

## WAGYU BEEF CUTLET

Deep-fried Wagyu cutlet with caviar and mascarpone mashed potato

### INGREDIENTS

<b>Wagyu Cutlet</b>	Potato ..... 1 oz	<b>Garnish</b>
Wagyu knuckle..... 4 oz	Salt and pepper ..... to taste	Caviar ..... 1/8 tsp per slice
Flour / Egg / Panko / Oil	<b>Sauce</b>	Microgreens ..... 1/4 cup
<b>Mascarpone Mashed Potato</b>	Wasabi mayo ..... 1 brush	Lemon ring ..... 1 slice
Mascarpone cheese ..... 1 oz	Teriyaki sauce ..... 1 brush	Bamboo leaf..... 1 leaf

### PREPARATION

1. Place 4 oz fully trimmed wagyu beef knuckle on a plate and season both sides generously with salt and black pepper.
2. Sprinkle 2 tablespoons of flour over the beef lightly on both sides. Dip it in a raw egg and coat well.
3. Transfer the beef to a bowl filled with panko bread crumbs. Press bread crumbs firmly into the meat on both sides.
4. Pan fry the beef in oil until it turns golden brown and crispy on the outside.
5. Place a bamboo leaf on a plate. Cut the cutlet into thin slices and arrange the pieces horizontally on top.
6. Garnish the cutlet with caviar and gold leaf, and serve with a side of mascarpone mashed potato, microgreens and a slice of lemon ring. Lastly, brush wasabi Mayo sauce and teriyaki sauce on the side of the plate.



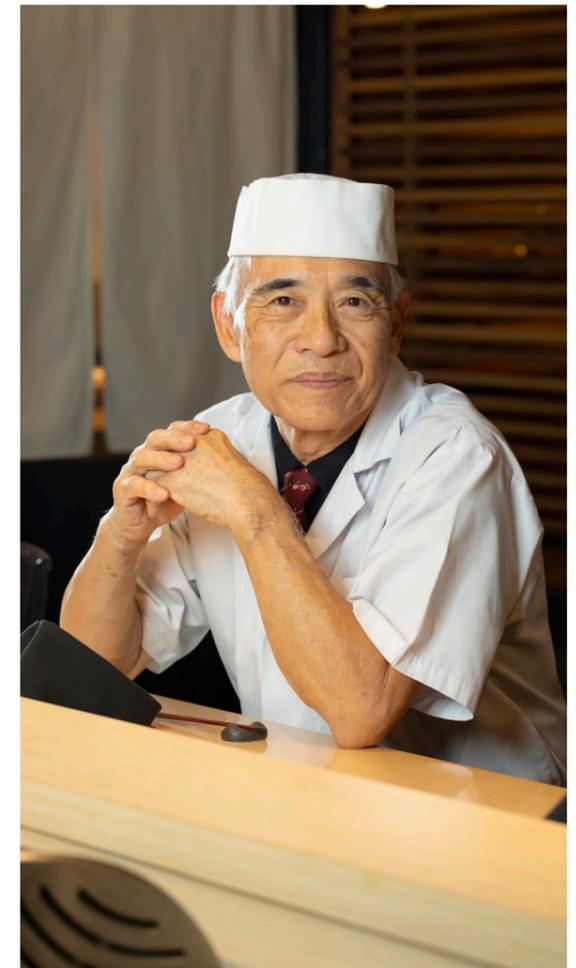
### WAGYU CUT: Knuckle

#### THOUGHTS ON WAGYU

Wagyu is a product I have great pride in as a Japanese chef. It represents a long history of refined heritage made possible by humble farmers who work tirelessly to ensure the product is upper-echelon quality. Some Americans have mislaid conceptions of Wagyu, and many people still think Wagyu comes from one place. In fact, Wagyu beef comes from all across Japan, representing each region's traditions and heritage. I am honored to be a part of the project to promote Japanese Wagyu beef in the US.

#### WAGYU CUT CHARACTERISTICS

Working with Wagyu round cuts is a very different experience from loin cuts. It's a bit more difficult than simply searing a steak. The challenge for me was dealing with the total yield and trimming for the knuckle cut. In terms of flavor, round cuts are excellent, providing beefy richness and great color on the plate. On the other hand, from a cost-performance perspective, there is a concern over the amount of trimming and total yield. It's a learning experience for both chefs and guests, and thank you for selecting me for this project.



## TAKAYUKI ABE

Chef Takayuki Abe is a veteran Japanese chef with 65 years of experience in the kitchen and trained master in Washoku, Japanese traditional style cuisine. At age 21, he joined the culinary team at the legendary "Tokyo Kaikan" in Los Angeles. After leaving Tokyo Kaikan, he opened his own concepts, Hirose and Inaka. In 2018, he joined the team at Wadatsumi as the Executive Chef and is currently at the helm of their Beverly Hills location.

### 📍 Wadatsumi Beverly Hills

410 N Canon Dr  
Beverly Hills, CA 90210

📷 @wadatsumi\_beverlyhills