

Inspirational Recipes
for Round Cuts

Japanese **WAGYU** Beef



Japan Livestock Products Export Promotion Council

A STORY BEHIND THE JAPANESE WAGYU

Wagyu cattle registered through traceability system allowing you to check the certified status of individual identification of the Wagyu, from wherever you are.



Easily review the variety of Japanese Wagyu topics, in 15 languages.



Click!

Discover:

- The facts and features of Wagyu
- Wagyu recipes and home cooking ideas
- Japanese Wagyu restaurants and shops

Japanese Wagyu quality assurance information is now available via QR code on your smartphone.

“ Chefs have a responsibility to ensure optimum quality in the ingredients they serve to their customers. Our menu states that our beef is “Authentic Japanese Wagyu” to clearly indicate it comes from Japan. The Wagyu QR code gives users instant access to information on Wagyu and Japanese quality control standards, as well as accurate data on the traceability of their beef. ”

Romuald Fassenet / Château du Mont Joly

An MOF (Meilleur ouvrier de France) and a starred chef of the Château du Mont Joly in Sampans, Romuald Fassenet coaches teams for the Bocuse d'Or, continuously striving for perfection.



JAPAN LIVESTOCK PRODUCTS EXPORT PROMOTION COUNCIL

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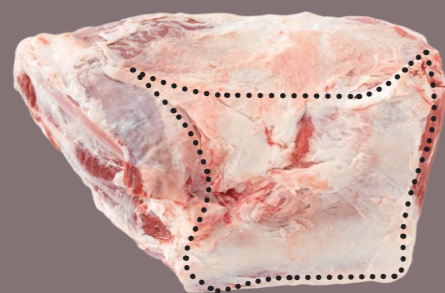
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JAPANESE WAGYU BEEF

ROUND CUTS

In Japan, Wagyu beef has different applications depending on the cut or parts used. Many international consumers and chefs may opt for high-grade loin cuts by default, but more uncommon and affordable cuts of Wagyu also have unique potential. In this recipe book, we will introduce Japanese Wagyu beef round cuts and detail their uses and appeal.

“Lean meat” generally refers to Wagyu round, but the cut is split into many different sections with varying levels of marbling and flavor. These individual cuts are commonly available in Japan, but harder to source in America. However, with an understanding of their characteristics, they can be cut and portioned on your own. Then, with some brainstorming, what was previously a single cut can be used to develop truly unique recipes with brand new Wagyu cuts!



GOOSENECK ROUND (sotomomo)

Gooseneck round is a lean and muscular cut from the round. The meat is generally rougher in texture and is relatively tough.

The weight composition ratio 7.4%

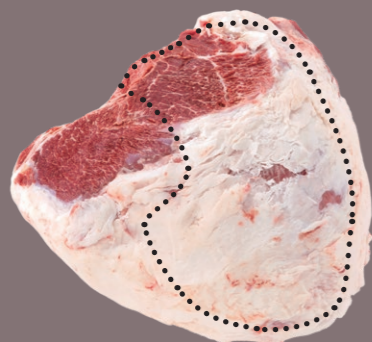
Individual cuts: Outside round / Eye of round / Heel / “Senbon”



CROSS SECTION

Broken down into: Flat of round (nakaniku) or outside round

The flat of round from the gooseneck has very beautiful marbling. Outside round is especially characterized by its firm texture and rich flavor.

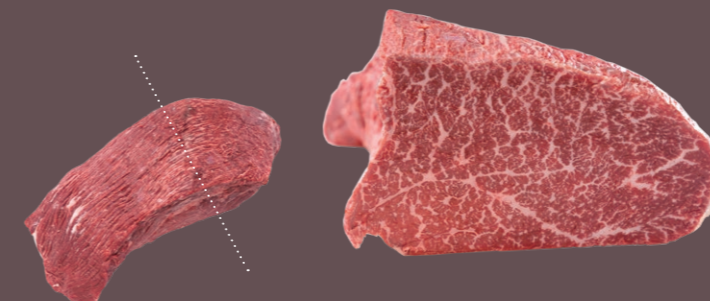


TOP ROUND (uchimomo)

Top round consists of a large block with a proportionately large amount of lean meat. It has large amount of fat covering, with very little underneath.

The weight composition ratio 6.5%

Individual cuts: “Oomomo” / “Komomo” / “Top round cap”



CROSS SECTION

Broken down into: Full peeled top round cap off large muscle (oomomo) or large round

The full peeled top round cap off large muscle is easily the most-marbled round cut. It has a light yet rich beefy flavor, and it melts in the mouth. This cut can be used for just about anything.

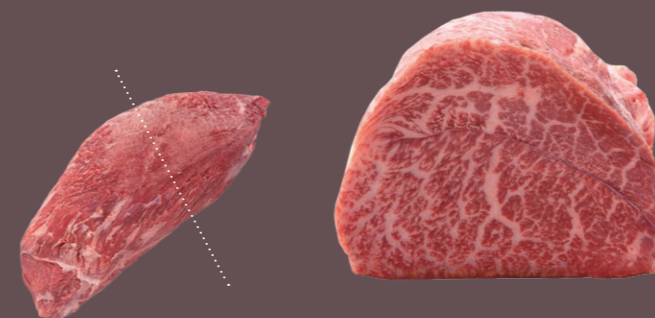


KNUCKLE (shintama)

The knuckle is a spherical shaped cut that consists primarily of lean meat.

The weight composition ratio 6.2%

Individual cuts: Tri-tip / Inside knuckle / Knuckle main / Outside knuckle



CROSS SECTION

Broken down into: Knuckle main muscle (shinshin)

The knuckle main muscle is also well marbled and includes a slight partition in the middle. This partition section isn't tough or inedible at all, it can be treated normally and consumed.

DEVELOPING MENU ITEMS WITH WAGYU ROUND CUTS

Wagyu round cuts can be grilled, broiled, fried, slow cooked sous vide, reverse seared, prepared rare or sliced thin for hot pot dishes like shabu-shabu or sukiyaki. The only limit is your imagination!



Scan the QR code to see recipe videos!

WAGYU OUTSIDE ROUND CARPACCIO

Lightly season Wagyu outside round with salt and pepper.
Sear the surface of the meat on all sides.
Immediately set to rest.
Once cooled, slice the whole cut thinly with a deli slicer.
Plate the meat accordingly.
Lightly salt and pepper and portion vinaigrette, salad and mushrooms.
Garnish with amaranth sprouts.
Top with sudachi citrus jelly to complete the dish.



A small amount of excess oil is fine, because it's natural Wagyu fat.



WAGYU LARGE ROUND SHABU-SHABU STYLE WITH SEASONAL VEGETABLES

Cut the large round into thin slices.
Place slices into dashi broth to cook gently.
Remove when the color starts to change slightly.
First, plate seasonal vegetables, like turnips, which are also cooked in dashi for flavor.
Plate the meat over top accordingly.
Garnish with boiled edamame for color.
Pour a bean paste sauce thickened with kudzu powder around the sides of the dish.
To finish, garnish with scallions, edible flowers and wasabi.



The temperature of the broth should be 62–63°C (143–145°F).



KNUCLE MAIN MUSCLE WAGYU CUTLET

Lightly season Wagyu knuckle main muscle with salt and pepper.
Dredge cut in flour and thoroughly shake off excess.
Dip the cut in batter (flour, egg, milk and seasoning).
Coat the battered cut in panko.
Deep-fry the breaded knuckle in oil.
Slice the cutlet and plate accordingly.
Garnish with vegetables to complete.



Oil temperature should be 170°C (340°F). Fry to a perfectly crisp golden brown.



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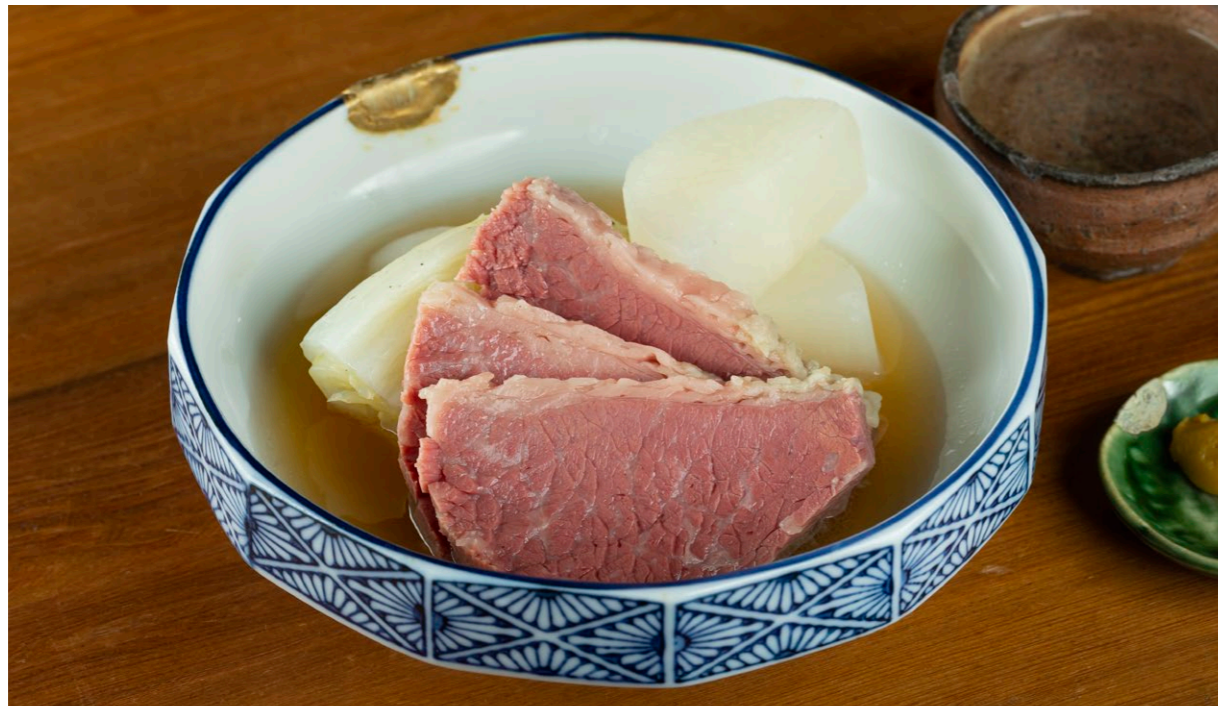
Feature 20 Amazing Chefs

Featuring 20 chefs in the Los Angeles, San Francisco and New York City areas



This Wagyu recipe inspiration book features different chefs with profoundly different approaches to Japanese Wagyu round cuts. We hope it gives you fresh ideas that could start the next Wagyu sensation!

Presented By
Japan Livestock Products
Export Promotion Council



WAGYU CORNED BEEF
Salt-brined Wagyu beef with cabbage, braised daikon and mustard miso

INGREDIENTS

| | | | |
|-----------------------------|--------|-----------------------|----------|
| Wagyu Gooseneck round | 1000 g | Powdered mustard..... | to taste |
| Daikon (trimmed)..... | 800g | Saikyo miso | 100 g |
| Napa cabbage..... | 800g | | |

PREPARATION

1. Trim Wagyu of any large fat chunks. Place in a 10% salt water brine. Add 0.3% of pink salt. Place in the fridge and cure the wagyu for 8 days.
2. After 8 days, place beef in fresh water and simmer for three hours.
3. Peel and trim daikon into 1 inch thick chunks. Boil in water for one hour.
4. Next, carefully place the daikon into the corned beef liquid and simmer for twenty minutes.
5. Boil cabbage in large pieces in water for one minute. Then, carefully place in the corned beef liquid and slowly cook for ten minutes.
6. Slice corned beef in a shallow bowl. Place daikon and cabbage. Add just a little bit of the broth in the dish. Serve with the mustard miso on the side. (For this dip, mix white saikyo miso into powdered mustard.)



