

Inspirational Recipes
for Chuck Roll & Shoulder Clod

Japanese **WAGYU** Beef



Japan Livestock Products Export Promotion Council

THE STORY BEHIND JAPANESE WAGYU

Wagyu cattle are registered through a traceability system allowing you to check the certified status of individual Wagyu from wherever you are.



JAPAN LIVESTOCK PRODUCTS
EXPORT PROMOTION COUNCIL

Japanese Wagyu quality assurance information is now available via QR code on your smartphone.

Easily review detailed Japanese Wagyu information in 15 languages.

Discover:

- The facts and features of Wagyu
- Wagyu recipes and home cooking ideas
- Japanese Wagyu restaurants and shops

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“ Chefs have a responsibility to ensure optimum quality in the ingredients they serve to their customers. Our menu states that our beef is 'Authentic Japanese Wagyu' to clearly indicate it comes from Japan. The Wagyu QR code gives users instant access to information on Wagyu and Japanese quality control standards, as well as accurate data on the traceability of their beef. ”

Romuald Fassenet / *Château du Mont Joly*

An MOF (Meilleur ouvrier de France) and a starred chef of the Château du Mont Joly in Sampans, Romuald Fassenet coaches teams for the Bocuse d'Or, continuously striving for perfection.

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Starting a New Journey with Japanese Wagyu Beef

Showcasing the wonder of Wagyu through a virtual trip

The Japan Livestock Products Export Promotion Council (J-LEC) has invited international chefs, butchers and other industry professionals to Japan to talk about the appeal of Wagyu beef and how to work with it. Japanese chef and winner of a Relais & Châteaux trophy in the U.S., Keiichiro Kurobe, participated in the event, speaking with Wagyu beef farmers and attending a seminar at the Japanese Federal Meat Academy. Given the recent difficulty in visiting Japan from overseas, we hope this virtual trip will allow anyone interested in Wagyu to experience it in a new light.



In August 2022, Chef Kurobe visited Gunma, an area famous for Wagyu and home of the Federal Meat Academy. Chef Kurobe now has a restaurant in Ginza, a bustling area of Tokyo filled with luxury boutiques and department stores. His restaurant specializes in California-style Japanese cuisine, including Wagyu beef round cuts. Chef Kurobe enjoyed learning more about the wonder of Wagyu through his trip, and we hope you do, too!



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Participant: Chef Keiichiro Kurobe

Born in New York, 1985. After studying in Japan, he moved to San Francisco in 2005 and met legendary chef Daniel Humm at Campton Place. After working at Ame at the St. Regis Hotel, he moved to Luce in 2010, where he served as Executive Sous Chef under Dominique Crenn, the only female chef in the U.S. to hold three Michelin stars. In 2014, he became Executive Chef at the Royal Blues Hotel & Chanson Restaurant in Deerfield Beach, Florida, where he was awarded Florida's first Relais & Châteaux trophy. In 2018, he opened Blackship as Executive Chef, which was described as a "deeply interesting restaurant in Los Angeles" by the L.A. Times.

In 2021, Chef Kurobe returned to Japan and opened "Cali style ORYOURI YUZAN KEIICHIRO KUROBE" in Ginza in July of the same year. Through meaningful experience growing up across borders between Japan and America, his restaurant offers a new and tantalizing gastronomic experience, combining the elegance of Japanese cuisine with the edgy flavors and presentation of California.

Cali style ORYOURI YUZAN
KEIICHIRO KUROBE
<https://ginza-yuzan.com/>

Visiting a Wagyu Cattle Farm

There are approximately 1.8 million Wagyu cattle in Japan, a relatively low number compared with beef cattle production in other countries. Wagyu breeding and fattening are respectively performed by different specialist farms, and many Japanese Wagyu farmers actually give each head of cattle a name and raise them on a small scale, within an area that can be watched within their field of vision. But why do they choose what may seem like inefficient production methods? The major reason is that raising Wagyu cattle in a very low-stress environment directly impacts the quality and taste of the meat. Japan's unique Wagyu cattle breeds are one of Japan's greatest exports enjoyed and appreciated by people across the globe.

When Chef Kurobe visited a Wagyu farm in Gunma Prefecture, the owner gave a full tour and provided details on the Wagyu raising experience, including, "The most common feed sources for Wagyu cattle include grass and grains. The grass mostly indicates dried rice straw collected after harvesting rice, and the grains are mainly barley and corn, which are all blended daily and fed to the cattle."

On the farm, the feed mix varies according to the purpose and stage of development, including mother cows giving birth and newborn calves and cows in the fattening process. At the calf stage, feed

is used to build healthy organs and bones, and when a strong physical base is established, feed is modified to encourage development of healthy muscle, or red meat. During the fattening process, most of the feed is grain. Farmers also give consideration to the water that cows drink, including systems to ensure a stable supply of safe water.

Chef Kurobe: "I have a question. Is the cattle excrement used somehow?"

Farm owner: "Yes. We heat the excrement and ferment it. According to fermentation temperature, bad bacteria are gradually killed to produce a safe, low-bacteria fertilizer called manure. This allows us to create a sustainable cycle by putting fertilizer back into the soil."

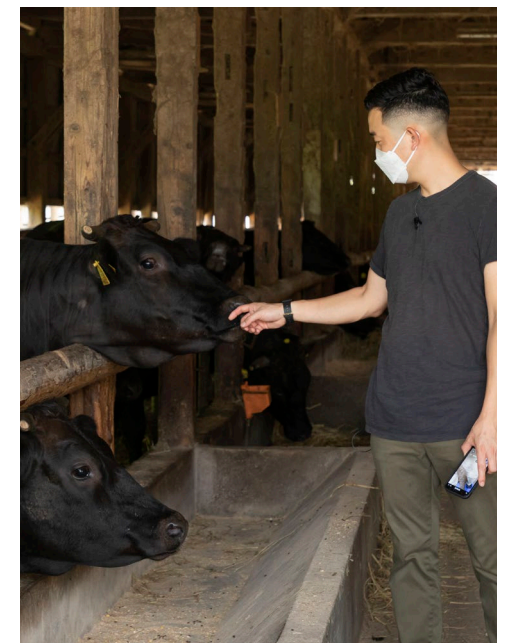
The cattle on the farm eat rice straw from paddies that use manure they helped create. In this cyclical system, manure is applied in the fall, rice grows the following year, and rice straw is returned to the farm as feed after harvesting the rice.

Kurobe: "The cows are all lined up as if they were welcoming us. They are friendly to people, and seem calm and peaceful. They all have unique facial characteristics."

Owner: "Cows don't rest when they feel stressed due to their environment. In our approach to producing Wagyu beef, one key to improving quality is for the cattle to eat and sleep a lot. The cows on our farm move very slowly, which is proof that they are not stressed. If they are nervous or stressed, they tend to move around more quickly."

Among cattle breeds, Kuroge Wagyu (Japanese Black) are very susceptible to environmental changes. To the extent possible, farmers create an environment where cows can sleep peacefully under the same conditions every day. Above all, staff raising cattle must understand exactly how much feed cattle eat every day, alongside the rhythms of their daily lives.

Owner: "When people talk about Wagyu beef overseas, they mention things like the beauty of the marbling, the size and the yield though grades like A5. Personally, I would like to share more information about the processes involved in managing the level of meat quality. At the beginning of production, which is the most important time, we create a stress-free, calm environment where cows can live peacefully. This enables us to produce high-quality meat that our customers can enjoy with guaranteed quality and safety."



How to Cut and Cook Wagyu Beef

With support from: Federal Meat Academy

At the Federal Meat Academy in Gunma Prefecture, instructors Mr. Tanaka and Mr. Samata gave seminars that commenced with a discussion of Wagyu beef, including an easily understood breakdown of the characteristics of Japanese Wagyu.

Wagyu beef's unique characteristics

Mr. Tanaka: "Japanese Wagyu has three main characteristics. First, they have a pedigree, like thoroughbred racehorses, and there is an official system for registering cattle as purebred Wagyu. Second, Wagyu has thin, soft and fine muscle fibers as well as marbling. This gives the meat its quintessential velvety texture. Third, Wagyu beef has a characteristic aroma called Wagyu beef aroma."

Overseas, cattle with a bloodline perhaps half Wagyu are often labeled as Wagyu, but Japanese Wagyu is 100% pureblood Wagyu, and real Japanese Wagyu beef remains very highly valued.

