



Diced Wagyu Sirloin Steak

Sirloin



06



434 kcal
(per serving)



15 min



Marbled and tender Wagyu sirloin steak is cubed and sautéed, and enjoyed with fresh grated daikon and shiso.

Makes 2 servings

Wagyu sirloin	200 g
Daikon (or fresh horseradish)	1/5 (150 g)
Shiso leaf (or chives)	1
Salt	Pinch
Black pepper	Pinch
Vegetable oil	1/4 tablespoon
Butter	1 tablespoon
Sauce	
Soy sauce	1 tablespoon
Mirin	1 tablespoon

1. Cut Wagyu into 3 or 4 cm cubes and season lightly with salt and pepper.
2. Peel and grate daikon. Squeeze out excess water from grated daikon.
3. Chop stem off shiso leaf, cut leaf in half lengthwise, and cut into chiffonade (2 mm wide).
4. Heat oil in a frying pan and sear beef cubes over high heat, less than a minute each side. Sear beef evenly on all sides and remove from pan.
5. Lightly wipe excess oil from pan using a paper towel. Melt butter over low heat. Add seasonings (soy sauce, mirin) and stir for about 30 seconds to a minute, until heated through.
6. Arrange cubed steak on plate and top with grated daikon. Drizzle sauce over and garnish with chiffonade of shiso leaf.