



## GAMTAE GIMMARI

Dry-aged Wagyu gunkan sushi with monkfish liver bottarga

### INGREDIENTS

#### Dry-aged Wagyu

Wagyu Top round or Knuckle / Coarse sea salt

#### Monkfish Liver Bottarga

Monkfish liver / Sake

#### Yolk Sauce

Golden egg yolks / Wagyu Garum / Tamari (Tamari soy sauce)

#### Dry-aged Wagyu Rice

Koshihikari rice / Seaweed vinegar / Dried sea lettuce

#### Gamtae Wrap

Clarified butter / Smoked coffee beans / Gamtae seaweed / Smoked wakame salt

#### To Finish

Yuzu zest / Yuzu juice

### PREPARATION

**Dry-aged Wagyu:** Gently rub Wagyu with coarse sea salt. Rest before rinsing under cold water and patting dry. Dry age the Wagyu at 75%RH at 41 degrees for two weeks. Check the pellicle on the Wagyu daily to ensure it is not over drying and the proper mold is growing. After two weeks, the Wagyu should be ready for use. Remove the outer pellicle and slice off silver skin. Butcher and shape into a loin. As needed, slice the loin into 1 x 2.25 inch slices; each slice should be 1/4 inch thick. Gently score one side 1/16 inch deep horizontally. Reserve for service.

**Dry-aged Wagyu Rice:** Rinse Koshihikari rice in filtered water until the water runs clear. Cook the rice in a pressure cooker with leftover dry-aged pellicle removed from the Wagyu. Once the rice is finished cooking, mix with seaweed vinegar and dried sea lettuce. Keep warm.

**Monkfish Liver Bottarga:** Cure the Monkfish liver. Wash in sake. Poach the liver until firm. Smoke and dry the liver over a hearth for 72 hrs, freeze.

**Gamtae Wrap:** Render excess Wagyu fat and infuse with cultured clarified butter and smoked coffee beans. Cut the Gamtae seaweed into 1.25 x 6.75 inch strips. Gently brush the Gamtae with the Wagyu fat and season with smoked wakame salt. Allow the Gamtae to smoke and dry over the hearth, until crisp.

**Yolk Sauce:** Mix together.

**Assembly:** Take 25 g of rice and mold into a tight cylindrical shape. Place the rice on one end of the Gamtae seaweed and fold it to wrap around the rice. Sear the Wagyu on the scored side using the embers from almond wood—this will be very quick. Brush the wagyu with the yolk glaze on the scored side and place it in the pocket of the Gamtae roll. Add yuzu zest and two drops of yuzu juice. Shave the monkfish bottarga on top and serve immediately.



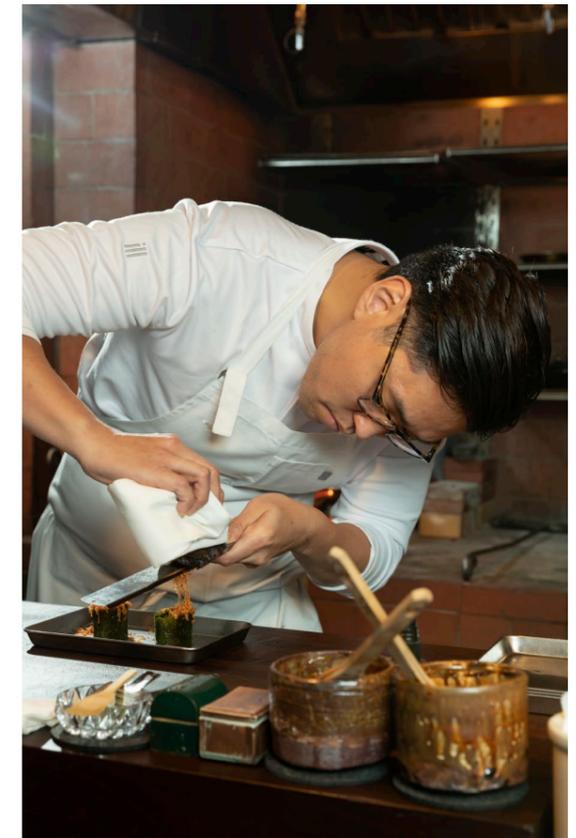
**WAGYU CUT:** Top round

### THOUGHTS ON WAGYU

The level of passion and attention to detail that Japanese culture applies to cooking is incredible, and this translates into Wagyu as well. I don't think any other culture in the world could have developed the Wagyu heritage—treating cattle the way they do, to produce this kind of richness. You need a certain tunnel vision to produce something like that. A5 Wagyu is mind-blowing, but it can be misconstrued as the only definition of Wagyu, where the challenge of off-cuts provide a more unique story to tell.

### WAGYU CUT CHARACTERISTICS

Using the Wagyu top round cut was an interesting challenge for us. As a live-fire seafood-based restaurant, working with the cut was perplexing, since we don't braise, and we only cook over open flame. The knuckle cut actually works even better than top round—I personally think it's more palatable and has slightly better marbling. The way the top round is shaped, it can become somewhat lean and tough. However, dry-aging the round cut for 14 days, we found the cut to work well with our ethos and style.



## PAUL CHUNG

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Chef Paul Chung has traveled the world working in Michelin starred restaurants in NY, Chicago, France, and Korea until joining the MINA Group in San Francisco. He launched several national MINA Group establishments, ranging from fine dining to markets to DTC products. When he joined the Saison Hospitality Group, Chung upheld the rigorous standards of the 3 Michelin starred Saison, while leading the openings of Angler SF and Angler LA; both of which have received national acclaim and Michelin stars.

📍 Angler SF

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