WAGYU CUT: Gooseneck round

THOUGHTS ON WAGYU

Wagyu is something that has to be showcased, because it's one of the best products to come out of Japan. At Shibumi we highlight traditional Japanese techniques alongside the quality of the ingredients. Our restaurant's ethos is focused on understanding the cuisine of the Tokugawa period, when Japan didn't allow imports or trade. This kept the cuisine very pure, and the heritage of Wagyu provides a perfect avenue for exploring unadulterated product and maximizing its potential.

WAGYU CUT CHARACTERISTICS

Wagyu sales are dominated by fillet, striploin and ribeye, but at Shibumi we've experimented with off-cuts in the past for stew variations. The Gooseneck round from this project looked perfect for corned beef. It wasn't the traditional Japanese kappo style that we specialize in, but it worked in a pared-down presentation, using just salt for the curing method. Combined with seasonal daikon for a bright accent, the "corned" Wagyu beef really shined on its own.

DAVID SCHLOSSER

@chefdavidschlosser

Chef David Schlosser has cooked at some of the top restaurants around the world for the past 25 years. He trained under the top two Japanese chefs in America: Masa Takayama of Masa in NYC and Hiroyuki Urasawa of Urasawa in Beverly Hills. Schlosser later worked under two of the top chefs of Japan, Chef Tokuoka of Arashiyama Kitcho and Chef Murata of Kikunoi, both having three Michelin stars. These experiences led to the opening of Shibumi, a Japanese restaurant with a deep respect to Edo era Japan, which later received a Michelin star.

Shibumi

815 S Hill St
Los Angeles, CA 90014

@shibumidtl





WAGYU CARPACCIO DE BOEUF ROYALE

Thinly sliced Wagyu gooseneck, fresh shaved black truffle, Kaluga caviar, tempura wild mushrooms, truffle dressing, herb salad and bordelaise vinaigrette

INGREDIENTS

Carpaccio

Wagyu Gooseneck round / Salt / Peppercorns (mixed, ground)

Truffle Dressing

Crème Fraîche / Truffle oil / Salt and pepper

Tempura Wild Mushrooms

Wild mushrooms / Tempura flour / Carbonated water

Bordelaise Vinaigrette

Beef demi-glacé / Dijon / Red wine vinegar / Vegetable oil / Shallots (finely minced)

Herb Salad

Blond frisée leaves / Parsley leaves / Chives / Watercress / Dill / Mâche

Garnish

Fresh black truffles / Kaluga caviar / Button mushrooms (raw and cleaned)

PREPARATION

Wagyu Gooseneck Carpaccio: Using a knife, carefully remove any unwanted sinew or silverskin from the meat. Cut the meat against the grain into desired sized pieces. Season the meat generously with peppercorn mix and salt. Gently sear the outside of meat in a saute pan on med-high heat, keeping the meat very rare. You don't want to sear the meat too hard, to avoid a thick gray line. Once seared, roll tightly in plastic wrap to create a cylindrical log shape, and freeze. When ready to eat, using a meat slicer, slice thinly and build the garnish on top.

Truffle Dressing: Mix the crème fraîche and truffle oil together. Season with salt and pepper to desired taste. Reserve on side or place in squeeze bottle.

Tempura Wild Mushrooms: Place the tempura flour into a mixing bowl and whisk in the carbonated water. The consistency should be similar to pancake batter where it lightly coats the mushrooms. Bring oil in a sauce pot or fryer to 350°F. Gently coat mushrooms with tempura, shaking off excess batter and place into hot oil. Move them around until lightly golden and crispy. Remove from oil and pat dry, season with salt and pepper and place on top and around carpaccio dish.

Bordelaise Vinaigrette: To make vinaigrette, place the beef demi-glacé, Dijon and red wine vinegar into mixing bowl. While mixing, slowly drizzle vegetable oil into the mixture until fully combined. Add minced shallots and season with salt and pepper to taste. Reserve on side or place in a squeeze bottle.

Plating: Slice the carpaccio with a meat slicer very thin and place around the plate. Season lightly with salt and pepper. Shave the black truffle thinly with a mandolin or knife and place on top of the carpaccio. Place little dollops of Kaluga caviar around the carpaccio. Shave the button mushrooms thinly with a mandolin or knife and add over top. Add a few dots of the crème fraîche truffle dressing. Carefully place the herb salad. Fry the tempura wild mushrooms, pat dry, season and place on top. Lastly, drizzle the bordelaise vinaigrette around the outside of the carpaccio.



WAGYU CUT: Gooseneck round

THOUGHTS ON WAGYU

I have always held Japanese Wagyu beef in the highest regard as a specialty ingredient, both as a chef and consumer. While Wagyu beef is being raised outside of Japan, the quality and processes involved with Japanese production still produce the best quality, highest marbling and flavor. The quality is unmatched. I am always impressed and happy working with any Japanese Wagyu product. It still excites me every time I work with it and taste it. We're honored for the chance to share Wagyu with the world.

WAGYU CUT CHARACTERISTICS

The Gooseneck cut from the Japanese Wagyu round proved to work great for our carpaccio dish. The gooseneck cut has great flavor, texture and tenderness. The only further preparation needed was for us to trim off the excess sinew/silver skin and cut it against the grain for maximum tenderness. I would absolutely use this cut again, especially for carpaccio or another dish where it is sliced thin against the grain. I found it quite easy to work with for my dish application, and it did not disappoint.



DEAN YASHARIAN

Chef Dean Yasharian's work ethic and passion for food emerged from his upbringing on a farm in upstate New York and has continued throughout his 20-year culinary career. He has trained in the U.S. and Europe under world-renowned chefs, including Daniel Boulud, Gordon Ramsay and Daniel Clifford, and has honed his skills in Michelin-starred restaurants. Yasharian is also a former winner of Food Network's cooking competition "Chopped."

Perle

43 E Union St
Pasadena, CA 91103

@perle_restaurant



GRILLED JAPANESE WAGYU KNUCKLE

Charcoal-grilled Wagyu with Perigord black truffle butter, sunchokes and nasturtium petals

INGREDIENTS (1 people)

| | | |
|--|--|---|
| Wagyu Knuckle..... 6 oz | Whole milk 1/4 cup | Fresh ground black pepper..... 1 tsp |
| Sunchokes 4 oz (peeled and cubed: 3 oz / finely sliced on mandolin: 1 oz) | Garlic (peeled and minced) 1 tsp | Bay leaf 1 |
| Cream 1/4 cup | Kosher salt 2 tsp | European-style salted butter 1 oz |
| | Sea salt 5 g | Perigord black truffles 8 g |
| | | Nasturtium (garnish) |

PREPARATION

1. Combine 3 oz peeled and cubed sunchokes with milk, cream, bay leaf and garlic in a small saucepan. Simmer until sunchokes are soft and can be pierced with a fork, place in blender and slowly add the cooking liquid, blending until velvety. Mix in 1 teaspoon of kosher salt. Pass through a tamis to make smooth and keep warm.
2. Fry the 1 oz of finely sliced sunchokes in neutral frying oil until golden brown, remove from oil and place on sheet tray with food grade towel to soak up excess oil. Season the chips with vinegar powder and salt. Set aside.
3. Put the European-style salted butter in a food processor with 4 grams of the Périgord truffles and blend until smooth, like icing. Set aside.
4. Season the Wagyu knuckle with salt and pepper and grill the steak over charcoal to desired firmness and let rest to desired temperature.
5. Plate the steak by spreading the puree out broadly in the center of a nice plate, place the rested and sliced steak over the puree and melt the truffle butter on top, finish with sunchoke chips and shaved truffle. Finish with nasturtium petals.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

Respect for the whole animal is how I always approach utilizing product. As a predominantly seafood chef, the sourcing and logistics aspect of running a kitchen is a focus for me, and exploring new avenues in Wagyu beef is very exciting. Working with Japanese Wagyu directly is educational for me. In turn that allows me to educate my team and our guests about the whole-animal aspect and how sustainable farming should be. The transparency and pedigree of Wagyu beef is upper echelon, which is what I like to offer as a chef.

WAGYU CUT CHARACTERISTICS

This Wagyu round knuckle cut hit every benchmark for me, in terms of what I like to eat and what I like to prepare for diners. The marbling was good, but not crazy, and let the real flavor of the beef through, which I really like. Using an “off-cut” to create a special dish is something that I already often consider at Saso, so the fit was natural. The affordability due to spectacular yield makes the cut even more attractive, for all sides. Working with this cut improved our understanding of Wagyu—for myself, my team and my diners.

DOMINIQUE CRISP

@domcrisp

Chef Dominique Crisp is one of LA's rising culinary stars and his talent in the kitchen started at the early age of fifteen. He developed his cooking prowess in France and Oregon before landing in LA and diners have been following his bold approach to locally sourced foods ever since. Crisp is equally keen on the art of hospitality and his dining rooms exude guest-focused relationships.

Saso

37 South El Molino Ave
Pasadena, CA 91101

@sasobistro





PAN-SEARED WAGYU TRI-TIP

Wagyu tri-tip in beurre monte with wine-braised burgundy snails, radicchio compressed in balsamic honey, bone marrow vinaigrette, crispy shallots and petit tarragon

INGREDIENTS

| | | |
|---|-------------------------------------|---|
| Pan-seared Wagyu | Chopped tarragon..... 10 g | Red wine 200 g |
| Wagyu Tri-tip (Knuckle)80 g | Red wine vinegar 5 g | Salt and pepperto taste |
| Bone Marrow Vinaigrette with Burgundy Snails | Sel gris 5 g | Radicchio |
| Veal glace250 g | Braised burgundy snails 10-12 | Radicchio 1 head (cut into petals discarding the core) |
| Diced bone marrow 50 g | Braised Burgundy Snails | Balsamic vinegar 1/4 cup |
| Lemon segment, diced..... 10 g | Burgundy snails10-12 | Honey 1/8 cup |
| Red onion (brunoise) 10 g | Unsalted butter..... 50 g | Salt..... 1 tsp |

PREPARATION

Bone Marrow Vinaigrette with Burgundy Snails :

Heat veal glace. Fold in all ingredients. Season with salt and pepper to taste.

Braised Burgundy Snails :

Melt butter. Sweat escargot in butter. Add wine and reduce until snails are glazed. Cool down and reserve.

Radicchio :

Compress all together. Season with olive oil when ready to serve.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

I have nothing but positive thoughts on Wagyu in general, from the way the cattle are taken care of, to the dedication of Japanese farmers and the respect they put into their product. Japanese chefs always find ways to elevate even secondary cuts, and I wanted to do an American take on maximizing the tri-tip here at Otium, which is something we're not entirely used to. But thanks to the quality of the Japanese product, it totally worked.

WAGYU CUT CHARACTERISTICS

The knuckle cut I received actually included tri-tip, and the cut was unlike anything I've ever seen. I had an amazing experience with the cut. Instead of going with Asian fusion, I wanted to present the cut in an American barbeque or steakhouse experience. We folded a bone marrow and escargot sauce into a bordelaise sauce made from the tri-tip trimmings before making the dish really pop with fresh tarragon and crispy shallots. We were really able to use the cut to its full potential.

JONATHAN GRANADA

@jgranada39

Chef Jonathan Granada began his culinary career at Bouchon and The French Laundry. Granada later moved to LA to begin working on the opening of Otium, where he currently serves as Director of Culinary Operations. He's won numerous accolades and culinary awards including FSR's Magazine's "Rising Stars" in 2018 and was named the winner of Cochon555's King of Porc at Grand Cochon in 2017.

