



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

