

Seared Wagyu Nigiri



615 kcal
(per serving)



15 min



Combining two of Japan's greatest exports—sushi and Wagyu. Flame-seared (aburi) Wagyu sirloin rivals fatty tuna (toro), with its deliciously marbled and refined taste. Best enjoyed right after preparing.

Makes 2 servings

Wagyu sirloin	140 g
Rice	200 g
Grated horseradish (fresh or jarred)	5 g
Seasoned vinegar	20 ml
Sugar	1 tablespoon
Salt	1 teaspoon

1. Cook rice in an equal amount of water.
2. Mix seasoned vinegar with sugar and salt. Simmer to dissolve.
3. Fold vinegar mixture into cooked rice, using swift cutting and folding motions with a rice paddle (or flat wooden spoon).
4. Slice Wagyu sirloin thinly into about 8 slices. Score top surface of each slice with crosshatches. Lightly sear the scored top surface of each slice using a propane burner.
5. To make nigiri sushi, shape seasoned rice into pieces and drape with seared meat. Garnish each nigiri with a small dollop of horseradish.