Mr. Tanaka: "When the pedigree is registered, a print is taken of the nose of each Wagyu cow. Just like human fingerprints, each nose print is different. The pedigree registration card shows the names of the ancestors of the Wagyu, like a family tree, and this system allows true pedigree to be guaranteed."

All cattle in Japan have a 10-digit Individual Identification Number. As soon as calves are born, they are tagged with the number on their ears, and they are managed through this system even after being processed as meat. The 10-digit number enables consumers to check the cattle's sex, breed, date of birth, date of processing and distribution route, information that can be accessed via smartphone. This system contributes to safety and security for both chefs and consumers.

Mr. Tanaka: "Allow me to explain how cattle grading works. Grading is performed from a neutral standpoint based on nationwide uniform standards established by the Japan Meat Grading Association. The expected yield is graded in descending order from A to C, representing the amount of meat obtained from the carcass. Meat quality is judged in descending order from 5 to 1 across four criteria:



marbling, meat brightness, meat firmness and texture, as well as fat brightness and quality. A lot of Japanese Wagyu beef is graded at the highest grade, A5, or A4."

Chef Kurobe: "This grading system, something similar to evaluating diamonds, is very interesting. What is the biggest difference between A5 and A4?"

Mr. Tanaka: "That is a difficult but great question. For judging criteria like marbling and meat brightness, a certain score must be achieved for all items to be scored A5. If any one of the criteria is evaluated below a certain score, the meat will be classified as A4, but I think the impact of the Beef Marbling Standard (B.M.S.) is especially significant. Of course, there are also cases in which the marbling is superior, but the meat brightness, meat firmness and texture do not meet the requirements."

A characteristic of Wagyu beef's renowned quality is its high oleic acid content. Oleic acid is a principal constituent of olive oil. It lowers the melting point of fats and makes them literally melt in the mouth. It also contributes to the tenderness of meat when eaten and makes it feel juicy. The high oleic acid content also affects the aroma, part of what creates the unique Wagyu beef aroma.

Based on this explanation of Wagyu beef characteristics, next Mr. Tanaka provided information on different Wagyu beef cuts and cutting techniques, focused on the Wagyu chuck roll and shoulder clod.

Different Wagyu beef cuts and cutting techniques

Mr. Tanaka: "Chuck roll is a large cut that usually weighs almost 30 kg, connected to the ribloin from the neck. Allow me to explain how to use the neck side, a cut with different features within the chuck roll. The neck side gets a lot of exercise, so the meat is quite firm. With regular cattle, this cut is

more lean, but with Wagyu beef, it is characterized by proper marbling due to the pedigree and the way it is raised. The neck side of the chuck roll has gorgeous marbling, but it costs less than ribloin or sirloin, so it's definitely an attractive cut, depending how you use it."

First, Mr. Tanaka demonstrated how to trim the chuck roll, including removal of surface muscle and impurities. Some fat is left for the aroma. During the trimming process, the meat is divided into chuck flap and chuck eye log using a layer of fat as a boundary mark. The chuck flap is highly regarded overseas for its particularly gorgeous marbling pattern. The chuck eye log can also be used for a slightly thicker steak cut. The appeal of the chuck roll is apparent when carefully dividing these cuts.

Mr. Tanaka: "Next, I will demonstrate Wagyu beef shoulder clod cuts. First, remove the large muscle on the surface. If you first scrape off the thin layer of fat on the surface attached to the muscle, the muscle will come out cleanly. There are thick and thin muscles, and we move the knife from thick to thin, along the flow of muscle and fiber. These are fundamental concepts in the world of Wagyu."

The m. triceps brachii caput muscle is removed from the Wagyu beef shoulder clod. After concluding the characteristics and cutting techniques of Wagyu chuck roll and shoulder clod cuts, the seminar moved on to discuss different ways to cook Wagyu beef.



Cooking with different cuts of Wagyu beef

Mr. Samata demonstrated cooking techniques using the chuck eye log cut from the chuck roll, and the m. triceps brachii caput cut from the shoulder clod removed during the cutting seminar. He demonstrated how to make two types of sukiyaki, each served in a different style, using a block of chuck eye log and a slice of m. triceps brachii caput.

Mr. Samata: "The part that we cut in this seminar is closer to the neck side of the chuck eye log, and the meat is relatively firmer than the middle or rib side. Thin slices used in traditional Japanese dishes such as shabu-shabu and sukiyaki are perfect. Today, however, let's try using a relatively firm piece of meat in a stew."

In a frying pan, the chuck eye log is browned and

then simmered with red wine and onion. The only vegetables are onions and garlic, and after simmering until they become fully soft, the flavor is adjusted to match sukiyaki preparation. The dish is served with an egg yolk marinated in soy sauce for about 12 hours, deep-fried shiitake mushrooms, and carrot and scallion puree, with a squeeze of citrus sudachi.

Mr. Samata: "Next, we will cook a dish using the m. triceps brachii caput cut from the shoulder clod. Common ingredients for sukiyaki include shiitake mushrooms, green onions, tofu and konjac (starchy tuber), but in this seminar we will roll up sliced m. triceps brachii caput with scallions."

The m. triceps brachii caput is cut into 2 mm thick slices, rolled around the scallions, and steamed and roasted with sukiyaki sauce. The scallions can be eaten raw, so in this style, the outside meat is cooked and the scallions inside are enjoyed for their



fresh crispness. The eggs are served in a hollandaise sauce over the shiitake mushrooms, which are browned on the surface.

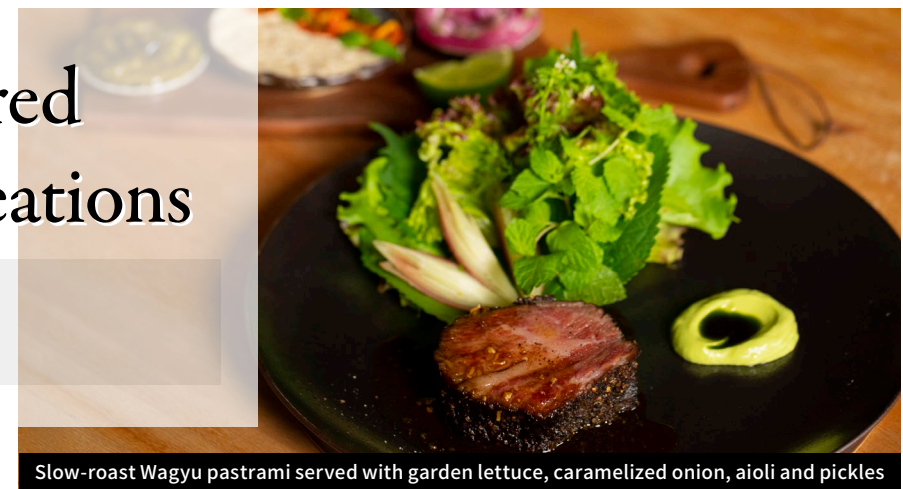
Sukiyaki sauce is often very sweet, but it goes extremely well with leaner Wagyu like round and shoulder clod. After Chef Kurobe finished the tasting, he was inspired to continue coming up with new and creative Wagyu dishes.

New and inspired Wagyu beef creations

With support from: Cali style ORYOURI YUZAN KEIICHIRO KUROBE

This dish was developed by Chef Kurobe, inspired by pastrami and incorporating elements of LA food culture. The Wagyu pastrami is cooked traditionally and served with garden lettuce and herbs, as well as caramelized onions, aioli, early red onion pickles, a relish of kelp and cucumber, and sun-dried tomatoes. To ensure that the true flavor of the Wagyu beef is not lost, sauce must be added sparingly. Chef Kurobe explains Wagyu beef's incredible flavor and how to enjoy it in fresh ways, including this Wagyu beef pastrami style, as well as on its own, or with different condiments.

The dish looks very simple, but a number of techniques are required. First, the Wagyu chuck roll is cured for three days with traditional pastrami



Slow-roast Wagyu pastrami served with garden lettuce, caramelized onion, aioli and pickles

spices, salt and sugar. After curing, the salt is rinsed off and the meat is chilled in ice water for two hours to remove excess salt and improve flavor. Next, mixed spices, including ground black pepper, fennel and cilantro are rubbed into the Wagyu before removing any excess. Then the Wagyu is smoked for about three hours using hickory and cherry wood. Finally, the Wagyu is cooked at a very low temperature of 135°F (about 60°C) for 50 hours. Although a long and laborious process, Chef Kurobe's passion for cooking is apparent in these techniques and unique elements.