Otium

222 South Hope St
Los Angeles, CA 90012

@otiumla





WAGYU TOP ROUND SHABU-SHABU

Shabu-shabu style Wagyu with Kona abalone, beech mushrooms, cauliflower and aromatic broth

INGREDIENTS

Wagyu Top Round
(thin sliced for shabu shabu)

For the Abalone

Grapeseed oil /
Medium sweet onion (diced) /
Medium carrot (diced) /
Medium celery (diced) /
Medium leek (white part only, diced) /

Garlic cloves (unpeeled) /
Ginger (peeled and sliced) /

Lemongrass (chopped) /

Unsalted chicken broth /

Tamari (Tamari soy sauce) /

Sake /

Mirin (Japanese sweet rice wine) /

Dried kombu / Live Kona abalone

For the Vegetables

Small cauliflower /

Beech mushroom caps

To Finish

Small breakfast radish /

Chives (finely chopped) /

Extra virgin olive oil

PREPARATION

For the Wagyu: Thinly slice the wagyu beef on a deli slicer to 2 mm and reserve in the fridge.

For the Abalone: Add grapeseed oil to a 3–4 qt pot. Add onion, carrot, celery, leek and garlic over medium-high heat. Stir the vegetables and sweat them for about 5 minutes. Add the ginger, lemongrass, chicken broth, soy, sake, mirin, kombu and abalone. Turn the heat up to high and bring the liquid to a simmer. Once simmering, turn the heat down to maintain the simmer and allow the abalone to cook for 55 minutes. Remove the abalone from the broth and reserve at room temperature. Strain the broth through a fine strainer and discard the vegetables. Transfer the strained broth back into a pot and simmer to reduce by a quarter (or until desired flavor is achieved).

For the Vegetables: Cut the cauliflower down to individual florets. Save the larger ones for shaving for garnish. Cut the smaller florets into small bite size pieces (about pinky nail size). Cut the stems off the beech mushrooms to leave only the caps. Add the small florets of cauliflower and mushroom caps to the hot broth and allow them to cook for about one minute. Lower the heat to a bare simmer.

To Finish: Clean the abalone by removing the meat off the shell and trim off the liver and mouth. Slice the abalone into thin slices (about 3 mm thickness) and add to the barely simmering broth. Arrange the abalone, mushrooms and cauliflower florets in six bowls. Keep the broth in the pot on low heat. Cook the sliced Wagyu beef in the broth shabu-shabu style until desired doneness. Arrange the cooked Wagyu along with the abalone and vegetables. Add the chives to the broth and pour the broth into the bowls. Drizzle a little extra virgin olive oil over each bowl. Slice the large cauliflower florets and breakfast radish paper thin. Toss the shaved cauliflower and radish with a little olive oil and place a small mound of salad on top of each bowl.



WAGYU CUT: Top round

THOUGHTS ON WAGYU

Wagyu remains ever popular and it seems we are constantly engaged with the product in new ways. We've worked with it for many years, and currently feature A5 New York strip and ribeye. I first tried a shoulder piece when working under Wolfgang Puck and was blown away—this was in an era when it was nearly impossible to get. In the future, I'd like to visit a Wagyu production farm to further explore the heritage of the product and the sustainable, ethical rearing methods.

WAGYU CUT CHARACTERISTICS

For this Wagyu top round cut, we enjoyed using a shabu-shabu style preparation that pairs perfectly with the abalone and the broth, allowing the Wagyu flavor to shine through nice and bright. The pairing with abalone was a happy coincidence, but ended up being a perfect contrast of texture and briny flavor with the soft, fatty Wagyu. Maintaining the beefy flavor was important in this dish as well—I wanted to make sure to not overwork the meat, letting its natural character shine.



JOSIAH CITRIN

 @josiahcitrin

Chef Josiah Citrin is a culinary expert and veteran of Los Angeles's gourmet dining scene, with more than 25 years of experience. He is a two-star Michelin chef and owner of Santa Monica's highly-acclaimed Melisse Restaurant, Charcoal Venice, Dave's Doghouse in the Staples Center, and operates the food and beverage program at the LINE LA in Koreatown, as well as their restaurant Openaire. His culinary philosophy, "In Pursuit of Excellence" sets the standard for all of his concepts.

 Citrin

1104 Wilshire Blvd
Santa Monica, CA 90401

 @citrinla





TRIPLE-SEARED WAGYU TOP ROUND

Wagyu top round washed in sake and tamari soy sauce, with roasted eggplant and black trumpet mushrooms

INGREDIENTS

Triple-seared Wagyu Top round

Wagyu Top Round
(cleaned and cut into 1 inch steaks) /
Sake (cooking sake) / Rock salt (coarse) /
Tamari (Tamari soy sauce)

Eggplant Puree

Eggplant (no skin or seeds) / Cream /
Shiro koji liquid / Oil to blend /
Sea salt

Pan-roasted Eggplant Steak

Small eggplant
(cut into rectangle (1/2 thick) around 3 x 2 inches) /
Oil / Aromatics (garlic, thyme) / Butter /
Tamari soy sauce / Water

Pan-fried Black Trumpet Mushrooms

Black trumpet mushrooms
(you may substitute shiitake mushroom or the
mushroom of your choice) /
Oil

Roasted Smoked Beef Stock

Beef bones / Onion (large dice) /
Carrot (large dice) /
Stalks celery (large cut) /
Bay leaf / Peppercorns

PREPARATION

Triple-seared Wagyu Top Round: Remove Wagyu from refrigerator and allow to sit at room temperature for 30 min. While resting, prepare a hot grill. Place sake, salt and tamari in separate shallow dishes. Press steak firmly into rock salt. Place onto a hot grill to create a caramel brown sear. (about 30 seconds) salt may pop due to the heat. Next, Rinse salt off in the sake, and return to grill to slightly deepen caramelization. Finally, Place in the Tamari for 5 min. Steak will be rare at this stage. After the meat then return it to the grill for final browning. Place in warm place if not serving immediately.

Eggplant Puree: Combine cream and eggplant in a saucepan and simmer gently till cooked through (about 20 minutes). Strain and reserve the liquid. While the eggplant is still warm, place in a blender with 1 tablespoon of the reserved cream. Process till smooth. While blending drizzle oil into purée until smooth. Season to taste with salt.

Pan-roasted Eggplant Steak: Heat a frypan over medium with aromatics and oil. Cook eggplant on each side until golden brown. Deglaze with tamari and water. Next, Add butter, ensure eggplant is coated on both sides and cook over low heat until cooked through, around 5 min.

Pan-fried Black Trumpet Mushrooms: Heat pan over medium high heat. Add oil and add dry mushrooms. Cook quickly until slightly crisp. Remove and season with salt.

Roasted Smoked Beef Stock: Place bones in a smoker for 3–4 hours until a deep brown color develops. Alternatively, roast in a 400°F oven for 45 min until deep golden brown. Take bones and place in a stock pot with other ingredients. Cover bones with filtered water. Simmer over medium-low heat for approximately 6 hours. Do not allow it to boil or bubble, as this will emulsify the stock. Strain through a fine mesh sieve and cool quickly. Return to the stove in a pan and simmer over medium heat to reduce. Continue until desired thickness is reached. Season with salt and pepper.

To Plate: Season the final dish with black pepper and furikake. For plating please see photo.



WAGYU CUT: Top round

THOUGHTS ON WAGYU

I began working with Wagyu before it was common stateside, and I've always been impressed with the passion, production, heritage, flavor and even the packaging and care the product is handled with. I try to take our team to Japan once a year to learn directly about this incredible product. As a high-end restaurant, we relish the opportunity to introduce American consumers to real Wagyu and share its heritage. There are a lot of imposters on the market, and we value serving real Wagyu from Japan.

WAGYU CUT CHARACTERISTICS


Wagyu top round was a first for us—we've been using ribeye for the past 10 years. This cut was definitely leaner, but exceptionally flavorful and very tasty, even compared to some of the higher-end cuts. The aroma when it hit the grill was powerful and enticing, and I think this cut has high potential for many different preparation methods. Triple-searing the cut, with washing in sake and tamari soy sauce in between, imparted fantastic flavor, and it was rewarding to prepare Wagyu with our own Japanese fusion techniques.




JUSTIN COGLEY

 @justincogley

Chef Justin Cogley joined Aubergine in 2011 as Executive Chef, where he oversees Aubergine and all of LAuberge Carmel's culinary programs. Under his direction, Aubergine has enjoyed substantial acclaim, including multiple James Beard Foundation awards, Wine Spectator's Best of Award of Excellence and Forbes Travel Guide's Five-Star rating. Cogley has also been awarded the prestigious title of Grand Chef Relais & Châteaux, and Food & Wine magazine's "Best New Chef". Also in the first ever State of California Michelin guide, Aubergine was awarded 1 star.

 Aubergine

Monte Verde at Seventh
Carmel-by-the-Sea, CA 93921

 @auberginecarmel



TEISHOKU BEEF TRAY

Koji-aged Wagyu top round, grilled brocolini in sesame dressing, Wagyu dashi, cucumber sunomono, sake lees-pickled red daikon, kimchi, yuzu shichimi and Wagyu powder

INGREDIENTS

| | | |
|---|---|---|
| Koji-aged Wagyu Top Round 50 g | Maldon Salt 1 tsp | Rare Seared Beef |
| Grilled Brocolini in Sesame Dressing 2 cups | Yuzu Shichimi + Wagyu powder 1 tsp | Wagyu top round (sliced on meat slicer) / Wagyu tallow / Maldon sea salt / |
| Wagyu Dashi 5 oz | Koji Beef Rub | Black truffle miso dressing / |
| Cucumber Sunomono (Japanese vinegar pickles)..... 15 g | Koji (natural fungus culture) / Mochiko flour | Sansho pepper (Japanese pepper) / |
| Sake lees Pickled Red Daikon 15 g | Koji Beef | Citrus lace / Citrus marigold flower petals |
| Napa Cabbage White Kimchi..... 15 g | Koji-aged Wagyu top round / Wagyu tallow / Deep ocean sea salt / Black pepper | |

PREPARATION

Koji Beef Rub: In a vitamix, blend dried rice koji until fine. Dust generously over Wagyu on a wire rack and cool covered for at least 36 hours.

Koji Beef: Make sure the coals are hot and the Wagyu is tempered. Brush the Wagyu generously with Wagyu tallow. Season with deep ocean sea salt and black pepper. Grill over the binchotan and constantly flip the beef to ensure even cooking. Once the beef is medium rare, remove from the grill and slice.

Rare Seared Beef: Brush a tray with some Wagyu tallow and lay down the sliced top round. Brush with more Wagyu tallow and tap with binchotan charcoal. Dress with black truffle and miso dressing. Finish with Maldon sea salt, sansho pepper and citrus marigold.

Portion rare-seared Wagyu top round and plate to create teishoku beef tray alongside grilled brocolini, Wagyu broth, cucumber sunomono, sake lees-pickled pink radish and napa cabbage white kimchi.



WAGYU CUT: Top round

THOUGHTS ON WAGYU

Utilizing the whole animal and taking advantage of non-loin cuts is one of the foundations of Gozu. Subverting expectations and creating new experiences are at the core of our philosophy. Relationships are also important to us, and we take pride in unraveling some of the enigmatic aspects of Japanese cuisine and presenting them for American guests. We want to build on those relationships and our understanding of Japanese cuisine, including Wagyu and the pedigree and dedication involved, to continue acting as educators in the culinary world.

WAGYU CUT CHARACTERISTICS

Wagyu has become more commodified and thought of as simply soft, fatty meat that is luxurious. In order for more people to understand where it comes from, we're devoted to spending energy on working with different cuts. The top round cut could be thought of as difficult to work with—there's a lot of fat, and the meat is texturally challenging. But once you formulate a plan, and put a little bit of koji on it to break it down, the round cuts have incredible potential.



