



Wagyu Wrapped in Wine Leaves Served with a Greek Twist

Wagyu wrapped in wine leaves, served with potato quenelle with romano pepper and gochujang demi-glace. Greek with a twist!



WAGYU CUT : Topside



COOKING METHOD : Sous Vide

Thoughts on Wagyu

The flavor and marbling of Wagyu nearly overwhelms the senses. People worldwide love all aspects of Japanese cuisine, but I believe it's important for our guests to understand where Wagyu comes from and the long history of pursuing perfection that it represents. For anyone cooking Wagyu beef, it's very important to cook it simply, without too many additions or spices, because the meat has incredible flavor itself. Combining the heritage of Wagyu with Greek culinary traditions is an exciting opportunity for me and my team.



**NIKOS
POLUZOS**

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Chef Nikos Polyzos was born and raised in Thessaloniki Greece. He studied to be a gymnast but his love and passion for cooking won him over. He has trained under Greece's top chefs, including Vasilis Mouratidis (current executive chef of Mazi). In London he has worked with Jason Atherton and in Berners Tavern.



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