Chef Kurobe's thoughts after his new journey with Wagyu beef

An up-close and personal experience at the Wagyu farm in Gunma was a rare and valuable opportunity for me as a chef. In my experience, I've usually worked with portions of packaged Wagyu beef. But coming into contact with cattle and learning how much feed is used for each cow, how they are fattened, and how much effort and passion is put into the process gave me a deeper understanding of the dedication put into Wagyu beef. This beautiful

meat is famous worldwide, and it was truly an honor to understand it more.

At the meat academy, I learned more about Wagyu beef production and the rigorous evaluation standards. The instructors carefully taught me how to cut and cook Wagyu beef, starting from the basics. They also went into great detail to provide crucial and invaluable knowledge. Wagyu comes with a preconceived notion as expensive meat that melts in the mouth and tastes great. However, through my experiences at the Wagyu farm and the meat academy, I gained a deeper perspective on what Wagyu really is.

I am lucky for the chance to use chuck roll and shoulder clod in a new recipe, but these cuts aren't usually served by many chefs and restaurants. Using these cuts was both challenging and rewarding. As I learned at the meat academy, it is possible to create entirely new dishes by employing cutting methods to separate different cuts. The knowledge I gained through this experience will continue to inspire my cooking in the future. Thank you very much.

Japanese Wagyu Beef

Chuck Roll and Shoulder Clod Cuts

In Japan, Wagyu beef has different applications depending on the cut or parts used. Many international consumers and chefs may opt for high-grade loin cuts by default, but more uncommon and affordable cuts of Wagyu also have unique potential. In this recipe book, we will introduce Japanese Wagyu beef chuck roll, shoulder clod cuts, and detail their uses and appeal.

Chuck roll (Katarosu)



Chuck roll, or katarosu in Japanese, is a large section of meat located near the shoulder blade, stretching from the shoulder to the back of the animal. With a fine grain and high level of intramuscular marbling, the meat is tender and rich in flavor.

Weight composition ratio : 14.7%

Individual cuts : Cut A / Cut B / Cut C / Chuck eye log / Chuck flap

Chuck eye log (Katarosu shin)



Broken down into : Chuck eye log (Katarosu shin)

This cut is characterized by its rich, fatty flavor. The closer to the neck, the tougher the meat, but the flavor is exceptional, and when taken advantage of, this cut is very rewarding. Intricate webs of intramuscular marbling provide incredible added value for this cut.

Shoulder clod (Kata/Ude)



The shoulder clod is a well-muscled area with a large proportion of muscle and muscle tissue and is made up of both tough and tender meat, which typically has a deep color and a strong flavor.

The weight composition ratio : 9.3%

Individual cuts : Upper oyster blade / Top blade / "Ninoude" / Chuck tender / "Katasankaku" / "Kosankaku"

Clod heart (Kata sankaku)



Broken down into : Clod heart (Kata sankaku)

This cut is very versatile, perfect for both thin and thick slices, imparting the wonderful beefy flavor of Wagyu. In portions where the muscle is very firm, it's important to slice the cut a bit thinner. This cut is also great for breaking into larger sections.

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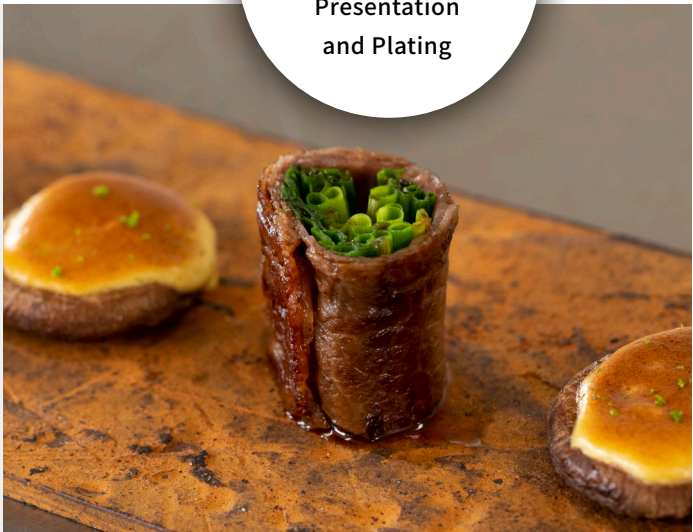


Sukiyaki with chuck eye log (Katarosu shin): Chuck eye log block cuts are braised in a red wine-based sauce and given a sukiyaki treatment. Accompaniments include soft-boiled egg or soy sauce-marinated egg yolk, green onion puree, deep-fried shiitake mushroom and sudachi citrus.



Sukiyaki Two Ways

Presentation
and Plating



Sukiyaki with clod heart (Kata sankaku): Sliced clod heart is wrapped around green spring onion shoots and fried with sweet sukiyaki sauce. Plated with hollandaise and shitake mushrooms.

Inspirational Recipes
for Chuck Roll & Shoulder Clod
Japanese **WAGYU** Beef

Feature 15 Amazing Chefs

Featuring 15 chefs in the Los Angeles,
San Francisco and New York City areas



This Wagyu recipe inspiration book features different chefs with profoundly different approaches to Japanese Wagyu beef chuck roll, shoulder clod cuts. We hope it gives you fresh ideas that could start the next Wagyu sensation!



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WAGYU TARTARE, IKURA, TOASTED NORI

Wagyu chuck roll tartare on a bed of sushi rice, topped off with cured salmon roe and accompanied by toasted nori.

INGREDIENTS

Wagyu tartare

Wagyu chuck roll tartare 260 g
Chives 1 tbsp
Salt, black pepper to taste

Nikiri

Soy sauce..... 1/2 cup

Mirin 1/2 cup

Sushi Rice

Tamaki Gold white rice 1 cup
Mirin, salt, shiro dashi,
champagne vinegar

Cured Ikura

Salmon roe (cleaned),
sake, shiro shoyu, mirin

For Finishing and Serving

Nori (toasted).....40 ea 5x5 inch pieces
Chives 1/2 cup
Sudachi citrus (fresh)

PREPARATION

Wagyu Tartare: Mix and season.

Nikiri: Combine soy sauce and mirin in a pot and bring up to a boil. Reduce to a simmer and cook for 5 minutes then immediately cool over an ice bath. You will only use a small amount of this to finish the dish.

Sushi Rice: Place rice in a strainer and wash with cold water. Wash until water runs clear and rice looks polished. Cook rice at 1:1 rice to water in a pot. Bring up to a boil and let simmer for 2 minutes. Cover top of pan with plastic wrap and turn the

heat off for the rice to finish cooking. Let sit for 25 minutes, then transfer to a large bowl and let cool. Once at room temp, season rice with mirin, salt, shiro dashi and champagne vinegar.

Cured Ikura: Combine sake, shiro shoyu, and mirin in a bowl. Pour liquid over the salmon eggs and let marinate for 1 hour in a bowl in a fridge. After 1 hour has passed, strain and reserve eggs in a container. Discard all liquid as it cannot be used again.



Scan this code to see more!



BRANDON RICE

@brandonrice123

Chef Brandon Rice developed an early fondness for food and knew from a young age that he loved cooking. After earning a degree in culinary arts at the Culinary Institute of America in Hyde Park, NY, Rice went on to stage in esteemed kitchens throughout Europe, including Quique Dacosta in Spain. He clocked time at Boston's famed Clio before moving to the Bay Area to work at Coi - his first introduction to Northern Californian cuisine. While working there and experiencing Daniel Patterson's focus on local, fresh produce, he knew he wanted the Bay Area to be home. From there Rice spent 5 ½ years as Chef de Cuisine at Rich Table in SF. It was here that Rice really found his voice and style of cooking.

Ernest SF

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WAGYU CUT : Chuck roll



COOKING METHOD : Raw preparation

Thoughts on Wagyu

I wanted to use Wagyu chuck roll for this tartare dish for two reasons: the fat content and the flavor. Chuck roll sits in the shoulder right in front of the ribeye, meaning chefs can expect a similar flavor to the ribeye. Wagyu chuck roll has incredible marbling due to the Japanese genetic purity. Chuck roll is one of my favorite cuts in the whole animal because it's so versatile - it can be braised, served raw, cut into steaks, cooked to medium rare or however desired. Wagyu chuck roll can be cooked almost any way, making it a very enjoyable and appealing cut of beef.



