



## 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.

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**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.