



Japanese Wagyu Tartare with Autumn Spices

Thin-sliced frozen then seared, this is a beautiful, delicate Japanese Wagyu tartare with autumn spices, full of flavor.

- 🍴 **WAGYU CUT** : Silverside
- 🍳 **COOKING METHOD** : Raw preparation

Thoughts on Wagyu

When I first prepared Japanese Wagyu, I was so excited, and many ideas crossed my mind. After a decent amount of trial and error, I was able to get comfortable working with Wagyu. In my experience, the most important part in cooking Wagyu is not to cook it too much, because overcooking it is almost a sin. At our Japanese restaurant here in London, using authentic Wagyu is an honor for both our staff and guests. It's an incredible product in any season, but I think in autumn and winter, it really shines.



**ALEXANDER
PETROV**

Alex discovered from a young age his passion for cooking. While in Bali, he was inspired to become a sushi chef after having the most amazing dinner prepared to him with finesse and pure passion. He has now been a sushi chef for over 7 years and enjoys his time creating dishes for his guests, connecting with people thru food.

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