BEEF CHUCK ROLL SUKIYAKI

Thinly sliced pieces of Wagyu chuck roll cooked “sukiyaki” style. Garnished with sansho powder and pickled pink peppercorn. Served with confit egg yolk sauce on the side.

INGREDIENTS

Wagyu chuck Roll (sliced) 8 oz	Confit egg yolk sauce* 2 oz	Sukiyaki Sauce*
Chanterelle mushrooms (cut bite size) 4 oz	Sukiyaki Sauce* 2 oz	Dashi 1000 g
Myoga (sliced thin) 1 oz	Confit Egg Yolk Sauce*	Sugar 100 g
Scallion curls 1 oz	Egg yolks 4	Mirin 100 g
Burdock root 1 oz	Salt 100 g	Sake 100 g
Yellow onion (sliced)..... 1 oz	Sugar 100 g	Koikuchi soy sauce 300 g
	Grapeseed oil 100 g	Black vinegar 25 g

PREPARATION

Confit Egg Yolk Sauce: Mix salt and sugar, gently place egg yolks in mix, cover and cure for 1 hour. Rinse egg yolks gently in water, place in a blender. Blend gently with oil, season with salt. Strain.

Sukiyaki Sauce: Add sugar, mirin, and sake in pot, melt sugar. Add onion and caramelize slightly. Deglaze with Dashi, add soy sauce, and vinegar. Bring to simmer, add burdock, simmer 10 minutes.

Sukiyaki: When ready to serve, gently bathe Wagyu in simmering broth for no more than 1 second. Place barely cooked Wagyu on plate and interchangeably add onion, burdock and more slices of beef. Pick up the chanterelle mushrooms in butter, garlic, thyme and sake. Add on top of plated sukiyaki. Finish the dish with more sukiyaki sauce around the bowl. Garnish with sansho powder and pickled pink peppercorn. Serve the confit egg yolk sauce on the side, dip the Wagyu beef into the egg yolk sauce.



Scan this code to see more!



DAVID YOSHIMURA

@davidcyoshimura

David Yoshimura began his professional career as a cook in NYC, and staged abroad at many notable restaurants such as Asador Etxebarri. After NYC, David joined the team at Californios in the restaurant's first year open and helped attain their first Michelin star. David later passed his Certified Sommelier exam to expand his knowledge of wine and beverages. Upon leaving Californios, David has focused his goals on opening Nisei with his eclectic experience to bring the Bay Area a new approach to Japanese-American food.

Nisei
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@restaurantnisei



WAGYU CUT : Chuck roll



COOKING METHOD : Sukiyaki simmer

Thoughts on Wagyu

The most important part about working with chuck roll is to understand its versatility – this isn't your average cut of beef. Because it is closer to the shoulder and back of the beef, it's usually suitable for roasting or even braising in some cases. If you like a little bit more texture on your steak, you can also give it a very hard sear. But understanding where chuck roll comes from, and that it's not just any steak, is very important. It was an honor incorporating this cut into our Japanese-focused California tasting menu here at Nisei.



WAGYU TIYULA ITUM

A new take on Tiyyula Itum, a Filipino dish, these skewers are grilled over charcoal until medium rare, brushed with coconut cream and sprinkled with lemongrass condiment to bring out the flavor of Wagyu beef. Served with the warm Tiyyula itum broth, cherry tomatoes and a drizzle of charcoal oil to add flavor and aesthetics.

INGREDIENTS

Wagyu shoulder clod
(trimmed) 300 g
Soy sauce 50 g
Garlic (minced) 2 cloves
Pamapa Itum (Coconut Charcoal Paste)
Mature coconut,

neutral oil (canola or grapeseed)
Tiyyula Itum Broth
Beef stock, turmeric, lemongrass,
ginger, galangal, Wagyu beef scraps,
soy sauce (for seasoning)
Lemongrass Condiment

Lemongrass, garlic (minced),
Thai chili (minced),
Neutral oil (canola or grapeseed),
Kosher salt
To Serve
Coconut cream, cherry tomato (peeled)

PREPARATION

Wagyu Beef Shoulder Clod: Trim the fat and silver skin off the wagyu. Reserve the silver skin for the broth. Slice the meat about 4 mm thickness against the grain. Skewer about 30g of wagyu per skewer. Season with soy sauce and garlic. Brush with Pamapa Itum*.

Pamapa Itum* (Coconut Charcoal Paste): Cut the mature coconut in half. Cook the coconut until the meat can easily detach from the shell. Discard shell and continue to grill the coconut meat until blackened. Blend the coconut meat charcoal with the oil until it forms a paste. Reserve 15g of the charcoal oil for final plating.

Tiyyula Itum Broth: Simmer all ingredients for 10 minutes and

strain. Season with a touch of soy sauce.

Lemongrass Condiment: Trim the outer layers of the lemongrass until the tender parts remain and mince. Heat the oil on low and fry the minced lemongrass. After 2-3 minutes, add the salt, Thai chili and garlic. When it turns light brown, strain immediately to avoid a burnt bitterness.

To Serve: Grill the marinated skewers over a charcoal grill until medium rare. Brush the meat with coconut cream and sprinkle the lemongrass condiment. Serve with the warm Tiyyula Itum broth, cherry tomatoes and drizzle some charcoal oil over to add flavor and aesthetics.



FRANCIS ANG

 @cheffrancisang

Francis Ang was born in San Francisco but spent his formative years in the Philippines. Memories from Ang's childhood are filled with the rich flavors and alluring aromas in his family's kitchen in Manila. With these home-cooked meals imprinted in his memories, Ang made the move from Manila to San Francisco when he was 19, enrolling in the City College of San Francisco's culinary arts program. After graduation, Ang secured a position at 1-star Michelin restaurant, Gary Danko, honing his skills among San Francisco's best. Then, joining the line at Fifth Floor, Ang's culinary prowess really began to shine. While there, under the guidance of David Bazirgan, Ang earned Food & Wine's "People's Best Pastry Chef" and Zagat's 30 under 30.

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2700 Jones St, San Francisco, CA 94133

 @restaurantabaca



WAGYU CUT : Shoulder clod



COOKING METHOD : Grill



Scan this code to see more!

Thoughts on Wagyu

Wagyu shoulder clod is a beautiful cut. The muscles are quite large, making them great for slicing out super thin on a meat slicer, or cutting into really nice steaks. Wagyu shoulder clod also holds up really well when braised. The marbling in the shoulder clod is exceptional, and I love how lean it is, while also remaining fatty. This makes it highly versatile, and wonderful in a different way than some of the more luxurious Wagyu cuts, like sirloin.



WAGYU BEEF TARTARE

Wagyu chuck roll tartare filled with a ginger garlic sauce. Topped off with sweet potato cubes, broccolini, mint and sesame seeds.

INGREDIENTS

Wagyu chuck roll	65 g	Wagyu beef fat	15 g	Peppercorn	7.5 g
Extra virgin olive oil	3 g	Scallion	20 g	Tamari	25 g
Maldon salt	1 g	Ginger	7.5 g	Brown sugar	15 g
Brocolini	35 g	Garlic	6.5 g	Sesame seeds	5 g

PREPARATION

1. In a bowl, combine minced Wagyu chuck roll, oil and maldon salt and stir to combine. Using a 4 inch ring mold, plate the mince wagyu meat into the mold and press to compress into a round shape.
2. In a saute pan over high heat, add beef fat and allow to melt and add broccolini. Season with salt and saute until florets are green and vibrant. Remove and allow to chill.
3. Now take the remaning ingredients, except the sesame seeds, and blend in a blender until completely smooth. Once smooth, place in a pot and reduce to a sauce consistency. Place in a deli container and chill.



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LUIS CUADRA

@chef_luis_c

Born and raised in Miami, Luis Cuadra earned his bachelor's degree while working at a small restaurant. There, he realized that his true passion was cooking professionally. After graduating, he decided to attend culinary school in New York, with the goal of one day becoming a chef. He expanded his skills at various kitchens in Manhattan. Upon graduating culinary school, he moved to Hawaii to work at The Ritz-Carlton, Kapalua. He then relocated to California to work at The Ritz-Carlton, Los Angeles. After a couple promotions and other hotels, he joined The West Hollywood EDITION team as the Executive Chef in 2021.

