

A DATE WITH WAGYU

Whether it's grass-fed or packed with umami notes, here are our picks of marbled beef to feast on this month.



OYSTER BLADE TARTARE FROM MEZZA9

Hailing from the north western tip of Tasmania is Robbina Island Full Blood Wagyu, a grass-fed herd that grows on verdant plains. The little of this niche product that makes it out of Tasmania are shipped only to selected locations such as Grand Hyatt, the only hotel in Singapore to serve it.

To showcase the exceptional meat, under Wagyu, executive sous chef Martin Schiele of *mezza* has created a variety of dishes using different cuts of the cattle. Both the Oyster Blade Tartare (\$38), which holds the mellow flavours of Glenmorangie single malt whisky, and the Char-grilled Dry-aged Wagyu Sirloin (\$36) on the bone, smothered with smoked, natural sea salt, goes well with Stefano Lubiano's Modenese wine. Choose from the Best Non Vintage (\$36/Scottie, \$16/glass), Estate Pinot Noir 2013 (\$36/Scottie, \$12/glass), or the Merlot 2008 (\$36/Scottie, \$12/glass). The Robbina Island Wagyu menu and Stefano Lubiano wines are only available till end of October.

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From the boutique Toriyama farm in Gunma prefecture, Japan, comes an A5 grade Umami Wagyu. In a daring move, Makoto Toriyama and his cousin Wataru bucked the trend by emphasising on their grain-fed cattle's umami content rather than its Beef Marbling Standard (BMS), as is usually the case in Japan—the more beautiful



CHAR-GRILLED DRY-AGED WAGYU SIRLOIN FROM MEZZA9

the marbling in a meat, the higher the price. The duo developed two methods to analyse the taste of meat, and as a result was able to pick only cattle with the highest levels of umami in their herd.

Pair it with Ippin Junmai Daiginjo sake (\$95) from Ibaraki prefecture that has apple, rock melon and pear fragrances with hints of mineral and roasted nut flavours. The rich but also smooth dry sake works beautifully to enhance the flavours of the meat. **Huber's Butchery & Bistro** is the exclusive importer of Toriyama Wagyu and supplies to top-tier restaurants such as Pollen. The umami-rich Wagyu is also available in-store at Huber's and goes for \$34.50 per 100g. 18A Dempsey Road. Tel: 6737 1588



UMAMI WAGYU FROM HUBER'S