



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



Scan this code to see more!

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.