

AKWASI BRENYA-MENSA | TATALE



Glazed Wagyu Skewers

Marinated Japanese Wagyu skewers seared with a blow torch and glazed.

 **WAGYU CUT** : Topside

 **COOKING METHOD** : Seared

Thoughts on Wagyu

When I first met Japanese Wagyu, it was a whole new world. I had never touched it, and it presented a whole set of challenges. When considering a dish with Japanese Wagyu, my first thought was my homeland of Ghana, and the idea of roadside, or street kebabs. Some might say I have a “Shito” agenda. Shito is a Ghanaian chili sauce condiment made with onions, tomatoes, ginger, garlic and African hot peppers or chili peppers. It was exciting to work within this framework to come up with a new culinary creation in the world of Wagyu cuisine.



**AKWASI
BREYA-MENSA**

 @akwasibmensa

Akwasi Brenya-Mensa is a Ghanaian-British inter-disciplinary creative, based in London, whose practice interrogates the concepts of African-Futurism, through spatial design. His work, which revolves around storytelling through food, art and heritage, includes a central London restaurant, Tatale, and various art installations to date. All maintain the philosophy of ‘Black Function’ that anticipate the mindsets, musings, and politics of the Black diaspora now, and of the future.

 **Tatale**

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