

## ***Grilled & Marinated Washu Beef Sushi***

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### **Ingredients**

Washu Beef Short Ribs	to taste
Bonito Stock	90g (3.3oz)
Water	30g (1.1oz)
Sushi Rice	to taste

### **Toppings**

Green Onion, sliced	to taste
Garlic Chips	to taste
Yuzu (Citron)	to taste
Truffle Oil	to taste
Radish Sprouts	to taste
Eel Sauce	to taste



### **Method of Preparation**

1. Marinate washu beef short rib in a 3:1 ratio of bonito stock and water overnight.
2. Grill the marinated beef using a burner. If there is no burner, you may grill the beef on the direct flame.
3. Cut the beef and put each piece on the sumeshi (sushi rice).
4. Garnish with green onion, garlic chips, yuzu, truffle oil and radish sprouts.
5. Sprinkle eel sauce by the sushi as the finishing touch.



### **Created by:**

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