Ardor

9040 West Sunset Boulevard, West Hollywood, CA 90069

@ardorweho



WAGYU CUT : Chuck roll



COOKING METHOD : Raw preparation

Thoughts on Wagyu

Chuck roll in general is an under-utilized and under-appreciated cut of beef. We naturally wanted to showcase the cut, and because we're working with Wagyu, to show the respect and appreciation that it deserves. The chuck roll is unique and special because it comes from the shoulder. Depending on the size of the primal cut being worked with, there are a number of different eye muscles included. Understanding how to separate the eyes into different sections and treat them each differently is crucial in properly showcasing Wagyu chuck roll.



TOGARASHI-CUT WAGYU, ZAATAR-STUFFED LANGOS & WALNUT, CHILI & POMEGRANATE

Togarashi-cut Wagyu accompanied by stuffed langos potato bread, blue sunflower tahini, coarse walnut 'muhammara', cherry tomatoes and arugula.

INGREDIENTS

Wagyu chuck tender (Togarashi-cut)

Stuffed Langos Potato Bread

Flour, Yukon gold potato (boiled and riced; hold warm), yeast, sugar, vegetable oil, salt, milk (warmed)

Blue Sunflower Tahini

Blue sunflower seeds, lemon juice, garlic, tahini, salt, olive oil, water

Blue Sunflower Seeds

Water, baking soda, sunflower seeds

Coarse Walnut 'Muhammara'

Walnuts (toasted & coarsely chopped), pomegranate syrup or molasses, Marash chili, Piquillo chili powder, ground cumin, salt, extra virgin olive oil

PREPARATION

Togarashi-Cut Wagyu: Clean beef & cut into block sections. Season with salt, pepper & chopped thyme, and brush with pomegranate molasses. Liberally rub with olive oil. Sear or grill over high heat. Wrap with plastic wrap and freeze for 24 hours. Slice as 1-2 mm thick.

Stuffed Langos Potato Bread: Bloom the yeast, sugar & milk for 5 minutes. Mix in remaining ingredients until dough forms. Allow to rise for 45 min-1 hour. Portion Dough into 60g balls. Using the rice flour to help with sticking, roll into rectangles, stuff with 30g cheese and add zaatar. Fold over and lightly dampen the edges, seal closed. Allow to rise uncovered for another 45 min-1 hour. Fry at 350°F until a dark golden brown.

Blue sunflower seeds: Bring water & soda to a simmer, add

seeds and cook at a simmer (20-30min). Turn off heat, allow to rest another 20min. Strain, and allow to dry overnight on low in dehydrator (for dukah) or room temp (for tahini).

Blue Sunflower Tahini: Crush the garlic and macerate in the lemon juice for 15 minutes. Strain through a fine sieve, discard the garlic and save the lemon juice. In a vita mix blender add the blue sunflower seeds, tahini, lemon juice, and half of the water. Blend on high until smooth, add water as necessary to get the right consistency, then add olive oil at the end. Adjust salt.

Coarse Walnut 'Muhammara': For the piquillo powder- dehydrate piquillo peppers very low for several days and then grinding. Blend walnuts and rest of spices.



NANCY OAKES

@oakes_nancy

A pioneering American chef and a mentor to many in the last decades, Nancy Oakes is often credited for her generosity, consistency and vision. Having worked all aspects of a restaurant, from her early career at the Carnelian Room & Alexis Tangier's on through to the highly praised Boulevard & Prospect, Oakes has developed a well rounded hospitality philosophy. She is a student of other cultures and cuisines and a tireless champion of artisans.

Boulevard Restaurant

1 Mission St, San Francisco, CA 94105

@blvdsf



WAGYU CUT : Shoulder clod (Chuck tender)



COOKING METHOD : Grill



Scan this code to see more!

Thoughts on Wagyu

I chose the chuck tender, which is a center cut from one muscle group in the shoulder clod. Personally, this is my favorite cut because it's so flavorful and beefy. This particular part of the chuck is very tender as well, making it very versatile. The Wagyu chuck tender had a perfectly distributed lacy appearance, and the marbling throughout the whole cut makes it very tender.



KOREAN YUKHOE WITH ASIAN PEARS, SOY SAUCE, GINGER, SESAME, RADISH AND QUAIL EGGS

Korean style take on tartare, with Wagyu, shiso, asian pears and quail eggs for a beautiful finish.

INGREDIENTS

Wagyu chuck roll (diced)..... 4 oz	Stalls scallions (sliced)..... 2 each	Red chili (sliced / for garnish) 1 each
Soy sauce 1/3 cup	Sesame seeds 1 tsp	Quail egg (sunny side up) 1 each
Sesame oil 1/3 cup	Asian pears (sliced) 1 each	
Spicy house sauce 1/3	Shiso leaves..... 3 each	

PREPARATION

1. Mix together diced Wagyu chuck roll, soy sauce, sesame oil, spicy house sauce, sliced scallions and sesame seeds.
2. Dress tartare with sliced Asian pears and shiso leaves.
3. Garnish with sliced red chili and sunny-side up quail egg.



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PEDRO GARCIA

@ptergarcia

Born and raised in Guadalajara, Mexico, Chef Pedro started working at the Disneyland Hotel at the age of 17. It was there he found his passion for cooking. He feels fortunate to have worked under talented chefs who helped guide him in his career. Now with 25+ years in the industry, he has gained experience developing and opening Napa Rose at Disney's Grand Californian Hotel, working with Patina Restaurant Group, Tinseltown Studios, Five Feet Restaurant in Laguna Beach, and 10 proud years at THE RANCH Restaurant, Saloon, and Events Center.

The Ranch Restaurant
Extron Building, Ground Floor
1025 E. Ball Road Anaheim, CA 92805

@theranchrestaurant



WAGYU CUT : Shoulder clod
(Chuck tender)



COOKING METHOD : Grill

Thoughts on Wagyu

Wagyu Chuck roll has more text and flavor than other cuts. As a chef, I always keep in mind that Wagyu is a very fine product, with a historical pedigree nurtured over generations. It's important to use simple preparation methods, allowing the texture, flavor and subtle nuances of the Wagyu beef to shine brightly. Cooking is more than just preparing food – it's making memories for people, and Wagyu is a once-in-a-lifetime experience. It's an honor to work with Japanese Wagyu and introduce it to our guests.



WAGYU CHUCK ROLL AND UNI NIGIRI

A combination of Japan's greatest two exports—sushi and Wagyu. Wagyu chuck roll rivals fatty tuna, with its deliciously marbled and refined taste, paired with uni and topped off with truffle and sea salt.

INGREDIENTS

Wagyu chuck roll	Caviar	Olive oil
Sushi rice	Black truffle	
Sea urchin (uni)	Wasabi	

PREPARATION

1. Prepare sushi rice. Moisten both of your hands thoroughly, then pick up a small ball of rice. Squeeze it until it sticks together into a rough oblong shape, then transfer it to your left hand to continue to mold.
2. Apply sea urchin with the concave side down on top of the rice block so that it hangs over all sides. Use a cupping two finger motion to press the uni firmly to the rice block.
3. Slice the Wagyu very thinly.
4. Place the Wagyu on top of the sea urchin. Brush with olive oil and sear with a blow torch. Top off with caviar, freshly grated wasabi and truffle. Sprinkle sea salt flakes.



PHILLIP LEE

@phillipfranklandlee

Phillip Lee first stepped into the culinary world as a young dishwasher. From there, he moved through the ranks of top LA kitchens helmed by Quinn Hatfield and Stefan Richter, as well as stints in Chicago at the acclaimed Alinea and L20. Through these exploratory stages, Lee unearthed a style of his own: with his wife and pastry chef, Margarita Kallas-Lee, he opened his scratch-cooking mecca, Scratch|Bar, in 2013 and Gadarene Swine, a vegetable-driven concept, a year later. In 2015, Lee moved Scratch|Bar from Beverly Hills to Encino, bringing home to the valley an entirely personal concept centered around the purity and experience of food.

