





## Wagyu Tartare and Grilled Rice Skewers

Smoked Wagyu tartare over a grilled rice patty with kimizu sauce.

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


### Thoughts on Wagyu

For me, Wagyu beef is to the land what uni is to the ocean – perfection in a single bite. It has a complex flavor profile and deep richness that pairs well with other foods and wine. Choosing sake, a brewed rice beverage, was a natural choice for me. Wagyu stands up well to many cooking methods, but it needs to be prepared minimally and paired with flavors that don't overwhelm it. Educating our guests on this particular cut allowed us to really show Wagyu beef's versatility and diverse appeal.



**ZACHARY  
FARR**

With a passion for food from a young age, Chef Zach Farr's earliest memories are from his family kitchen. Inspired by his late father's love of cooking, Zach took cooking classes in the US and went on to major in Food Service Management at Johnson and Wales University, before traveling the world. First collaborating at culinary school, Zach joined friend Chef Patron Aman Lakhiani in July 2021 to open their debut restaurant Junsei, in London's Marylebone, specializing in authentic Japanese yakitori.

 **Junsei**  
132 Seymour Pl  
London W1H 1NS

 @junsei\_uk