



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.



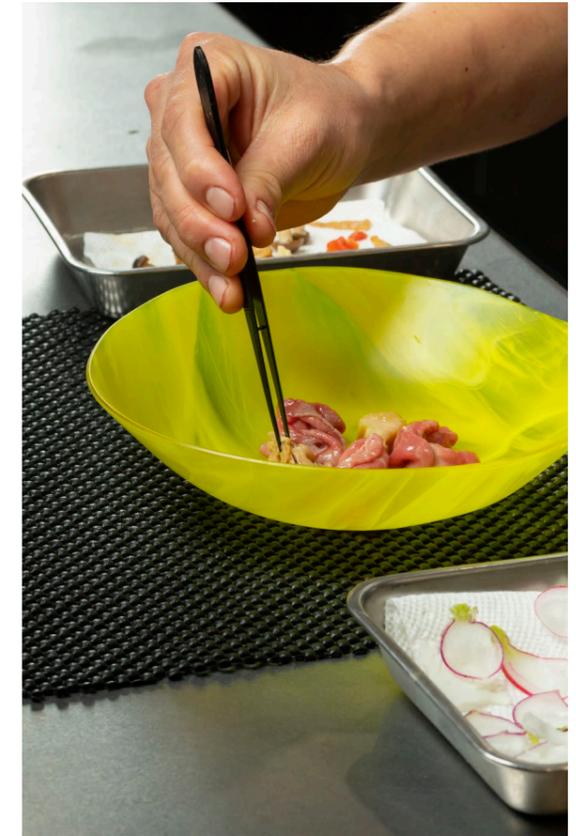
WAGYU CUT: Top round

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.



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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.

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