Scratch Bar & Kitchen
16101 Ventura Blvd, Suite 255, Encino, CA 91436

@scratchbarkitchen



WAGYU CUT : Chuck roll



COOKING METHOD : Raw preparation

Thoughts on Wagyu

I have always loved working with Japanese Wagyu. There is something about it that takes any beef preparation to a completely new level. From the fat content to flavor profile and mouthfeel – it is like biting into sheer luxury. Typically, chuck roll is reserved for ground beef or burger meat, but I wanted to do something very interesting with it. Because of the Wagyu's high fat content, we actually sliced it thinly and treated it like nigiri. It was first tenderized and quickly seared with a blow torch. This resulted in some of the flavors that diners might get from roast beef, but the Wagyu cut provides a tenderness that diners normally wouldn't experience with chuck roll.



Scan this code to see more!



JAPANESE WAGYU LOMO SALTADO

Wagyu chuck roll lomo saltado, with confit potatoes, garlic, onion petals, dehydrated tomato. Drizzled with a bit of lomo sauce to enhance the flavor.

INGREDIENTS

Wagyu chuck roll.....	5 oz	Lomo Sauce	
Yellow potato	2 ct	Celery, red onions, garlic,	sugar, tamari,
White onions	1 each	aji amarillo paste, water,	extra virgin olive oil, salt,
Scallions (for garnish)	1 bunch	roma tomato,	black pepper
Cherry tomato	10 g	red wine vinegar, sherry vinegar,	

PREPARATION


1. Make the lomo sauce. Chop onions and roma tomatoes, grill then blend all ingredients and strain.
2. Peel and cut your potatoes. Then confit the potato in olive oil. In a fryer, drop in your confit potato until golden crisp.
3. Prepare the onion petals. Cut the onion lengthwise way. Heat saucepan to med high heat, lightly coat with butter then put the onion face down, leave it until you see the charred edge. Cook the onion in the oven for 20 mins at 350°F.
4. Prepare the cherry tomatoes. Cut them in halves, slightly coat with olive oil, a pinch of salt then into the oven for 5 mins at 350°F.
5. Season your Wagyu with salt and pepper to taste. Grill each side for 3-4 mins to achieve medium rare temp. Rest the meat for 5 mins then slice.
6. Plating: At the bottom, start with your potato, lightly sprinkle a pinch of salt then add the Wagyu beef. Add 2 tbsp of the lomo sauce on top of the Wagyu beef. Place your cherry tomato around the plate then add onion petals. Drizzle a bit of the lomo sauce on the petals to enhance the flavor.



RICARDO ZARATE

 @ricardomzarate

Born in Lima, Peru, 'the godfather of Peruvian cuisine' Ricardo Zarate is synonymous with indigenous South American foods. Immaculately executed and fused with his underlying passion, drive and kitchen ingenuity, Zarate's cuisine has earned him widespread critical acclaim and praise from media and consumers alike.

 Causita

3709 W Sunset Blvd, Los Angeles, CA 90026

 @causitala



WAGYU CUT : Chuck roll



COOKING METHOD : Grill



Scan this code to see more!

Thoughts on Wagyu

Wagyu chuck roll is so wonderfully tender. Due to the high fat content, it's super beautiful and moist, and the best way to eat it is rare. This inspired me to use the Wagyu beef to create the dish lomo saltado. It's a very traditional Peruvian dish, and the Wagyu beef fits so perfectly. I'm super glad I went this route, and it was an honor working with immaculate Japanese Wagyu beef.



WAGYU BEEF CARNE CRUDA TARTARE AND CARPACCIO

A beautifully crafted Wagyu shoulder clod carpaccio filled with carne cruda tartare. Seasoned with sea salt and a blend of 4 crushed peppercorns and garnished with salad of radish and watercress.

INGREDIENTS

Wagyu shoulder clod,
shallot (minced), sherry vinegar,
garlic confit, anchovy

caper (chopped), cornichon,
Dijon mustard,
mayonnaise, parsley

chives, horseradish (fresh grated),
sea salt, peppercorn mix

PREPARATION

To Prepare the Shoulder Clod: Using a boning knife, separate the individual muscles in the shoulder clod at the seams. Once you have separated the three main muscles, proceed to clean the silver skin and clean up the steaks. You will find the leaner flatter muscle is best for the tartare and the round steak, which almost resembles a tenderloin, has more intramuscular marbling and should be used for the carpaccio. Any trim can be reserved for another use.

Tartare: Use the lean meat that was reserved for the tartare. Hand chop and tenderized with the back of your knife. Season liberally with remoulade and salt as needed.

Carpaccio: Chill the round marbled steak so that it is firmer and easier to slice. Slice across the grain and begin to lay out your carpaccio on a sheet of pliable acetate film. When you

have completed 2 sheets of carpaccio, seal them both in between a second sheet of acetate. Using a flat meat tenderizer, gently pound the carpaccio to make it thin and even.

To Serve: Lift one piece of carpaccio from each of the sheets. Using a palette knife, spread the tartare evenly across one sheet of carpaccio. Carefully lay the other sheet of carpaccio over the tartare and seal it like a sandwich. Using the flat meat tenderizer, gently move over the acetate to press the two sheets of carpaccio and tartare together. Transfer to the freezer. Once firm, remove both sheets of acetate and transfer the carne cruda to a cutting board. Trim the edges and portion. Transfer the carne cruda to a plate and dress with the horseradish oil. Season the top with sea salt and your blend of crushed peppercorns. Garnish with salad of radish and watercress.



SETH TURIANSKY

@sethturiansky

Born and raised in Burlington, Vermont, Chef Seth Turiansky's favorite place to be is in the kitchen, immersed in the energy of the food, the team, the tools and techniques. His discipline, curiosity, ambition, and respect for the craft have enabled him to become Chef de Cuisine at two Michelin-starred Acquerello, a highly regarded San Francisco institution known for its exquisite Italian food, wine, and hospitality. In 2015, Seth joined the venerable Acquerello restaurant team led by Chef-Owner Suzette Gresham. Two years into his tenure as Sous Chef, he was elevated to Chef de Cuisine. From Suzette and Giancarlo, Seth learned a more holistic approach to his role as chef. They taught him their philosophy towards service and ingrained in him a deep respect and honor for service.

Acquerello
1722 Sacramento St. SF, CA 94109

@acquerellosf



WAGYU CUT : Shoulder clod



COOKING METHOD : Raw preparation



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Thoughts on Wagyu

When I broke down the shoulder clod oyster blade, I found two pretty distinct sides to the cut. One almost reminded me of a tenderloin or filet mignon, with very nice long-grain marbling and intramuscular fat. I figured this would be really tender when pounded thin like carpaccio. The other half was really lean and tender, and I chose to use this for a tartare. The dual preparation of raw beef in this recipe showcases the different characteristics and textures of the Wagyu shoulder clod oyster blade – a fantastic cut to work with.



WAGYU BEEF SHOULDER CHUCK QUESABIRRIA

A new take on the classic Mexican dish – birria-style cooked wagyu shoulder chuck folded into a tortilla with melted cheese and served with a side of consommé for dipping.

INGREDIENTS

Mushroom Birria Marinade

Tomato pulp, white onion (thinly sliced), Guajillo chile, chipotle meco chile, chile de arbol, black pepper (toasted),

cumin (toasted), cinnamon bark (toasted), Oregano (dried), bay leaf, water (filtered), birria broth

Quesabirria

morel mushrooms, queso Oaxaca, Perigord truffles, mushroom birria marinade, blue corn masa (fresh)

PREPARATION

Wagyu Beef Shoulder: Remove any sinew, fat, and silver skin from the shoulder. Find where the grain of the beef ends – it tends to be on the top. Slice the beef as thinly as possible, being sure to cut across the grain. This may be done with a very sharp Japanese chef's knife or with a deli slicer. Lightly season with salt and grill until completely cooked. The shoulder needs to be cooked all the way through to be tender.

Mushroom Birria Marinade: Cook tomato pulp down until completely dry. Add onion and continue to cook just until fond starts to form on the bottom of pot. Add in toasted spice and oregano and cook an additional 5 minutes. In a separate pot cover chiles with water and place on medium heat until softened (About 10-15 minutes). Remove chiles from pot reserving the water and remove seeds and stems. Using about 1 c of the liquid from steeping the chiles deglaze the tomato mixture. Combine chiles and tomato mixture and blend

with 800g chile cooking liquid.

