



# TUSCAN-INSPIRED JAPANESE WAGYU

by Michael Lomonaco

The focus is on our guests—the diners. How do they want it? This dish gives them the sense that they’re truly enjoying something luxurious, one-of-a-kind.

## INGREDIENTS *(serves 4)*

Wagyu Cut: **Ribeye**

Extra virgin olive oil .....	½ cup	Aged Japanese Wagyu rib steak, cut 2” thick .....	36 oz	Coarse kosher salt
Garlic cloves, peeled and chopped coarsely .....	2 pc	Fresh lemon.....	½ pc	Fresh ground black pepper
Italian parsley leaves, roughly chopped .....	½ cup	Maitake mushrooms .....	1 lb	
Fresh thyme and rosemary .....	10-12 sprigs	Aged soy sauce .....	2 tbsp	
Crushed chili flakes .....	1 tbsp	Aged balsamic vinegar or condimento .....	2 tbsp	

## PREPARATION

1. Coat the ribeye with combined oil, garlic, parsley and thyme, rosemary and chili flakes, and marinate in a large dish two hours or overnight, refrigerated.
2. Heat a grill or 12-inch cast iron pan over high heat for two minutes. Remove the steak from the marinade, wipe off excess and season with coarse salt and black pepper. Place the steak in the cast iron pan or over a very hot open grill. Lower the heat to medium to prevent flare-ups and reduce excessive charring. Char one side before turning to cook the second side.
3. Cook the ribeye to rare or desired doneness by transferring the pan to a hot oven, or if over a grill, move to the outer edge and lower the cover. Allow approx. 11–14 minutes total cooking time for medium rare. Remove and allow 10 minutes resting time.
4. Drizzle some olive oil on the maitake mushrooms, season with soy sauce and place on the grill or into a hot oven for 2–3 minutes to grill the mushrooms to doneness.
5. Carve the ribeye across the rib, end to end across the grain, cutting into ½-inch thick ribbons. Squeeze a little lemon and drizzle balsamic vinegar over the steak.
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7. Serve with grilled maitake mushrooms, soy sauce and smoked Himalayan salt.

## Thoughts On Wagyu

Wagyu is a lifelong fascination. The unctuous richness, the sophisticated, complex flavor, and the actual flavor in addition to the marbling have never left my sense and taste memory. It’s truly a delight.



QR code for chef interview and cooking instructions on YouTube



### *chef* Michael Lomonaco

A native New Yorker, Chef Michael Lomonaco has spent his career celebrating the bounty of the American table at some of the city’s most iconic restaurants before opening his own iconic place, Porterhouse, in 2006. Chef Lomonaco’s Porterhouse has been voted the absolute best steakhouse in New York and he is also one of the original Food Network and Travel Channel chef personalities and appears regularly on TV and at live events.

 @cheflomonaco

### Porterhouse Bar and Grill

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