



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

Roasted Smoked Beef Stock

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

Pan-fried BlackTrumpet Mushrooms

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

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

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