MARC ZIMMERMAN

@chef_zimmerman

Chef Marc Zimmerman has served as executive chef and has opened numerous celebrated West Coast restaurants. Zimmerman leveraged his extensive knowledge, passion and relationships in Japan to create one of the best whole animal Wagyu programs in the country.

GOZU

201 Spear St
San Francisco, CA 94105

@gozu.sf



WAGYU TOP ROUND CARPACCIO

Wagyu top round pounded tender and thin, showcasing how delicious this cut is prepared raw

INGREDIENTS

| | | | | | |
|-------------------------|--------|----------------------------------|---------|---------------------|-------|
| Wagyu Top Round | 4-6 oz | Thai basil | 2 bunch | Preserved lime..... | 2 ea |
| Kumquats | 8 ea | Rice bran oil | 2 qt | Fleur de sel..... | 1/4 c |
| Heavy cream | 2 qt | Thai bird and Arbol chilis | handful | | |
| Fresh horseradish | 1 pint | White sesame seeds | 1/2 c | | |

PREPARATION

1. Reserve centers from 2 preserved limes and dehydrate for 24 hours. Grind into a powder and toss with Fleur de sel.
2. Grate fresh horseradish and add to heavy cream. Bring to a simmer and then let cool. Strain out horseradish once cream is cool. Whip horseradish cream until it is almost to stiff peaks, and put into piping bag.
3. Slice and deseed kumquats, toss with oil and salt. Roast at 375°F for 10 min until slightly caramelized. Let cool.
4. Pick and then blanch Thai basil leaves in salted water. Pulse in blender while slowly drizzling in 1 quart rice bran oil. Strain through a chinois, reserve oil and discard basil pulp. Reserve some small leaves from the basil for garnish.
5. Bring 1 quart rice bran oil and a mix of dehydrated Thai bird and Arbol chilis (stems removed) to a very slight simmer, and then turn off the heat. Let oil sit warm for 3 hours. Cool overnight and then strain out chilis.
6. Toast white sesame seeds in oven at 300°F for 30 minutes on low fan or until they brown and become fragrant.



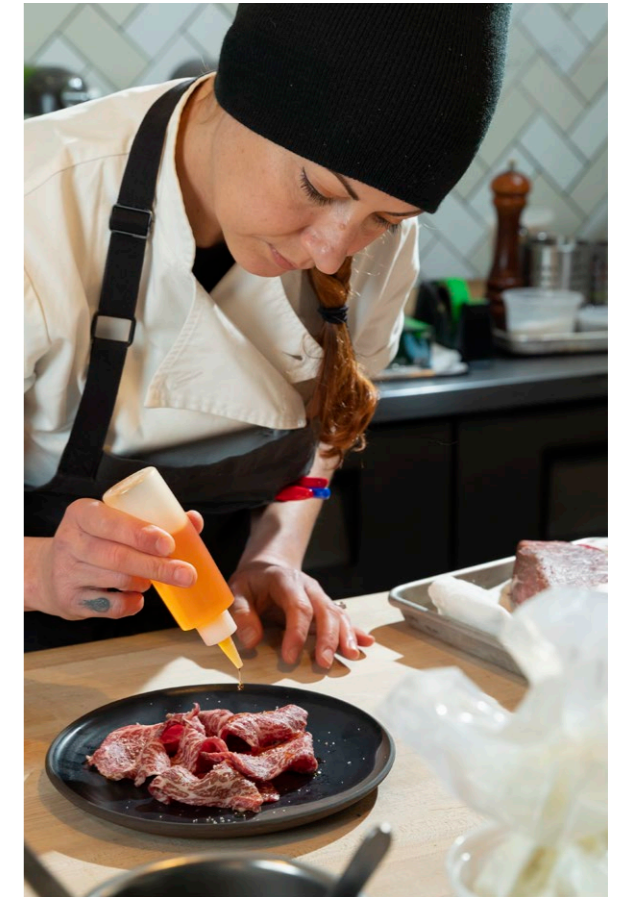
WAGYU CUT: Top round

THOUGHTS ON WAGYU

My previous experience with Wagyu included a long stretch of intense butchering training. This was valuable experience in getting comfortable with the product and learning how to break it down into different cuts and treat them accordingly. Helping our guests understand that Wagyu isn't all ultra-expensive loin cuts through this project was a fantastic experience. It was an honor to further learn about the product and showcase it at Sister, and I hope to continue a strong relationship with Wagyu beef into the future.

WAGYU CUT CHARACTERISTICS

The Wagyu top round cut was amazing, and while it was a bit leaner and had less intense marbling than I've come to expect from Wagyu, it still melted in my mouth. This brought a carpaccio to mind immediately. The dish has been exceptionally popular our restaurant and is nearly sold out! The meat looked great on the plate and had wonderful, beefy flavor. Wagyu is exciting for our team and guests, and the individual tracking system is a great way to show the dedication each head of cattle is raised with.



MELISSA PERFIT

@jefaperfit

Chef Melissa Perfit trained under some of the most recognized names in San Francisco while honing her post graduate culinary skills. She currently serves as Executive Chef of a beloved San Francisco kitchen and has appeared as a contestant on Top Chef, Season 15. Perfit is highly regarded for her California cuisine and her expert knowledge of seafood.

Sister

3308 Grand Ave
Oakland, CA 94610

@sisterrestaurant



WAGYU WITH TAHITIAN SQUASH AND ROASTED SHALLOT

Wagyu medallions prepared to highlight the flavor and nuance of Wagyu beef

INGREDIENTS

| | | |
|---|----------------------------------|--|
| Wagyu Tri-tip (Knuckle; shaped and tied into medallions) / | Smoked Wagyu Fat / | Shallot (peeled and roughly chopped) / |
| 25-year-old balsamic vinegar / | Salt and Black pepper | Garlic / Branch thyme / Bay leaf / |
| Tahitian Squash Roll / | Beef Braise and the Sauce | Red burgundy / Rendered Wagyu fat / |
| Tahitian Squash Puree / | Wagyu trim (cut into 1" cubes) / | Beef or rich chicken stock / |
| Shallot Confit / Braised Beef / | Onion / Carrots / Celery root / | Salt and pepper |

PREPARATION

For the Beef: Trim the fat from the beef and find the Round Muscle. Save all fat and render. Cut the round muscle into 3-4 oz. portions. Shape each steak using a linen napkin and tie each steak with twine to maintain shape. Once the fat is rendered, smoke it with your favorite wood – we use alder. Save the rest of the usable meat for the braise. Set the steaks aside while you prepare the rest of the ingredients.

Beef Braise and the Sauce: Season the beef with salt and freshly milled pepper. Brown the beef on all sides using the rendered beef fat. Once the beef is well browned remove it from the pot and add the mirepoix and the herbs. Cook the mirepoix until it is soft and lightly caramelized. Deglaze with the red wine. Add the beef back to the pot, reduce the wine by 1/3. Add the stock, bring to a simmer, cover the pot and slowly simmer the beef until it is completely tender. Once the beef is tender, remove it from the pot. Strain the broth, save the carrots. Put the strained broth back on the fire, simmer and reduce the broth until it thickens into a sauce. Skim the sauce as it reduces, removing fat and sediment with a small ladle. Once the sauce has reduced, strain it several times through a fine mesh sieve, set the sauce aside for the plate.

To finish the dish: Start a charcoal fire. Allow the beef to temper for at least half an hour while the coals are getting hot. Season the beef with sea salt and freshly milled black pepper. Grill the medallions on both sides, flipping them often until they are lightly charred and medium rare. Just before you take the medallions off the grill, brush them on both sides with aged balsamic vinegar and cook them just a bit more to caramelize the vinegar. Once the steaks are cooked remove them from the grill to a resting rack. Rest the steaks in a warm spot for at least 5 minutes while you prepare the plates. Drop a quenelle of squash puree at 9 o'clock. Place a slice of the squash roll on the plate at 7 o'clock. Place the shallot confit at 11 o'clock on the plate. Remove the twine from the medallion, cut the steak in half, turn the cut sides up and season them lightly with a bit more sea-salt. Brush the cut face with a little smoked wagyu fat, place the meat on the plate at 3 o'clock. Spoon a little of the sauce over the meat and into the center of the plate. Serve immediately.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

I've spent time in Kagoshima and visited a number of Wagyu farms to see how the cattle are raised first hand. It was an exceptionally formative experience that defined my conception of the product to this day. From how the very finest genetic lines are maintained, to the consideration for the welfare of the animal—it's a model that all farms should really take in terms of cattle production. We educate our guests on each head of Wagyu that passes through our kitchen, and it's an honor to be closely involved with Wagyu to this day.

WAGYU CUT CHARACTERISTICS

As it comes from muscles that are used more, the knuckle tri-tip is slightly tougher, in relative terms, but had great flavor. I cleaned up the tri-tip for this project and found the heart of the muscle, which I cut into medallions that almost resembled filet mignon, except considerably fattier. Wagyu encompasses the entire cow, not just upper-echelon sirloin, and it was enjoyable to work with a cut that offers a different experience and price point for our guests. Our whole team enjoyed the opportunity to expand on our Wagyu repertoire.



MICHAEL CIMARUSTI

@cimarustila

Executive Chef & Restaurateur Michael Cimarusti, winner of the 2019 James Beard 'Best Chef: West' award, combines his knowledge and appreciation of the dynamic nature of seafood with an advocacy for sustainable practices evident in every dish. Wagyu beef is also a staple on his menu. Cimarusti graduated with honors from the Culinary Institute of America and worked closely with a number of award winning chefs before collecting his own industry accolades, including two highly coveted Michelin stars.

Providence

5955 Melrose Ave
Los Angeles, CA 90038

@providencela



CORNEA A5 WAGYU ROUND

A5 Wagyu with 'French' Pastrami Spice, Russian Dressing Emulsion, Red Onion Marmalade, Mustard Frill.

INGREDIENTS

| | | |
|---------------------------|----------------------------|--------------------------------------|
| Corned Wagyu Round | Mustard seed 6 g | Pastrami Rub |
| Wagyu Knuckle 3 lb | Juniper 6 g | Coriander seed / Fennel seed / |
| Brown sugar 1% | Bay Leaf 3 each | Cubeb peppercorn / |
| Kosher salt 3% | | Aleppo pepper / Salt |
| Pink salt 1% | Red Onion Marmalade | Russian Dressing Emulsion |
| Thyme 1/2 bunch | Red onion (brunoise) / | Tomato water / Shallot / |
| Rosemary 1/2 bunch | Red wine vinegar / | White Wine vinegar / Dijon mustard / |
| | Red wine / Brown sugar / | Salt / Egg yolk / Canola oil |
| | Bay leaf / Salt / Butter | To Plate |
| | | Mustard Frill |

PREPARATION

Corned Wagyu Knuckle: Add all ingredients into a large pot and place on stove. Bring mixture to a boil and infuse all the aromatics and melt the salt and sugar. Once to a boil, turn off and let cool to room temperature. Place the knuckle in a large plastic bin and cover with liquid, place into the fridge. This will need to be submerged in liquid for 7-10 days, and the beef should be rotated often throughout that time.

Red Onion Marmalade: Sweat the onions down in a medium sauce pot with the butter. Add red wine and reduce by half. Add red wine vinegar, sugar, bay leaf and bring the liquid down to a syrup consistency and ensure the onions are tender. Mount in a little more butter if needed and adjust seasoning with salt. Cool down and reserve for plating.

Pastrami Rub: Toast all spices until aromatic and golden brown. Let them cool completely. Blend all together in a small spice grinder until finely ground.

