

RESTAURANT REVIEWS, DINING DEALS &amp; FOOD NEWS

GO!



Fresh Tuna Poke from NorthFresh Sushi

## NEW FOOD TRUCKS TO TRY

# NorthFresh Sushi, The Wagyu Wagon



Housemade chili cheese fries at the Wagyu Wagon

Story and photos by **BARB GONZALEZ** • For The Bulletin

**F**our new trucks are creating a buzz on social media foodie sites, and — spoiler alert — they deserve the praise. Three of the food carts have joined established pods. Shimshon is at Mid-town Yacht Club. NorthFresh Sushi is at The Bite in Tumalo. General Duffy's Waterhole in Redmond is home to the Feast Food Co. truck. However, the Wagyu Wagon is by itself off 2nd street in Bend. I was told that there are plans to create a pod in the area, but the truck and picnic tables are parked in front of a home design store for now.

In this first of two columns, I'll explore two trucks that stand out for the extremely high-quality meat and fish.

While each food cart offers different types of food, they all have in common that each has a strong identity and outstanding cuisine.

## THE WAGYU WAGON

Renee (pronounced Ray-knee) Bouma and her husband came to Tumalo in 2013 and started the 2Sisters Ranch to raise Wagyu beef cattle. Committed to purity, the cattle they purchased were 100% Japanese Kobe beef. Much of the Wagyu beef

in the U.S. is what the industry calls "F1," or crossbred. That is, the cattle are 50% Angus and 50% Wagyu. Wagyu's excellent flavor and tenderness come from extreme fat marbling. Crossing the cattle with Angus would lessen the amount of marbling.

The Boumas are dedicated to producing the best quality Wagyu beef. The cattle are almost exclusively grass-fed from nutrient-rich local hay. They are never sent to a feedlot and are raised in a non-stressful manner. The result is the highest level of marbling that makes for highly tender, juicy meat.

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Umami burger with foie gras is made with 100% Wagyu Beef.