



TEISHOKU BEEF TRAY

Koji-aged Wagyu top round, grilled brocolini in sesame dressing, Wagyu dashi, cucumber sunomono, sake lees-pickled red daikon, kimchi, yuzu shichimi and Wagyu powder

INGREDIENTS

Koji-aged Wagyu Top Round 50 g	Maldon Salt 1 tsp	Rare Seared Beef
Grilled Brocolini in Sesame Dressing 2 cups	Yuzu Shichimi + Wagyu powder 1 tsp	Wagyu top round (sliced on meat slicer) / Wagyu tallow / Maldon sea salt /
Wagyu Dashi 5 oz	Koji Beef Rub	Black truffle miso dressing /
Cucumber Sunomono (Japanese vinegar pickles)..... 15 g	Koji (natural fungus culture) / Mochiko flour	Sansho pepper (Japanese pepper) /
Sake lees Pickled Red Daikon 15 g	Koji Beef	Citrus lace / Citrus marigold flower petals
Napa Cabbage White Kimchi..... 15 g	Koji-aged Wagyu top round / Wagyu tallow / Deep ocean sea salt / Black pepper	

PREPARATION

Koji Beef Rub: In a vitamix, blend dried rice koji until fine. Dust generously over Wagyu on a wire rack and cool covered for at least 36 hours.

Koji Beef: Make sure the coals are hot and the Wagyu is tempered. Brush the Wagyu generously with Wagyu tallow. Season with deep ocean sea salt and black pepper. Grill over the binchotan and constantly flip the beef to ensure even cooking. Once the beef is medium rare, remove from the grill and slice.

Rare Seared Beef: Brush a tray with some Wagyu tallow and lay down the sliced top round. Brush with more Wagyu tallow and tap with binchotan charcoal. Dress with black truffle and miso dressing. Finish with Maldon sea salt, sansho pepper and citrus marigold.

Portion rare-seared Wagyu top round and plate to create teishoku beef tray alongside grilled brocolini, Wagyu broth, cucumber sunomono, sake lees-pickled pink radish and napa cabbage white kimchi.



WAGYU CUT: Top round

THOUGHTS ON WAGYU

Utilizing the whole animal and taking advantage of non-loin cuts is one of the foundations of Gozu. Subverting expectations and creating new experiences are at the core of our philosophy. Relationships are also important to us, and we take pride in unraveling some of the enigmatic aspects of Japanese cuisine and presenting them for American guests. We want to build on those relationships and our understanding of Japanese cuisine, including Wagyu and the pedigree and dedication involved, to continue acting as educators in the culinary world.

WAGYU CUT CHARACTERISTICS

Wagyu has become more commodified and thought of as simply soft, fatty meat that is luxurious. In order for more people to understand where it comes from, we're devoted to spending energy on working with different cuts. The top round cut could be thought of as difficult to work with—there's a lot of fat, and the meat is texturally challenging. But once you formulate a plan, and put a little bit of koji on it to break it down, the round cuts have incredible potential.



MARC ZIMMERMAN

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Chef Marc Zimmerman has served as executive chef and has opened numerous celebrated West Coast restaurants. Zimmerman leveraged his extensive knowledge, passion and relationships in Japan to create one of the best whole animal Wagyu programs in the country.

GOZU

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