Russian Dressing Emulsion: Sweat shallots in a little canola oil until translucent and tender. In a blender, add the shallots, vinegar, mustard, egg yolk and salt. Turn on low speed and slowly add canola oil and begin to make an emulsion. Blend the mixture until all ingredients are smooth and all the oil has been incorporated. The consistency will be slightly thicker than a salad dressing. Cool and reserve for plating in a squeeze bottle.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

I've been fortunate enough to visit Wagyu production facilities in Japan through my lengthy experience working with all different cut from the product. The idea of getting more off-cuts and non-streamlined cuts to the US was a central idea behind my journey. It was an honor to introduce fellow chefs to the product through this experience. You can jazz Wagyu up however you want, but the product shines brightest in the simplest preparation. The level of quality and appreciation has deep roots, and that's what keeps me coming back.

WAGYU CUT CHARACTERISTICS

Wagyu Knuckle is relatively more toothsome and definitely has to be cooked properly, to medium at most. As a French-American brasserie, we corned the meat, put it in pastrami spice and sliced it like a faux pastrami. There are specific ways Wagyu should be treated and regulations to how it's produced, for a reason. The knuckle cut sliced against the grain was nearly perfect. The fat content, how it breaks down and cooks—it represents how A5 Wagyu should taste and feel texturally.



OMRI AFLALO

@foodlife80

First-generation Moroccan-American Omri Aflalo grew up in Oakland, surrounded by family members cooking traditional Moroccan cuisine. At Michelin-rated restaurants in Europe, Aflalo fully immersed himself in French culture, cuisine and technique. He further advanced his skills under the tutelage of James Beard Award-winning chef Michel Richard, holding positions at two of his restaurants: Washington DC's Citronelle and Los Angeles' Citrus. Under the eye of Chef Michael Mina, Aflalo secured a three-star review from the San Francisco Chronicle, Best New Restaurant and Top Steakhouse in the Country awards while he was at Bourbon Steak. Aflalo later joined the team at Downtown San Francisco's Wayfare Tavern. The restaurant maintained its three stars under his control and made it onto the "Top 100 Restaurants of San Francisco."

Tribune

401 13th St
Oakland, CA 94612

@tribuneoakland





GAMTAE GIMMARI

Dry-aged Wagyu gunkan sushi with monkfish liver bottarga

INGREDIENTS

Dry-aged Wagyu

Wagyu Top round or Knuckle / Coarse sea salt

Monkfish Liver Bottarga

Monkfish liver / Sake

Yolk Sauce

Golden egg yolks / Wagyu Garum / Tamari (Tamari soy sauce)

Dry-aged Wagyu Rice

Koshihikari rice / Seaweed vinegar / Dried sea lettuce

Gamtae Wrap

Clarified butter / Smoked coffee beans / Gamtae seaweed / Smoked wakame salt

To Finish

Yuzu zest / Yuzu juice

PREPARATION

Dry-aged Wagyu: Gently rub Wagyu with coarse sea salt. Rest before rinsing under cold water and patting dry. Dry age the Wagyu at 75%RH at 41 degrees for two weeks. Check the pellicle on the Wagyu daily to ensure it is not over drying and the proper mold is growing. After two weeks, the Wagyu should be ready for use. Remove the outer pellicle and slice off silver skin. Butcher and shape into a loin. As needed, slice the loin into 1 x 2.25 inch slices; each slice should be 1/4 inch thick. Gently score one side 1/16 inch deep horizontally. Reserve for service.

Dry-aged Wagyu Rice: Rinse Koshihikari rice in filtered water until the water runs clear. Cook the rice in a pressure cooker with leftover dry-aged pellicle removed from the Wagyu. Once the rice is finished cooking, mix with seaweed vinegar and dried sea lettuce. Keep warm.

Monkfish Liver Bottarga: Cure the Monkfish liver. Wash in sake. Poach the liver until firm. Smoke and dry the liver over a hearth for 72 hrs, freeze.

Gamtae Wrap: Render excess Wagyu fat and infuse with cultured clarified butter and smoked coffee beans. Cut the Gamtae seaweed into 1.25 x 6.75 inch strips. Gently brush the Gamtae with the Wagyu fat and season with smoked wakame salt. Allow the Gamtae to smoke and dry over the hearth, until crisp.

Yolk Sauce: Mix together.

Assembly: Take 25 g of rice and mold into a tight cylindrical shape. Place the rice on one end of the Gamtae seaweed and fold it to wrap around the rice. Sear the Wagyu on the scored side using the embers from almond wood—this will be very quick. Brush the wagyu with the yolk glaze on the scored side and place it in the pocket of the Gamtae roll. Add yuzu zest and two drops of yuzu juice. Shave the monkfish bottarga on top and serve immediately.



WAGYU CUT: Top round

THOUGHTS ON WAGYU

The level of passion and attention to detail that Japanese culture applies to cooking is incredible, and this translates into Wagyu as well. I don't think any other culture in the world could have developed the Wagyu heritage—treating cattle the way they do, to produce this kind of richness. You need a certain tunnel vision to produce something like that. A5 Wagyu is mind-blowing, but it can be misconstrued as the only definition of Wagyu, where the challenge of off-cuts provide a more unique story to tell.

WAGYU CUT CHARACTERISTICS

Using the Wagyu top round cut was an interesting challenge for us. As a live-fire seafood-based restaurant, working with the cut was perplexing, since we don't braise, and we only cook over open flame. The knuckle cut actually works even better than top round—I personally think it's more palatable and has slightly better marbling. The way the top round is shaped, it can become somewhat lean and tough. However, dry-aging the round cut for 14 days, we found the cut to work well with our ethos and style.



PAUL CHUNG

@pbkitchen

Chef Paul Chung has traveled the world working in Michelin starred restaurants in NY, Chicago, France, and Korea until joining the MINA Group in San Francisco. He launched several national MINA Group establishments, ranging from fine dining to markets to DTC products. When he joined the Saison Hospitality Group, Chung upheld the rigorous standards of the 3 Michelin starred Saison, while leading the openings of Angler SF and Angler LA; both of which have received national acclaim and Michelin stars.

📍 Angler SF

132 The Embarcadero
San Francisco, CA 94105

@anglersanfrancisco



WAGYU BEEF CUTLET

Deep-fried Wagyu cutlet with caviar and mascarpone mashed potato

INGREDIENTS

| | | |
|---------------------------------|--------------------------------|--------------------------------|
| Wagyu Cutlet | Potato 1 oz | Garnish |
| Wagyu knuckle..... 4 oz | Salt and pepper to taste | Caviar 1/8 tsp per slice |
| Flour / Egg / Panko / Oil | Sauce | Microgreens 1/4 cup |
| Mascarpone Mashed Potato | Wasabi mayo 1 brush | Lemon ring 1 slice |
| Mascarpone cheese 1 oz | Teriyaki sauce 1 brush | Bamboo leaf..... 1 leaf |

PREPARATION

1. Place 4 oz fully trimmed wagyu beef knuckle on a plate and season both sides generously with salt and black pepper.
2. Sprinkle 2 tablespoons of flour over the beef lightly on both sides. Dip it in a raw egg and coat well.
3. Transfer the beef to a bowl filled with panko bread crumbs. Press bread crumbs firmly into the meat on both sides.
4. Pan fry the beef in oil until it turns golden brown and crispy on the outside.
5. Place a bamboo leaf on a plate. Cut the cutlet into thin slices and arrange the pieces horizontally on top.
6. Garnish the cutlet with caviar and gold leaf, and serve with a side of mascarpone mashed potato, microgreens and a slice of lemon ring. Lastly, brush wasabi Mayo sauce and teriyaki sauce on the side of the plate.



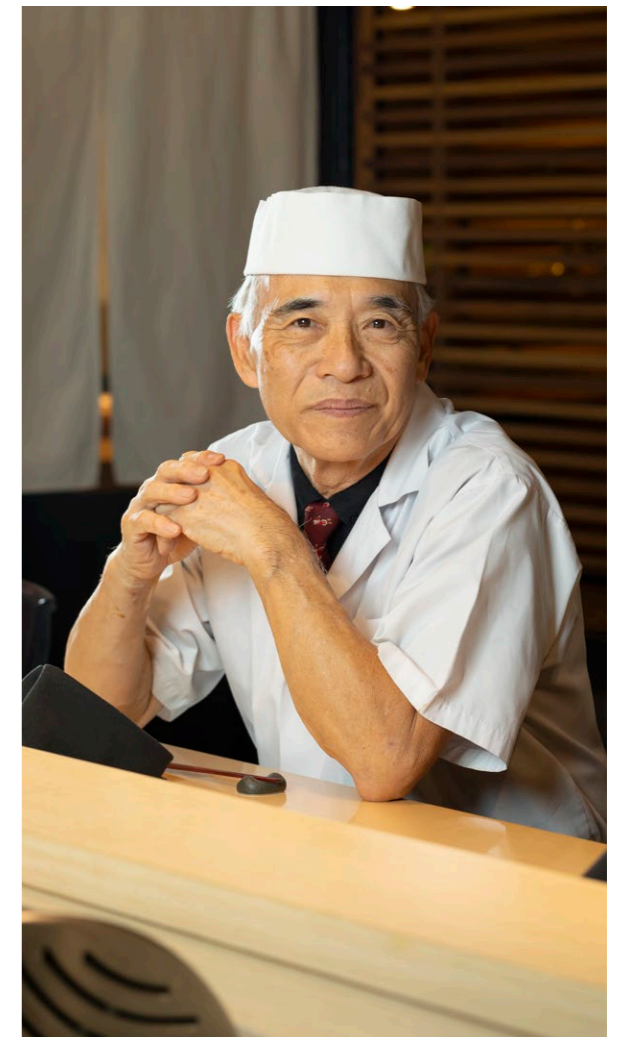
WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

Wagyu is a product I have great pride in as a Japanese chef. It represents a long history of refined heritage made possible by humble farmers who work tirelessly to ensure the product is upper-echelon quality. Some Americans have misled conceptions of Wagyu, and many people still think Wagyu comes from one place. In fact, Wagyu beef comes from all across Japan, representing each region's traditions and heritage. I am honored to be a part of the project to promote Japanese Wagyu beef in the US.

WAGYU CUT CHARACTERISTICS

Working with Wagyu round cuts is a very different experience from loin cuts. It's a bit more difficult than simply searing a steak. The challenge for me was dealing with the total yield and trimming for the knuckle cut. In terms of flavor, round cuts are excellent, providing beefy richness and great color on the plate. On the other hand, from a cost-performance perspective, there is a concern over the amount of trimming and total yield. It's a learning experience for both chefs and guests, and thank you for selecting me for this project.



TAKAYUKI ABE

Chef Takayuki Abe is a veteran Japanese chef with 65 years of experience in the kitchen and trained master in Washoku, Japanese traditional style cuisine. At age 21, he joined the culinary team at the legendary "Tokyo Kaikan" in Los Angeles. After leaving Tokyo Kaikan, he opened his own concepts, Hirose and Inaka. In 2018, he joined the team at Wadatsumi as the Executive Chef and is currently at the helm of their Beverly Hills location.

