PREMIUM CUTS

FRESH IS BETTER THAN FROZEN

Our Promise

- Premium A-grade meat from trusted South African farms
- Expert blockman cutting for consistency and yield optimization
- Vacuum-sealed cuts under controlled-atmosphere standards
- Cold-chain delivery ensuring flavour integrity and safety
- Ongoing partner support for menu development

Our Process

1. Responsible Sourcing
We partner with reputable South African farms maintaining strict hygiene and ethical practices

2. Professional Cutting
Expert blockman cutting for consistency and yield optimization

3. Curated Portions
Portions based on venue menu requirements and specifications

4. Quality Packaging
Vacuum-sealed cuts crafted under controlled-atmosphere standards

5. Cold-Chain Delivery
Ensuring flavour integrity and safety from farm to fork

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Premium Cuts. Exceptional Experiences For World-Class Hospitality

Supplying hotels, restaurants, boutique lodges and airlines with expertly prepared premium cuts tailored for exceptional dining experiences.

EXPLORE PREMIUM CUTS

PARTNER WITH US

Premium Blockman Services for Hospitality

Rakgomo Premium Cuts supplies expertly prepared Wagyu and venison cuts to hotels, restaurants, boutique lodges and airlines that demand quality without compromise.

Rakgomo Premium Cuts supplies expertly prepared Wagyu and venison cuts to hotels, restaurants, boutique lodges and airlines that demand quality without compromise.

B2B Offerings

- *Premium Wagyu & Venison Supply*
- *Precision Blockman Services*
- *Hospitality Bulk Orders*
- *Airline & Catering Supply*
- *Professional Packaging & Delivery*

Curated cuts for refined hospitality.

REQUEST A CONSULTATION

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Contact

066 203 5360

WhatsApp Us

info@rakgomocuts.com

Gauteng, South Africa

*Auxiliary products and special requests are available strictly on a **consultation basis** with **minimum order requirements.***

Lorem ipsum dolor sit amet, consectetur adipiscing elit. Ut elit tellus, luctus nec ullamcorper mattis, pulvinar dapibus leo.

ABOUT US

First Name

First Name

Last Name

Last Name

Email *

Email Address

Contact Number *

Subject

Subject

Your Message *

Your Message

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Categories

BESPOKE CUTS

ELEVATED EVERYDAY & SLOW-COOK SELECTIONS (16)

PASTURE-RAISED LAMB (14)

SIGNATURE BOXES (5)

THE GRAND ROAST SERIES (9)

THE PRIME STEAK COLLECTION (12)

THE VITALITY SERIES: NUTRIENT-DENSE ORGAN MEATS (7)

THE WAGYU RESERVE (11)

UNCATEGORIZED

WILD SOPHISTICATION: BLUE WILDEBEEST

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Shop

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DEFAULT SORTING

80/20 BEEF PATTIES

R10,69 – R16,03

ORDER NOW

80/20 MINCE

R129,94

ORDER NOW

BEEF CLEAN TRIPE

R387,39

ORDER NOW

BEEF CUBES/STEWI BEEF

R12,87 – R64,36

ORDER NOW

BEEF HEART

R81,34

ORDER NOW

BEEF INTESTINE

R40,03

ORDER NOW

BEEF KIDNEY

R94,71

ORDER NOW

BEEF LEAN MINCE

R140,88

ORDER NOW

BEEF LIVER

R77,70

ORDER NOW

BEEF LUNGS

R35,17

ORDER NOW

BEEF PATTIES

R12,44 – R18,66

ORDER NOW

BEEF RIBS

R142,09

ORDER NOW

BEEF SHIN (THOR'S HAMMER)

R152,62

ORDER NOW

BEEF SHORT RIB

R145,74

ORDER NOW

BEEF STRIPS/STIR FRY

R161,53

ORDER NOW

BEEF TEXAN STEAK

R165,67

ORDER NOW

1 2 3 4 5 →

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BEEF SHIN (THOR'S HAMMER)

R152,62

> The ultimate showstopper. A massive, bone-in shin designed for the patient connoisseur who demands deep, marrow-infused richness and visual impact.

Portion Size: 1000g

1 ORDER NOW

Category: The Prime Steak Collection

Description | Reviews (0)

Description

Carved from the lower leg, this cut is rich in collagen and connective tissue. When slow-cooked, it transforms into succulent, fall-apart perfection with a precision-trimmed appearance. Braise low and slow for 6–8 hours until the meat is fork-tender.

Related products

BEEF TEXAN STEAK

R165,67

ORDER NOW

FILLET ON THE BONE

R138,56 – R184,75

ORDER NOW

FQ BRAAI MIX

R139,57

ORDER NOW

SIRLOIN STEAK

R56,42 – R78,99

ORDER NOW

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Cart

The Heritage Family Collection R4 243,78

R4 243,78

Everyday Excellence for the Discerning Household.

Cut Weight: 23800g per cut / Total Weight: 23.80kg

− 1 +

Total Order Weight	**23.80kg**

Add coupons

Estimated total	R4 243,78

Shipping will be calculated at checkout

Proceed to Checkout

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Checkout

Order summary

R4 243,78

Contact information

Log in

Email address

Create a password

Shipping address

Country/Region
South Africa

First name

Last name

Address

+ Add apartment, suite, etc.

City

Province
Gauteng

Postal code

Phone (optional)

Use same address for billing

Shipping options

Enter a shipping address to view shipping options.

Payment options

payfast

Payfast

Add a note to your order

By proceeding with your purchase you agree to our Terms and Conditions and Privacy Policy

Order summary

1

The Heritage Family Collection — R4 243,78

R4 243,78

Everyday Excellence for the Discerning Household.

Cut Weight: 23800g per cut / Total Weight: 23.80kg

Add coupons

Subtotal	R4 243,78
Delivery	Enter address to calculate
Total	**R4 243,78**

PLACE ORDER

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