Quesabirria: Roll masa into 30g balls. Press between patty paper, to the thickness of a quarter. Saute mushrooms in a pan with a light seasoning of salt. Add three spoonfuls of Birria Marinade. Cook the mushrooms over medium low heat. Once the mushrooms have absorbed their liquid and the marinade, reserve off the heat on a sheet tray. Remove one side of the patty paper and fill the tortilla with a spoonful of the queso Oaxaca, a spoonful of mushrooms, shaved Perigord truffles, and a piece of Wagyu beef shoulder, before gently closing the tortilla. Saute the quessabirria until the cheese is melted and the tortilla is crispy. Remove from the pan and lightly season with salt.

Serve with 3 ounces of the birria broth, meant for dipping and sipping along with the quesabirria.



VAL CANTU

@valmcantu

Born and raised in Texas, Val Cantu grew up in a household where food was at the forefront—his father owned a Mexican restaurant and tortilleria. Though he graduated from the University of Texas at Austin, Cantu chose the path of culinary arts. He then moved to The City by the Bay, staging at Benu and Saison before landing at Sons & Daughters, where he was on staff when the restaurant earned its first Michelin star. Cantu eventually struck out on his own, hosting a series of pop-up dinners while looking to secure a more permanent space; Californios officially opened for business in early 2015. Much acclaim soon followed for the haute eatery. The restaurant was designated with a Michelin star in the 2016 San Francisco guide.

Californios
355 11th St, San Francisco, CA 94103

@californiossf



WAGYU CUT : Shoulder clod



COOKING METHOD : Grill



Scan this code to see more!

Thoughts on Wagyu

The shoulder cut of the Wagyu is very interesting, because it has the quintessential Wagyu beef flavor that we know and love. It's very rich and full of umami, but it obviously has a lot more connective tissue, and it's not as tender as a tenderloin or ribeye. However, the way we used the cut, and the way we sliced it, allowed us to achieve great tenderness alongside that incredible Wagyu flavor, while still creating something interesting and unique. It was a great challenge to work with Wagyu in a way that required thinking outside the box.



JAPANESE WAGYU TARTARE

Deconstructed wagyu chuck roll tartare. Served with a side of sous vide egg, yams, Tokyo negi, ginger and caviar.

INGREDIENTS

Wagyu chuck roll	2-3 oz	Mirin	1 tbsp	Mountain yam	1 pc
White soy dashi	1 tbsp	Sugar	1 tbsp	Tokyo negi (white only)	1/2 pc
Egg yolk vinegar*	1/2 tbsp	Salt	1/4 tsp	Ginger	1 pc
Egg Yolk Vinegar*		For Serving		Caviar	1/2 tsp
Egg	1 ct	Hot spring egg	1 ct		
Vinegar	1 tbsp	Myoga	1 ct		

PREPARATION

1. Sous vide egg at 63 degrees Celsius for one hour. Shock in ice bath and set aside.
2. Slice thinly the whites of Tokyo negi, myoga, and ginger. Rinse and set aside.
3. Julienne mountain yam, set aside.
4. Make white soy dashi using kombu dashi and white soy.
5. Using a double boiler, mix ingredients for the egg yolk vinegar and mix over low heat until creamy.
6. Slice Wagyu against the grain into strips.



YOYA TAKAHASHI

@yoyaman

Born and raised in Kyoto, Japan, Chef Yoya Takahashi moved to LA with dreams of becoming an actor. While making ends meet, he quickly found the comfort of home behind the sushi bar in Little Tokyo. While he had practiced the art of sushi in Japan, in LA Takahashi met his mentor and his passion for sushi blossomed. His approach to food is deeply rooted in fresh, local, seasonal and sustainable ingredients, which have become the foundation of Takahashi's personal style.

kodō

710 S Santa Fe Ave, Los Angeles, CA 90021

@kodo.la



WAGYU CUT : Chuck roll



COOKING METHOD : Raw preparation

Thoughts on Wagyu

Showcasing Wagyu beef's intricate nuances is the most important part of the product. The marbling and the flavor are world-renowned, and we all know that Wagyu simply melts in your mouth. Even using the chuck roll shoulder cut, I was so surprised how soft it was. The cut is so beautiful to the eye, and so very tasty. Wagyu doesn't even require oil when cooking, due to the natural intramuscular fat content. All it needs is proper preparation and a cooking method that respects the life of the animal you're receiving. Wagyu beef is a meaningful product with deep heritage.



Scan this code to see more!



WAGYU BEEF WITH UMAMI PUREE, BITTER GREEN RELISH AND OSSETRA CAVIAR

Shoulder clod medallion served over umami puree, topped with caviar and drizzled with herb oil.

INGREDIENTS

Wagyu shoulder clod	3 oz	Bitter green relish	6 g	Herb oil	1 ea
Umami puree	10 g	Beef jus	3 oz	Osetra caviar	6 g

PREPARATION

BEEF PREP: Fabrication of the shoulder was pretty straight forward. I broke down the shoulder and separated the hidden tenderloin and flatiron section as well. For this I took the tenderloin, salted and tempered. We do an interval cooking method with all proteins. 3-4 rounds in a blue steel and basting then coated with a bay powder and finished over charcoal.

BITTER GREEN RELISH: Dice bitter greens and shallots 1:1 ratio. Cook down with port wine, red wine, red wine vin and glucose. Cook until almost dry. Cool and season.

UMAMI PUREE: Combine thinly sliced button mushrooms, shallot, garlic, thyme, bay and cooking until all moisture is gone. Deglaze with brandy then cover with mushroom stock and cook until all moisture is out again. Pulp should be really dark. Blend with sherry and shoyu.

HERB OIL: Blend chives and oregano with canola oil. Strain, cook 8 min until moisture is gone then pass again through a linen.



CHARLIE MITCHELL

@chuckgood

Charlie Mitchell is the executive chef and partner of Clover Hill, an intimate restaurant serving a modern menu of refined, French-inspired meets new American cooking in Brooklyn. He began his career in Detroit, working at Forest, where he gained his cooking foundation and honed his technique. His love for fine dining and attention to detail and ingredients inspired him to seek out stages in Michelin starred kitchens including Per Se in NYC. In 2020, Charlie moved to DC to open JoÏt where they earned two Michelin stars. After returning to NYC, Charlie joined the team at One White Street before leading the re-opening of Clover Hill.

Clover Hill
20 Columbia Pl, Brooklyn, NY 11201

@cloverhillbk



WAGYU CUT : Shoulder clod



COOKING METHOD : Grill



Scan this code to
see more!

Thoughts on Wagyu

The shoulder clod actually has a few other small cuts inside of it. When breaking it down, you can trim off the flat iron, which is one of my favorite beef cuts that's very tender. It was fun to break the shoulder clod down into two different cuts. When preparing the Wagyu, this allowed me to serve one guest using one piece, and the next guest using another. But they were all from the same large muscle group, which I think is beautiful. Working with this Japanese Wagyu beef was very enjoyable and rewarding.



SMOKED WAGYU KOSANKAKU

Grilled and smoked wagyu Kosankaku rubbed in umami marinade, grilled over wood fire and finished in the smoker. Served with lettuce wraps, cilantro, basil and a cold papaya and vermicelli salad, along with three dipping sauces: basil, sweet tamarind and nam prik.

INGREDIENTS

Wagyu Kosankaku	Nam prik sauce	Thai basil bunch
Umami marinade	Sweet tamarind sauce	Lime
Rice noodle salad	Lettuce wraps	Cashews
Basil sauce	Cilantro	Salt

PREPARATION

Wagyu Kosankaku: Take cleaned Wagyu Kosankaku and rub in umami marinade. Allow to sit overnight. Reserve for cooking

To build rice noodle salad, take 1 kit of noodles and season with nam prik dressing. Place noodle salad in serving bowl and garnish with sliced scallions.

Take the marinated wagyu and season with salt. Place on the grill and mark both sides of the meat. Remove from the grill and place in the smoker (smoker should be at 300 degrees and properly smoking). Once you have achieved rare and the meat is just at room temp, remove from the smoker and allow it to

rest before carving (at least 5-8 minutes). Slice wagyu into thin slices and shingle on the serving vessel.

Add cilantro and lettuce to small bowl. Toss noodle salad kit with some of the nam prik in order to season the salad and separate the noodles, keeping them from sticking together. Place noodle salad in another small bowl and garnish with scallions.

Place three ramekins of sauce, Thai basil, sweet tamarind and nam prik on the plate. Add lime half and Thai basil to plate, along with a nice pile of Maldon sea salt.