📍 Wadatsumi Beverly Hills

410 N Canon Dr
Beverly Hills, CA 90210

📷 @wadatsumi_beverlyhills



WAGYU BOLLITO MISTO

Braised Wagyu Gooseneck round with leek, trumpet royal mushrooms, farro, Thumbelina

INGREDIENTS

Wagyu Bollito Misto

Wagyu Gooseneck round / Olive oil /
Onion (peeled and diced) /
Cloves of garlic (crushed) /
Thyme / Dry white wine / Beef stock /
Salt / Fresh ground black pepper

Vegetable Garnish

Medium leeks
(sliced on a bias in 1/2 rounds) /

Fingerling potatoes

(peeled and cooked until tender) /
Farro (cooked according to the package
instructions) /

Small trumpet royal mushrooms
(trimmed and halved) /

Thumbelina carrots (halved) /

Olive oil / Salt /

Fresh ground black pepper

Salsa Verde

Italian parsley (large stems removed) /
Basil (large stems removed) / Capers /
Anchovy filets / Garlic /

Grated lemon peel / Dijon mustard

Extra virgin olive oil (or more as needed)

Coarse salt / Fresh ground black pepper

PREPARATION

Wagyu Bollito Misto: Heat olive oil in casserole over medium high heat. Season beef with salt and pepper then add to casserole. Brown on both sides for 8 minutes. Remove beef to a separate plate, add vegetables and thyme to casserole. Cook stirring 5–6 minutes, or until vegetables begin to caramelize. Deglaze with wine, reduce. Add beef back in, then add the beef stock. Cover and reduce heat until stock is barely at a simmer. Cook until beef is tender, approximately 2–2.5 hours. Remove beef and reduce cooking liquid by half until richly flavored. Strain then return beef to bouillon. Keep warm. Season accordingly.

Vegetable Garnish: In a pot of salted water over high heat cook leeks until just tender. Remove with a slotted spoon and place in ice water to stop the cooking and set color. Next add carrots and cook until tender. Drain. Heat olive oil in sauté pan, season mushrooms. Then sear cut side down. Turn when nicely browned and continue to cook approximately 6–8 minutes.

Salsa Verde: Bring a small pot of water to a boil. Prepare an ice bath. Add parsley and basil to the pot. Cook just until wilted, approximately 20 seconds. Drain and immediately plunge into ice bath to set color. Drain and gently squeeze out any remaining water. In a blender, combine all ingredients except olive oil. Blend at high speed, slowly adding oil until you have a smooth emulsified sauce. Season with salt and pepper.

Assembly: To heat Farro, place in a small sauce pot, add a few spoonfuls of broth. Then set over medium heat. Season with salt and pepper. Add vegetables to casserole and slowly bring up to a simmer. In shallow bowls arrange beef, vegetables and faro, then bouillon. Portion salsa verde on the side.



WAGYU CUT: Gooseneck round

THOUGHTS ON WAGYU

Wagyu has never been a staple on any of my menus, but I'm honored for the experience to expand our repertoire and put our own twist on the product. I realize many guests understand and recognize Wagyu, and associate it with quality. This project raised a great deal of awareness with me and my team, in regard to Wagyu pedigree and heritage that goes back over 100 years. I was also compelled to investigate further to see what is available in terms of quality distributors. It was a very positive experience.

WAGYU CUT CHARACTERISTICS

My general conception of Wagyu is dominated by steaks and popular A5 loin cuts. For this Gooseneck round cut, I considered a crudo, or carpaccio at first, but ended up landing on a braising method similar to short ribs. For the Italian bollito misto, or "mixed boiled meats," braising the round cut allowed it to get very soft and nearly fall apart. However, the Wagyu musculature was quite different, because it did still hold its shape, and had tremendous beef flavor, which was fantastic. Our team had an engaging new experience with quality Wagyu beef.



ALFRED PORTALE

 @chefalfredportale

Chef Alfred Portale is an award winning chef, restaurateur and cookbook author. Portale apprenticed in France with the Great Chefs Guerard, Troisgros, and Maximin, where he mastered classical French techniques. Portale's dedication to sourcing quality ingredients from farms and specialty purveyors placed him among the chef leaders of the New American Cuisine movement. During his culinary career, he has earned a total of five 3-Star New York Times reviews, three James Beard Awards and a longstanding Michelin star.

 Portale Restaurant

126 West 18th St
New York, NY 10011

 @portalerestaurant





WAGYU “JULIO”

Sous vide wagyu with potatoe pave, tender crisp vegetables and smoked sweet potato puree

INGREDIENTS

| | | |
|---|--|--|
| Wagyu Top round / Salt / Black pepper / Vegetable oil / Butter / Scotch whiskey | Parmesan cheese / Vegetable oil Sweet Potato Purée Sweet potatoes / Agave / Butter / Salt Stewed Vegetables Cauliflower / Salt / Vegetable oil / Heirloom baby carrots / Salt / | Butter / Thyme / Black pepper Dry Mushrooms Japanese green tea / Dry buna-shimeji mushrooms / Butter / Salt |
|---|--|--|

PREPARATION

- 1. Wagyu:** Remove fat, cut into 6 oz portions and season with kosher salt before resting on a wire rack uncovered in the fridge for 24 hours. Boil the whiskey to evaporate the alcohol, wrap the beef in cheesecloth and immerse in reduced whiskey for 3 hours. Remove cheesecloth and place each portion into a fully-sealed vacuum bag sealed and cook sous vide at 130°C for 1.5 hours. Remove from bags and pat dry. To cook, brown beef evenly on all sides in a hot pan with oil, then set aside to rest. Strain the juices from the vacuum and bring to a boil over medium-high, then lower to a simmer. Strain the liquid through cheesecloth and reserve the clear jus.
- 2. Potato Pave (day before):** Preheat oven to 350°F. Toss peeled and thinly sliced potatoes with cream until thoroughly coated. Generously butter a ceramic casserole dish. Layer the sliced potatoes, seasoning with salt, pepper and freshly grated parmesan cheese. Cover and cook for 1.5 hours or until tender. When finished, place a tray on top and weigh down overnight in the fridge to press and set.
- 3. Sweet Potato Purée:** Roast a foil-wrapped sweet potato directly onto white coals for about an hour, flipping on all sides. Mash the potato slightly before blending with agave and butter until smooth, seasoning with salt.
- 4. Stewed Vegetables:** Cut the cauliflower, peel the carrots and cook in the beef jus. Add thyme, salt to taste and a generous knob of butter, bringing to a gentle boil until tender, approximately 4–5 minutes. Remove the carrot with a slotted spoon and season. Drain the celeriac from the juice (reduce jus until it has a sauce texture and save) and dry well. Sear the celeriac cubes over medium heat until golden, adding butter to the pan and seasoning to taste.
- 5. Potato Pave:** Cut the potato pave into 1/2 inch by 2 inch portions across the grain of the potato. Sear in a pan with vegetable oil and season with salt.
- 6. Dry Mushrooms:** Combine Japanese green tea and mushrooms in a bowl and soak for 15 minutes, until the mushrooms are soft and pliable. Gently lift the mushrooms out of the tea. Strain the tea through a coffee filter. Before serving, sauté the rehydrated mushrooms in a hot pan with the butter for 2–3 minutes. Season to taste and keep warm.
- 7. To serve:** Place sweet potato purée dots, followed by the potato pave, cauliflower, carrots and mushrooms. Finally, slice the beef and add the sauce in the center of the plate and serve immediately. Enjoy!



WAGYU CUT: Top round

THOUGHTS ON WAGYU

Previously touring in Japan visiting Wagyu farms was a special experience for me. I really love to learn about the culture and how they raise the cattle. I really enjoy working with Wagyu, especially at very high quality levels. Wagyu is all about personal experience and heritage for me, and we try to provide that for our guests. Many chefs around me are expressing increased interest in the product, and I’m hoping to continue promoting it. Wagyu is more than just beautiful product—for me, it’s about sharing and creating new experiences.

WAGYU CUT CHARACTERISTICS

Round cuts are usually tougher, but the Wagyu top round was still very soft and the flavor was amazing. With a nice crust using a cast iron pan, you can really bring out the best in this cut. I’m from Uruguay, and my creation was a seasonal winter dish using whiskey in a shortened dry aging process. This keeps the Wagyu crispy on the outside and very juicy inside. This reminds me of a dish eaten in Uruguay during the winter to keep warm, and I was happy to bring own cultural heritage into this Wagyu top round dish.



CESAR DE LEON TORRES

@bychef.cesar

Originally from Uruguay, Chef Cesar De Leon Torres cumulates over 20 years of culinary experience. Growing up in South America and being surrounded by Latin and European influences, his cooking evokes diverse flavors using top quality ingredients. He moved to The Middle East to join The Ritz Carlton team and open Cantina Kahlo. The restaurant was award “Best International Restaurant” and “Chef of the Year” by Food & Travel Magazine. De Leon Torres has held key culinary positions at multiple Ritz-Carlton properties across the world for 11 years, and is currently residing at The Ritz-Carlton Sarasota.

The Ritz-Carlton, Sarasota

1111 Ritz Carlton Dr
Sarasota, FL 34236

@ritzcarltonsarasota



WAGYU TARTARE

With garlic chips, pear and beef brunoise, rice vinegar dressing, sourdough chips, nasturtiums and black truffle

INGREDIENTS

| | | |
|---|----------------------------|--|
| Rice Vinegar Dressing (1 Pint) | Garlic Chip | Beef brunoise |
| Liquid shio koji (liquid salted rice malt) ...125 g | Garlic (shaved) 1 qt | Wagyu Gooseneck round (cubed) 80 g |
| Rice vinegar..... 275 g | Milk 1 qt | Sourdough Chip |
| Fish sauce 20 g | Pear Brunoise | Bread (sliced) 20 ea |
| Water 15 g | Asian pears 4 ea | Oil / Salt and pepper |
| Xanthan 1 g | Water 1 pint | Garnish |
| Nutmeg (shaved) 0.25 g | Lemon juice 2 tbsp | Nasturtium leaves 4 ea |
| | | Bblack truffle (sliced) 4 ea |

PREPARATION

Rice Vinegar Dressing: Measure out the xanthan with a small scale. Mix all ingredients with a hand blender and store.

Garlic Chip: Shave the garlic and bring the shavings to a boil, strain, and dry on a tray. Fry at 375°F until lightly golden brown.

Pear Brunoise: Brunoise and store in liquid. No skin.

Beef brunoise: Brunoise both dry-aged and fresh Wagyu gooseneck round, to your liking. Cool the meat down. Store in half pint containers.

Sourdough Chip: Cut the crust of each slice off the sourdough slice. Roll the inside of the bread in the pasta roller from the thickest to the thinnest setting. Line on a sheet tray, brush with oil and season. Bake at 375°F for 10 minutes in the oven.

Garnish: Punch the circles out with a small circular whole punch – 1/2 inch.



WAGYU CUT: Gooseneck round

THOUGHTS ON WAGYU

In the US, when you say Wagyu to people, there's a connotation of very rich, fatty meat. That's never a negative thing—with those cuts, we try to enhance that profile. At Charlie Palmer, we carry A5 and our menu runs the whole spectrum. However, there's a whole cow to deal with, not just smaller or prized cuts. I've used Wagyu throughout my career and have been in awe of the product and the way the cattle are reared ethically with this in mind. Next I hope to visit Japan and see the process first hand.

WAGYU CUT CHARACTERISTICS

The Gooseneck round offered great marbling, but not nearly as much fat. In terms of flavor and texture, the cut was great—soft, pleasing and easy to both prepare and eat. The coloring was exceptional as well. I landed on creating steak tartare for this project right away, which brought out the unique richness and flavor of the Gooseneck round. Using the round cuts is a more responsible way to go about offering Wagyu, and it was an honor to accept the challenge for a successful experiment with something new.



HAROLD MOORE

@haroldmoore

In a distinguished career spanning over 20 years, Chef Harold Moore has honed his craft in New York's most celebrated kitchens, including Daniel, Jean Georges and March. Moore made his mark at the famed three-star French restaurant Montrachet. He was nominated by the James Beard Foundation for its Rising Star Chef of the Year award, and garnered praise from The New York Times, Food & Wine and USA Today. Moore opened his first New York City restaurant, Commerce, followed by Harold's at the Arlo Soho and Bistro Pierre Lapin – recognized by the New York Times and Michelin Guide. Currently, Moore serves as the Chief Culinary officer to the Charlie Palmer Collective and oversees his own restaurants.

