## A DATE WITH WAGYU

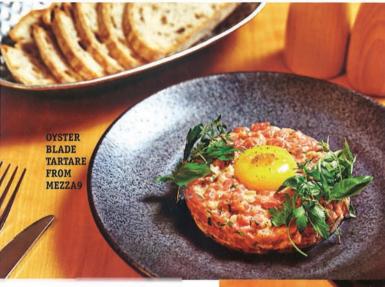
Whether it's grass-fed or packed with umami notes, here are our picks of marbled beef to feast on this month.

Philling from the morth restores tip of Tamminis in Bolthius biland full-blood Wagen, a gross fed herd that grozes on weekent phins. The little of this sinks greature that makes it out of Tamminis are shipped only to selected becations such as Grand Physis, the only bond in Singapore to serve it.

To show one the succeptional means, tender Wagos, researtive some that Martin Schule of messad has created a society of dialon using different care of the cartin Bull the Opsice Blade Lacuae (\$36), which holds the meltine flavours of Glemmorangie single milt whistly, and the Chargeilled Devaged Wagos Sutian (\$36) on the Some, anatored with anolost, natural was sib, goes well with Stefane Labitum's Stedynamic wines. Choose from the Sent Non-Vintage (\$48, bottle, \$16, 'ghas), Karara Pinas Non-2013 (\$36, 'hostle, \$25, 'ghas), or the Modes 2008 (\$30, 'hostle, \$25, 'ghas). The Schilling Martin and Stefane Labitum within our only souldide till and of Chyalan.



UMAMI WAGYU FROM HUBER'S



SO Soutto Road. No. 6752 5254

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