



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.



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PHILLIP LEE

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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.

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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.