Charlie Palmer Steak

One Bryant Park
135 West 42nd St
New York, NY 10036

@charliepalmersteak





WAGYU SHABU-SHABU WITH HAKUREI TURNIPS AND JAPANESE MUSTARD

Wagyu sliced thinly and cooked in hot broth, allowing the mild earthiness and sweetness of the turnips to play off the rich Wagyu

INGREDIENTS

| | | |
|--|--|---------------------------|
| Wagyu Knuckle 200 g | Seasoned dashi | Seared turnips |
| Dashi | Dashi (prepared in advance)..... 1500 g | Turnip / Oil / Salt |
| Water 2000 g | Tamari (Tamari soy sauce) 150 g | Turnip greens |
| Fresh shiitake mushroom stems 100 g (substitute with half dried shiitake if needed) | Mirin (Japanese sweet rice wine) 75 g | Turnip greens / Ginger |
| Ginger (Sliced) 15 g | Pickled turnips | Japanese Mustard |
| Kombu..... 20 g | Turnips / Salt and sugar / | Japanese mustard powder / |
| Bonito flakes 15 g | Water / Rice wine vinegar | Water /Mirin |

PREPARATION

Dashi: Combine water, mushroom, ginger and kombu. Bring to a simmer (don't boil) and let cook for 20-25 minutes. Pull off heat and add bonito flakes. Let steep for 20 minutes.

Seasoned dashi: Taste and adjust if necessary.

Pickled turnips: Slice turnips thinly on mandolin. Compress with 1/2 water and 1/2 rice wine vinegar, and a pinch of salt and sugar.

Seared turnips: Clean and quarter. Sear in pan with a touch of oil until golden brown. Season with salt.

Turnip greens: Saute in pan with minced ginger, oil and a touch of water.

Japanese Mustard: Mix mustard powder with water and mirin until desired consistency.

Composition: Slice Wagyu thinly and let temper slightly. Heat up dashi, sear turnips and cook turnip greens. Assemble the wagyu, greens and turnips in a bowl. With a squeeze bottle, place a few dots of the Japanese mustard around the garnish. Pour hot dashi into the bowl, slightly over the Wagyu to help warm and tenderize it.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

Wagyu remains a powerful and formative experience for me, including past iterations of this project. At the Musket Room, our priority is putting out amazing, high-quality food that is exciting and thrilling to people. Through contemporary American cuisine we draw on different influences—perhaps Japanese, or Lebanese, which is my background. Passing on respect for our ingredients to my team and our guests is important, and education is highlighted for our entire team through the use of Wagyu, including a philosophy of integrity and limiting waste.

WAGYU CUT CHARACTERISTICS

I was amazed at the versatility of this round cut, and the rich tenderness. It was perhaps meatier and beefier than other round cuts, but still incredible lean and soft. Slicing the cut thin came naturally to me, and the minimal cooking method through the application of broth in a shabu-shabu style really let the beef take center stage. It's been an honor to learn about Wagyu breeds and quality grades based on rearing location and different cuts, and I look forward to further promoting Wagyu here in New York.

MARY ATTEA

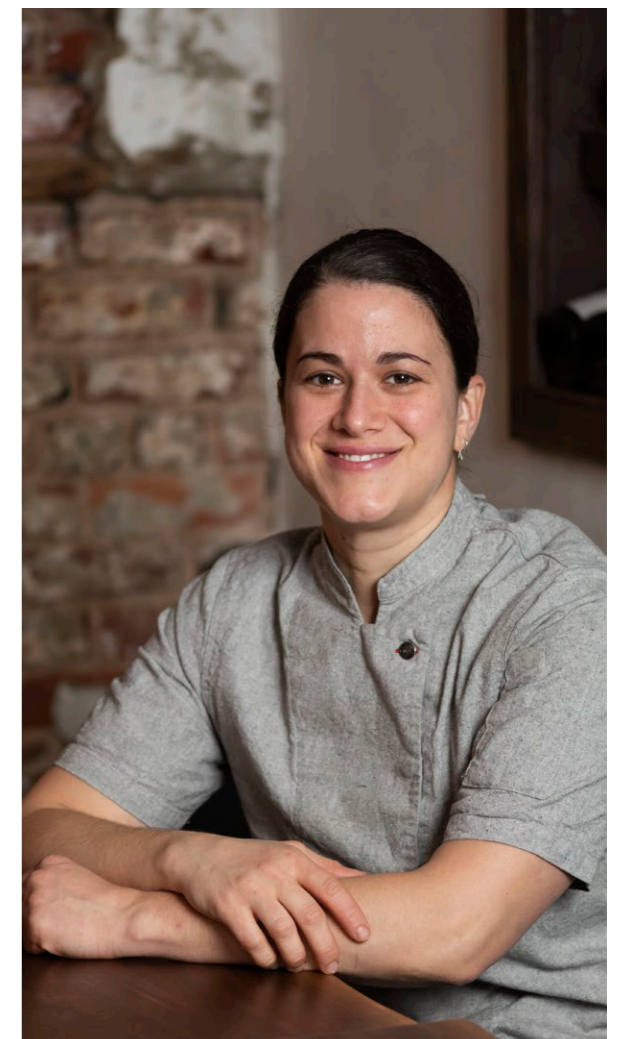
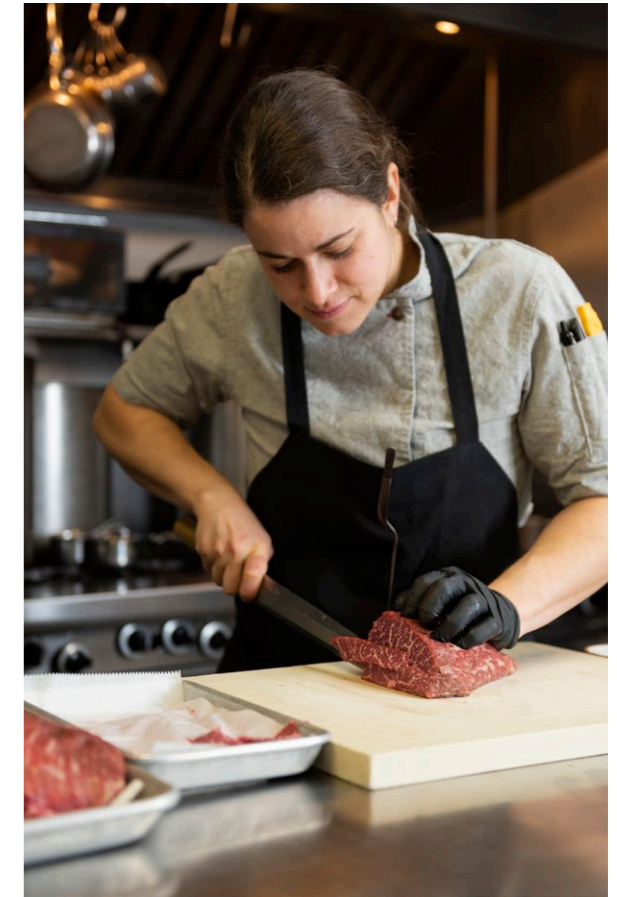
@maryfrancesattea

Chef Mary Attea is the Executive Chef at The Musket Room, the Michelin-starred restaurant in Manhattan. Attea uses her extensive fine-dining experience and family culinary memories to create menus that defy categorization, infusing Middle-Eastern, Mediterranean, Asian and new American influences into dishes that are wholly original yet firmly rooted in their histories. Attea garnered three stars from The New York Times and upholding the restaurant's Michelin Star. She was also a finalist on Eater's coveted Young Guns list of up-and-coming chefs.

The Musket Room

265 Elizabeth St
New York, NY 10012

@musketroom





CHICKEN-FRIED WAGYU BEEF
 “Chicken-fried” Wagyu cutlet with white truffle and black pepper gravy

INGREDIENTS

| | | |
|--|---|--|
| Chicken-Fried Wagyu | Baking soda / Baking powder 1/2 tsp | Whole milk 2 ½ cups |
| Wagyu Gooseneck round 4 slices (1/3 lb each) | Buttermilk 1 ½ cups | Heavy cream 1/2 cup |
| All-purpose flour 1 ½ cups | Tabasco 2 tsp | White truffle butter 1 tbs |
| Cracked Red Kampot peppercorns 2 tsp | Eggs (large) 2 | Cracked Madagascar peppercorns 2 tsp |
| Salt 2 tsp | Sunflower oil 1 cup | Salt to taste |
| Sweet paprika 1/2 tsp | The Gravy | To Finish |
| Onion powder / Garlic powder 1/2 tsp | Butter / All-purpose flour 4 tbs | Fresh white truffles 6 g |

PREPARATION

Chicken-Fried Wagyu: In a bowl, whisk together the flour, half the pepper, half the salt, paprika, onion powder, garlic powder, baking soda and baking powder. In another bowl, whisk together the buttermilk, Tabasco and eggs. Season the meat with the remaining salt and pepper, and dredge in the flour mixture, followed by the egg mixture, and then again in the flour mixture. Let sit for at least 10 minutes. Heat the sunflower oil in a cast iron skillet to 330°F. Pan fry the steaks until golden brown on both sides.

The Gravy: Heat the butter in a small saucepan until melted. Whisk in the flour and continue to cook for two minutes, or until the raw flour taste is gone. Slowly drizzle the milk, followed by the cream, and continue to whisk until thickened. Mount with the truffle butter and finish with salt and pepper to taste.

Plating: Pour the gravy over each steak and shave fresh truffles tableside. Suggested to serve with mashed potatoes and garlicky green beans.



WAGYU CUT: Gooseneck round

THOUGHTS ON WAGYU

Beef is what’s for dinner, and high-grade Wagyu is an awesome product. There’s a natural reverence with Wagyu, which can be intimidating, but when it’s prepared by someone with confidence, it absolutely shines. At our restaurant in midtown Manhattan, we have many guests who want an unforgettable experience, and putting prime Angus beef next to Wagyu on a wooden block, the excitement is palpable on their faces. It’s absolutely beautiful and an honor to serve high-quality Wagyu from Japan, where tradition and heritage matter so much.

WAGYU CUT CHARACTERISTICS

Personally, I have the sensibility of a beer drinker, but the palate of somebody that appreciates champagne. When it comes to beef, I like to work with off cuts that aren’t as celebrated—I think it’s more interesting. This leaner, yet tender and marbled Gooseneck round cut was perfect for this high-brow, low-brow application in a country fried steak. The grain was larger than I anticipated, which is great, and it had incredible beefy flavor. The Wagyu round was everything that I expected from a round cut, but even better.

MICHAEL JENKINS

@chef_michael_jenkins

Chef Michael Jenkins began his culinary career working at Butter Restaurant, where worked his way up to become the chef de cuisine. Michael is a featured contributor to the books Street Eats, Crossing Borders, and Savor. Michael competed on hit shows: Chopped, Cutthroat Kitchen, Beat Bobby Flay, and Iron Chef America. He is currently the Executive Chef at Lola Taverna and Butter Restaurant.

