**Japanese Cuisine**

Japanese cuisine is extremely varied and includes raw, stewed and fried dishes. Signature Japanese beef dishes maximize the characteristics of Wagyu including its freshness, tenderness and full-bodied flavor through improvements to the way beef is thinly sliced and ground.

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**Japanese Beef Mince Cutlets**

**Recommended cuts**

- Neck
- Shank

**Method**

1. Place beef mince, finely chopped onion, egg, bread crumbs, nutmeg, salt and pepper in a bowl and mix well.
2. Using hands, shape 4 equal sized patties tossing between hands to remove excess air. Patties should be an oval shape with a thickness of approx. 7-8mm.
3. Lightly beat egg and add water, salt and pepper.
4. Dip patties in flour, the egg mixture from step 3 and finally coat with bread crumbs.
5. Heat deep frying oil to 170°C and fry the patties until golden brown.
6. Serve onto plates and drizzle with Bulldog sauce.

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**Sukiyaki**

**Recommended cuts**

- Chuck roll
- Gooseneck round

**Method**

1. Diagonally slice shallots. Boil shirakaki noodles for 5 minutes, drain and cut into easy-to-eat lengths. Remove leaf and soft stem from shungiku. Cut stalk from shiitake mushrooms and using a sharp knife, score a cross in the mushroom head. Cut grilled tofu into 2cm thick cubes.
2. Place sauce ingredients into pot and cook over medium heat until sugar dissolves. Remove from heat and leave to cool.
3. Place sukiyaki pot over high heat, add beef fat and spread fat over the entire cooking surface.
4. Add beef to pot, cook slightly and add a little of the cooked sauce and carmelize.
5. Add shirakaki noodles and combine with beef and slightly caramelized sauce then add remaining ingredients.
6. Serve sukiyaki into bowls with a separate serving bowl containing slightly beaten egg.

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**Japanese Beef Carpaccio**

**Recommended cuts**

- Chuck tender
- Top-round

**Method**

1. Rub salt into beef and leave to stand for 5mins.
2. Cut Chinese radish sprouts into 4cm lengths. Cut Japanese ginger into thin strips, stand in water, remove and drain excess water.
3. Place sauce ingredients in pot and bring to the boil, remove from heat and allow to cool.
4. Lightly sear beef on all sides and while still hot leave to stand in prepared sauce for 3-4hrs.
5. Before serving, slice beef into 3mm slices and serve on plates together with Chinese radish sprouts, Japanese ginger and grated Chinese radish (sprinkled with chili powder).

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**Japanese Beef and Potato Stew**

**Recommended cuts**

- 2 Rib short rib
- Short plate

**Method**

1. Peel potatoes and cut into thirds or quarters and leave in water. Remove skin from onion and cut coarsely into sixths. Peel carrot and cut into bite-size chunks. Boil shiitake noodles in water for 5mins, drain and cut into easy-to-eat lengths. Remove string that runs down the back of the snow peas.
2. Heat beef fat in deep pot, add shirakaki noodles, potato, carrot, onion and beef in that order and cook gently.
3. Add bonito stock, bring to the boil and remove scum from the surface. Simmer over medium heat for 5 minutes. Increase heat to high and boil until soup gets a shiny luster. Add remaining stock and cover ingredients with lid. Simmer over low heat until stock is reduced to 1/3. Add snow peas and simmer until just soft and remove from heat.