



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

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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.

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WAGYU CUT : Shoulder clod



COOKING METHOD : Grill, smoke



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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.