📍 **Butter Midtown**

70 W 45th St
 New York, NY 10036

📷 @butternyc





FARRO “FRIED RICE” WAGYU BEEF

Wagyu round sliced and served over crispy fried farro with bomba, pancetta and grilled scallions

INGREDIENTS

| | | | | | |
|---------------------|--------|---------------------------|---------|--------------|--------|
| Wagyu Kuckle | 4 oz | Farro (steamed) | 1 cup | Butter | 1 tbsp |
| Rosemary salt | 1 tbsp | Bomba calabrese | 3 tbsp | Lemon | 1 |
| Salsa verde | 1 tbsp | Scallions (grilled) | 1 bunch | | |

PREPARATION

1. Season Wagyu and grill to rare.
2. Toast farro in butter in a cast iron pan.
3. Add bomba calabrese and scallions.
4. Slice Wagyu to serve over farro.
5. Finish beef with salsa verde.
6. Plate farro and portion Wagyu over top.
7. Zest lemon over entire dish.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

The Japanese obsession with quality and devotion to heritage and pedigree has inspired me throughout my journey as a chef. At Scampi, my inspiration from Southern Italian cuisine, particularly Sicily and Calabria, has provided a perfect vantage point to incorporate Japanese culinary techniques. Both cultures have a “less is more” mentality when it comes to delivering exciting cuisine, and the focus on quality above all else remains inspiring for my whole team. Japanese dedication to excellence is awe inspiring, and working with Wagyu gives us even more opportunity to diversify our menu and explore new ideas.

WAGYU CUT CHARACTERISTICS

The Wagyu round knuckle cut is a welcome addition to our repertoire of high-quality products. Although putting “A5” next to the name can be misleading for some guests who expect the melt-in-the-mouth, ultra-fatty sirloin cut they’re used to, we welcome the opportunity to educate them on Wagyu as the entire animal reared with dedication by Japanese farmers. Of course, the beefy flavor and marbling of the round cut were on point, and once guests understood that Wagyu refers to entire cattle of a certain pedigree, they were excited to try something different.

PJ CALAPA

@chefpjcalapa

Chef PJ Calapa, formerly of Michelin-starred Ai Fiori and partner in The Spaniard, brings the bold flavors of southern Italy to Manhattan’s Flatiron District with Scampi. Growing up in the Mexican border town of Brownsville, Texas, Calapa was exposed to a wide variety of flavors at an early age. Throughout his successful career, Calapa has merged his culinary imagination with his childhood food memories and is recognized as a true leader in the food and beverage industry.

📍 Scampi

30 West 18th St
New York, NY 10011

@scampinyc





WAGYU BEEF WITH MUSTARD MISO

Wagyu Beef with mustard miso, shiitake mushroom puree and pear marinade

INGREDIENTS

| | | |
|-----------------------------------|--------------------------------------|---|
| Wagyu Knuckle200 g | Pear Marinade | Shiitake Mushroom Puree |
| Pear Marinade100 g | Tinned pear / Roasted sesame oil / | Shiitake Mushroom / Shallot / Garlic / |
| Confit Pearl Onions2 ea | Light soy sauce | Butter / Brandy Truffle juice / |
| Crispy Pearl Onions3 g | Confit Pearl Onion Oil | Truffle peelings / Bay leaf / |
| Shiitake Mushroom Puree10 g | Grapeseed oil / Fennel seed / | Rosemary Sprig / Thyme pprig / |
| Julienne Scallions3 g | Black peppercorn / Thyme / | Chicken stock / Crème fraîche |
| Miso Mustard Dressing..... 50 g | Star anise / Shallots (halved) / | Miso Mustard |
| | Head of Garlic (halved horizontally) | Miso / Dijon / |
| | | Mirin (Japanese Sweet Rice Wine) / Sake / |
| | | Dashi / Butter / Rice wine vinegar |

PREPARATION

Pear Marinade: Combine all ingredients in blender and mix until smooth.

Confit Pearl Onion Oil: Combine all ingredients in a large pot and bring to a simmer; cook for 5 mins on low. Transfer to bain-marie and allow to steep overnight. Pass through a fine chinois and reserve for later.

Shiitake Mushroom Puree: Sauté shiitakes in 100g of butter until well caramelized. Add shallots, garlic, truffle peelings and remaining butter. Cook until shallots are tender with no color. Add brandy and flambé. Add truffle juice and aromatics. Reduce by half and add chicken stock. Reduce until mushrooms are glazed. Add crème fraiche and remove from heat. Remove aromatics. Transfer to blender and puree until smooth. Pass puree through a fine mesh tamis and reserve.

Miso Mustard: Cook miso in pan for 2 mins. Add dijon, mirin, sake and dashi. Reduce by half and transfer to blender. Blend in butter and rice wine vinegar. Adjust seasoning and pass through a fine chinois.



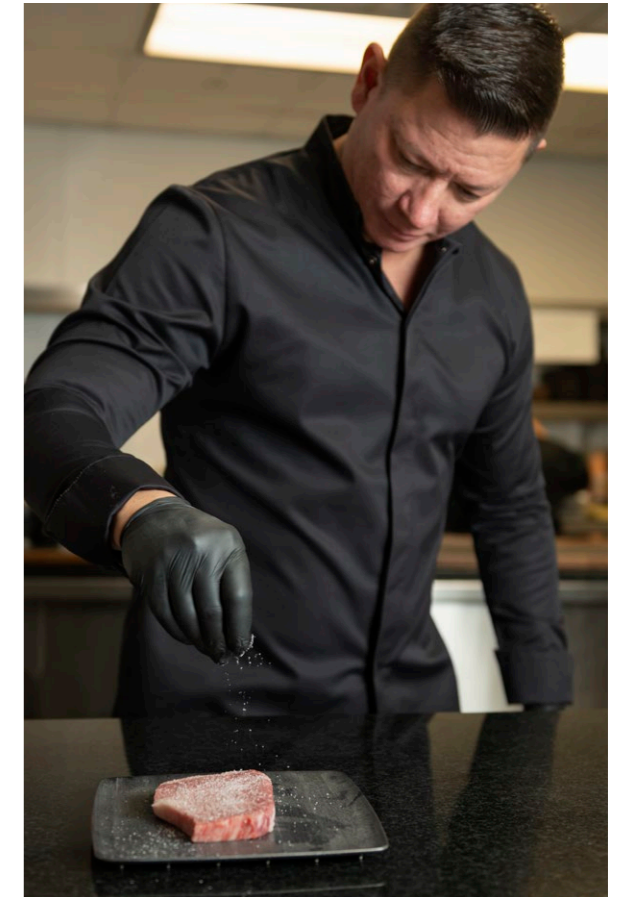
WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

Wagyu is raised with ethical consideration for reach head of cattle and epitomizes the ideal structure for beef industry production. A phenomenal pedigree refined over generations has led to some of the best-tasting and sought-after beef on the global market, and it's always exciting to work with Wagyu beef. The meat's appearance, with mesmerizing intramuscular fat cascading in intricate layers, matches perfectly with my own "raw and refined" culinary vision. No matter how it's prepared, Wagyu defines excellence, and it's an honor to prepare and serve.

WAGYU CUT CHARACTERISTICS

Most people imagine the fattiest, richest beef possible when they picture Wagyu, but it was a pleasure to explore a lesser-known side of the product through this project. The knuckle cut is far leaner than a sirloin or ribeye, but still offers incredible beefy flavor and since it's Wagyu, of course it's remarkably soft and delicious. A pared-down preparation combined with Japanese ingredients including shiitake mushrooms and mustard miso complement the beef perfectly, and it was a pleasure introducing our guests to a different world of Wagyu.



SHAUN HERGATT

@shergatt

Chef Shaun Hergatt is a classically trained chef renowned for his technically precise cooking and painterly presentations. Hergatt is inspired by childhood memories growing up in Queensland and his daily life in New York City. Since opening his own restaurant, Hergatt has received two Michelin stars and was awarded "Best New Restaurant" by Esquire and New York Magazine. He was also recognized as "Best New Chef" by New York Magazine. Hergatt additionally oversees Vestry at The Dominick Hotel, marrying raw and refined ingredients, and classic American flavors with Japanese influences.

Vestry

246 Spring St
New York, NY 10013

@vestrynyc



WAGYU BEEF TARTARE

Wagyu tartare with 2-hour egg yolk and forbidden rice

INGREDIENTS

| | | |
|--|---|---|
| Wagyu Beef Wagyu Knuckle | 2-Hour Egg Egg yolk / Salt | Pickled Pearl Onion Pearl onions (peeled) / Pickling liquid |
| Garlic Aioli Roasted garlic / Soft tofu / Maille Mustard Old Style / Mayonnaise / Canola oil / Red wine vinegar / Maple syrup | Pickling Liquid Water / White vinegar / White sugar | Puffed Forbidden Rice Forbidden rice / Canola oil |
| | Pickled Mustard Seed White mustard seeds / Water / Pickling liquid | To Plate Mizuna |

PREPARATION

Wagyu Beef: Cut in small dice, removing all sinew. Reserve on side in fridge.

Garlic Aioli: In a blender, combine tofu, garlic, mayonnaise, red wine vinegar and maple syrup. Blend on high for 1 minute and slowly emulsify canola oil. Reserve on side in a mixing bowl, and fold in mustard with spatula.

2-Hour Egg: Pass yolks through mesh strainer. Season with salt and place into a sous vide bag. Cook in circulator at 63°C for 2 hours. Shock bag in ice bath. Transfer into piping bag.

Pickling Liquid: Combine all Ingredients in a pot and bring to a boil. Remove from heat once sugar is dissolved.

Pickled Mustard Seed: Place mustard seeds in a pot with water to cover. Bring to a boil, strain, rinse, and repeat until no bitterness is detected, approximately 10 times. Place blanched mustard seeds in a pot with pickling liquid to cover. Bring to a boil and cool. Reserve on side.

Pickled Pearl Onion: Place pearl onions and liquid to cover in a sauce pot. Bring to a boil and simmer for 3 minutes until slightly tender. Reserve in fridge for at least 24 hours. Slice pearl onion in half and char on pan with canola oil on high heat. Peel off each petal and reserve on side.

Puffed Forbidden Rice: Bring oil to 460°F in a medium pot. Place small amount of rice in strainer. Fry for about 2–3 seconds to puff. Drain and place on paper towel. Repeat steps until rice is puffed.

To Plate: Mix 80 g Wagyu beef, 30 g garlic aioli, 5 g fine diced shallot, 0.5 g fine cut chives, and 0.5 g maldon salt. Place beef tartare flat in a ring mold, followed by a single layer of puffed forbidden rice. Pipe yolk in center. Garnish with five petals of pearl onions, pickled mustard seeds and mizuna.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

At Tuome, we're always looking to evolve. We change our menus seasonally, and when we find good product, whether protein or produce, we utilize it, because there's always opportunity to go farther. Wagyu is an item that gives us that opportunity. Taking Wagyu and serving it raw is one great application, because it really showcases the beef. We hope this project will lead to more opportunity to feature Wagyu beef at approachable price points for our guests.

WAGYU CUT CHARACTERISTICS

The Wagyu round knuckle cut was very tender and good, making for a surprisingly excellent tartare. The cut required minimal trimming and had really nice marbling. When serving beef raw, the most important part is the coloring of the meat, and this cut had a fantastic, bright red color. Even the fat content contributed to the dish, while maintaining a really nice bite. I was used to the more popular cuts, including typically sirloin. It's nice to see that there's other cuts out there that can be used to make excellent dishes.



THOMAS CHEN

@tuomechen

Chef Thomas Chen began his career working his way up the ranks at Eleven Madison Park, the lauded fine dining institution, before opening Tuome in the East Village neighborhood. At Tuome, Chen offers an ingredient-driven contemporary American menu that showcases his classic culinary training and Asian heritage. The restaurant has continued to receive praise including a 2-star review from The New York Times, a 4-star review from Eater, and has held a Michelin Star for the last three years.

Tuome

536 East 5th St
New York, NY 10009

@tuomenyc

Inspirational Recipes
for Round Cuts
Japanese **WAGYU** Beef

Featuring

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