



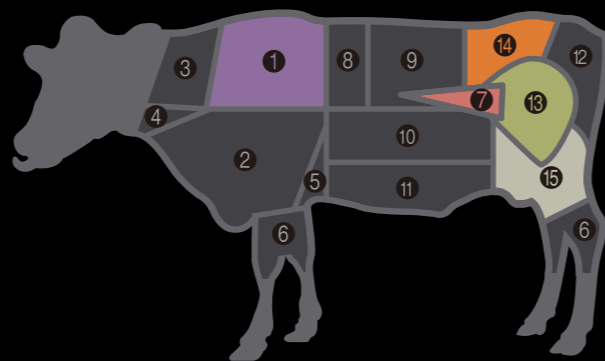
Fried



Recommended cuts

- 1 Chuck Roll 7 Fillet 13 Top Round
14 D Rump 15 Knuckle

“Top Round” and “Gooseneck Round” are the best cuts to use in thinly sliced deep fried dishes. Layer and deep fry them to enjoy the juicy taste and texture. For thicker slices, try tender and meaty cuts like “D Rump,” “Knuckle,” “Top Round,” or “Fillet.” To avoid losing the tenderness that is characteristic of high quality Wagyu take care not to overcook.



Deep fried beef

Thinly sliced beef is used to make this dish. Using well marbled, tender Wagyu will keep the beef from drying out even when fried and result in a moist and tender texture.

Recommended cuts		
Chuck Roll	Fillet	D Rump
		Knuckle

Ingredients

- 200g thinly slice beef (Chuck Roll)
- 3 potatoes
- 1 onion
- Batter
 - 1 egg, 1 cup flour, 2/3 teaspoon curry powder
- Pinch of minced parsley
- Salt, pepper, oil

Directions

- Cut beef into rectangles and season with salt and pepper.
- Cut potatoes into rectangles 3mm thick and 7-8mm wide. Thinly slice the onion.
- Mix the egg for coating with enough water to make 2/3 of a cup and divide into 2 parts.
- Add a 1/2 cup of flour to each part of step 3 and mix. Into one of these mixtures, put half of the ingredients from both step 1 and step 2 as well as the minced parsley and mix.
- Heat frying oil to medium. Scoop the mixture from step 4 with a spoon, drop in the oil and spread out. Turn over and fry thoroughly. Mix a 1/2 cup of flour and curry powder into the other mixture from step 3 and fry the remaining ingredients in the same way.



Fried beef and mozzarella seasoned with basil

Mozzarella cheese melted from heat is perfect with the delicate flavor and tender texture of rich Wagyu. Spice up this combination with basil sauce.

Recommended cuts

Top Round

Knuckle

Ingredients

2 240g lean cuts of beef
 1/2 anchovy
 50g mozzarella cheese
 1/2 lemon
 1/2 egg
 Salt, pepper
 strong flour
 fine bread crumbs
 salad oil
 Basil

Directions

1. Tenderize beef with a meat mallet so it is 6-7mm thick. Season with salt and pepper, dust with strong flour. Coat with beaten egg, bread crumbs and chopped basil.
2. Heat enough salad oil to immerse about 1/3 of the beef in a frying pan over fairly high heat. Sauté one side of the beef from step 1. When browned turn over. Discard oil and remove from heat. Cut the anchovy and mozzarella into small pieces add to beef. Cover and return to heat. Cook over low heat until cheese is melted.
3. Arrange on a dish and top with a generous amount lemon juice.



Fried mango rolls

The mild taste of Wagyu is more compatible with fruit than you'd ever imagine. Wagyu is tender when thinly sliced and that texture isn't lost even when paired with fruit.

Recommended cuts

Chuck Roll

Top Round

Ingredients

200g thinly sliced beef (Top Round)
 1 fully ripe mango
 Seasoning A
 2 dried chili peppers,
 2 teaspoons Touchi (if available),
 A pinch each of garlic, ginger and
 the white part of a leek
 1 tablespoon sake for cooking
 2 teaspoons soy sauce

Pinch of salt and pepper
 Corn starch
 Oil
 Seasoning B
 50ml soup, 2 teaspoons soy
 sauce, 1 teaspoon sugar,
 1 teaspoon oyster sauce,
 1 teaspoon of potato starch with
 water, Sesame oil

Directions

1. Crust the beef with sake, soy sauce, salt, a pinch of pepper and a pinch of cornstarch to season. Prepare seasoning A by finely chopping the ingredients.
2. Peel the mango, cut into 1 by 4cm rectangles and dredge in cornstarch.
3. Spread out the meat from step 2, top with the mango and roll tightly.
4. Dredge 3 in cornstarch, grasp in your hand and press lightly. Fry in 170°C oil.
5. Heat 1 tablespoon of oil in a pan and heat seasoning A while avoiding scorching. Add seasoning B. When the mixture has thickened, add rolls from step 4 and mix. When finished, add sesame oil.



WAGYU
Japanese Beef

Safe, high quality Japanese beef