CHRISTOPHER ARELLANES

@chefchrisa

Executive Chef Christopher Arellanes has spent most of his life cooking for a variety of audiences. From his grandmother's kitchen to some of the top restaurants in the world which include: Thomas Keller's, Per Se; Daniel Humm's, Eleven Madison Park; The Nomad as well as Michelin starred vegetarian restaurant, NIX. Chef Chris has spent his career moving up in the ranks and working in many different areas of the hospitality industry. He's currently the Executive Chef at KYU in New York.

Kyu New York
324 Lafayette St, New York, NY 10012

@kyunyc



WAGYU CUT : Shoulder clod



COOKING METHOD : Grill, smoke



Scan this code to see more!

Thoughts on Wagyu

Wagyu shoulder clod has more texture compared to a tenderloin or a ribeye. Shoulder clod is slightly tougher than those luxurious cuts, but it also has heightened beefy flavor. Because the shoulder clod specifically is such an unusual cut of meat, I believe it's even more bold in the beef flavor department. Overall this was a scintillating cut to work with, and we're obliged for the opportunity to craft a recipe that pays respect to Japanese Wagyu heritage.



SPICE-GRILLED WAGYU AND CITRUS WAGYU TARTARE

- (1) Spice-grilled Wagyu shoulder: macerated cucumbers, fermented farro and black garlic-soy "ponzu."
 (2) Citrus-marinated Wagyu shoulder and langoustine tartare with pickled okra, fresno chilies and seaweed-beer focaccia.

INGREDIENTS

Wagyu shoulder clod	Black garlic 50 g	Mandarin puree 250 g
Avocado puree, macerated cucumbers	Water 200 g	Lime juice 80 g
Black Garlic-Soy Gel	Agar 7 g	Lemon juice 75 g
Soy sauce 50 g	Citrus Puree	White balsamic 25 g
Balsamic vinegar 100 g	Blood orange puree 250 g	Agar, salt

PREPARATION

For the Wagyu Shoulder: Break down the shoulder and separate the various cuts. Reserve the fattier pieces for the grill and the less fatty pieces for the tartare. Simply season the fattier loins with salt, pepper and grill on all sides to achieve caramelization. Then roast in a 325-degree oven just until med rare. Let rest for 10 minutes before slicing. There's no need to add additional salt after slicing as the black garlic-soy gel will provide the additional seasoning.

For the Tartare: Small dice the less fatty loins of Wagyu and season with olive or avocado oil followed by the fermented farro, lime zest, chives, salt and pepper to taste. Slice the langoustine into medium dice and season with lemon oil, lemon zest, chives, salt and Aleppo to taste. To finish, grill the beer focaccia and then layer the Wagyu tartare, followed

by the langoustine tartare and garnish with various micros, seasonal pickles and caviar.

Black Garlic-Soy Gel: Puree the black garlic, balsamic and soy sauce in the Vita prep until the black garlic is mixed into the liquid. Pour the black garlic liquid into a sauce pot and add the water and agar agar. Mix well with the immersion hand blender. Boil the liquid for three minutes to fully activate the agar. Pour through a chinois into a half hotel pan and let set. Once fully set cut into small cubes.

Citrus Puree: Reduce both the purees by half and cool to temp. Add the agar to the puree, blend and bring to a simmer for 2 minutes to activate. Cool in a hotel pan. Once cool cut into chunks and blend on high speed with the remaining.



JOE ANTHONY

@joeanthony_nyc

Joe Anthony is Culinary Director at the two Michelin-starred French restaurant Gabriel Kreuther in New York. Originally from Florida, he worked through the ranks in some of New York's most acclaimed kitchens such as the two Michelin-starred Daniel and the Modern. As part of the opening crew of Gabriel Kreuther, he has helped it achieve accolades such as Relais & Chateaux, AAA five diamond awards and more.

Gabriel Kreuther

41 W 42nd St, New York, NY 10036

gabrielkreuther



WAGYU CUT : Shoulder clod



COOKING METHOD : Grill



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Thoughts on Wagyu

This was one of my first experiences with a Japanese Wagyu shoulder cut. It was quite an adventure getting through the different pieces and discerning the actual cuts themselves. Some pieces are super fatty, and right next to them, the meat could be very lean. It's been a wonderful learning experience with Wagyu beef, allowing me and my team to best fit the product to the actual dish we're preparing.



WAGYU BOLOGNESE CROQUETTE, WAGYU TARTARE, RELISH, WAGYU SNOW

A combination of Wagyu beef, pork sausage, pancetta, potatoes and Parmigiano Reggiano, these Wagyu chuck roll croquettes are a great Japanese-Italian style dish. The fatty and tenderness of the Wagyu pairs well with the rest of the ingredients. The croquettes are deep-fried and topped with Wagyu tartare and Wagyu fat snow.

INGREDIENTS

Wagyu Bolognese

Wagyu chuck roll (hand cut),
pork sausage, pancetta (small dice),
pork skin, soffrito, Wagyu fat (dry aged),

tomato sauce, white wine

Garlic (micro planed, raw),
white miso, cream, sesame oil,
shoyu base, black pepper (ground)

Croquette

Russet potatoes, garlic confit,
cream, butter, ginger powder, salt
Parmigiano Reggiano, whole eggs

PREPARATION

1. Hard sear the Wagyu, pork sausage, and pancetta. Add miso and dry aged Wagyu fat. Caramelize the mixture on high heat. Microplane the raw garlic and add the soffrito. Next deglaze with white wine and shoyu base. Add in whole large pieces of pork skin. Next add tomato sauce and sesame oil. Cook low and slow for 2-3 hours, adding water or stock as needed. Remove pork skins. Finish with cream and ground black pepper. Use a hand blender to slightly blend the bolognese together. Cool down and reserve to make the croquettes.

2. Boil potatoes in salt seasoned water until fork tender. Puree garlic confit into the heated cream. Put the cooked potatoes, cubed butter, and heated cream through a ricer. Fold in the Parmigiano Reggiano, salt, and ginger powder. Add 6 whole eggs and mix together. Cool down and reserve for assembling

the croquettes.

3. Combine 5 grams of potato mixture and 7 grams bolognese. Place bolognese inside potato mix and fully cover it. Form a perfect ball and freeze. Use basic breading procedure: flour, egg, breading mixture. Deep fry croquettes at 375°F until golden brown.

4. Find the nicest cuts out of the chuck roll to use for tartare. Remove these nice muscles and cut in perfect small dice for the tartare. Mix 1/2 cup of diced wagyu with 30 grams of relish mixture. Next add 20 grams of vinaigrette. Season the tartare to taste with salt and black pepper as needed. Render dry aged Wagyu end cuts with thyme and garlic. Strain the fat and mix with tapioca maltodextrin until the consistency is like snow.



ROBBIE FELICE

@robbiefelice

Chef Robbie has been in restaurants since before he could walk. His father, Joe Felice owned multiple restaurants during the course of his childhood. After a childhood surrounded by the industry, he was accepted into the Culinary Institute of America where he graduated in 2011. Shortly after, he put in multiple years of work between the legendary Babbo in NYC and B&B Ristorante in Las Vegas, where he became Sous Chef along with running the Salumi Program at the Company's many Las Vegas locations.

Viaggio Ristorante
1055 Hamburg Turnpike, Wayne, NJ 07470

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WAGYU CUT : Chuck roll



COOKING METHOD : Sear, fry



Scan this code to
see more!

Thoughts on Wagyu

The first time I was presented with Japanese Wagyu chuck roll, I definitely pondered for a very long time to figure out how to treat it. The best thing about chuck roll is that it includes many different muscles and parts. I took some of the fattier portions and dry aged them. Then, I took some portions that were a little bit fattier and had more sinew and cut them up to make a Wagyu Bolognese for the croquettes. There were some very nice muscular cuts in the chuck roll with unbelievable marbling, and I turned these cuts into Wagyu tartare used as garnish.

Inspirational Recipes
for Chuck Roll & Shoulder Clod
Japanese **WAGYU** Beef

Featuring

BRANDON RICE	SETH TURIANSKY
DAVID YOSHIMURA	VAL CANTU
FRANCIS ANG	YOYA TAKAHASHI
LUIS CUADRA	CHARLIE MITCHELL
NANCY OAKES	CHRISTOPHER ARELLANES
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Easily review a variety of Japanese Wagyu topics, in 15 languages



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