



## 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	<b>Sukiyaki Sauce*</b>
Chanterelle mushrooms (cut bite size) ..... 4 oz	Sukiyaki Sauce* ..... 2 oz	Dashi ..... 1000 g
Myoga (sliced thin) ..... 1 oz	<b>Confit Egg Yolk Sauce*</b>	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.



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### DAVID YOSHIMURA

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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.

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**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.