DAIKICHI SAITO | AKARI JAPANESE KITCHEN & BAR

Canned Wagyu Steak Bite, Tapas Style, with Uchimomo Wagyu Beef

This concept is a simple and easy way to enjoy Japanese Wagyu beef. I hope that Japanese Wagyu will be seen as a product that's less revered, and not overly expensive. It should be enjoyed easily, and more often! This is why I put the dish in a can, to re-invent the image of Japan's most decadent beef.

WAGYU CUT : Topside
COOKING METHOD : Pan Seared

Thoughts on Wagyu

As a Japanese chef with experience in the UK, Spain and other countries, I'm blessed to be something of a Wagyu specialist. It's an honor to make our guests happy through such a quality ingredient, and to communicate the value of Wagyu's storied pedigree and sustainable rearing methods. Many people think Wagyu is expensive and very complicated, but I believe cooking with it should be simple. Pared-down, rustic recipes that let the quality of Wagyu beef shine are most successful.

DAIKICHI SAITO

@chefsaito

Chef Saito comes from a unique background. In his native Japan, he has worked not only in Japanese cuisine, but also as a mixologist. His career outside of Japan now spans over 20 years. In 2017, he was awarded silver medal at the Spanish Tapas Championship. By sharing the wonder of Japanese cuisine and Wagyu beef on his YouTube channel, he delights fans with his culinary knowledge and emphatic character. Chef Saito remains one of Japan's leading chefs active across many disciplines, with a special mastery of Wagyu beef.

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