



WAGYU JIN

**PRESS RELEASE
FOR IMMEDIATE RELEASE**

WAGYU JIN BRINGS YOU THE BEST OF PREFECTURE FOCUSED JAPANESE WAGYU, OMAKASE STYLE



Chef Saito displaying A5 Wagyu Beef

SINGAPORE, 1st July 2021 – The much anticipated Wagyu Jin, a prefecture focused Wagyu omakase concept by the Les Amis Group, is ready to open its doors — right in the heart of Orchard Road at Shaw Centre. Led by Executive Chef Makoto Saito, this intimate and exclusive restaurant boasts an assortment of A5 Wagyu beef dishes curated to be eaten with just a pair of chopsticks, allowing diners to savour each tender morsel in a single bite.

THE CONCEPT

Featuring only A5 Wagyu from various Japanese prefectures such as Gifu, Shiga, Miyazaki, Iwate and Tochigi on a rotational basis. The seasonal Wagyu omakase menus will feature 6-8 courses of premium A5 Wagyu prepared using different techniques to bring out the best in each cut. Following the seasons in Japan, Executive Chef Saito sources the finest seasonal ingredients from both land and sea to pair with and accentuate the flavours of each breed of beef.



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(L to R): The beautiful marbling on the A5 Wagyu Sirloin. Various prefecture Wagyu beef.

INTRODUCTION TO WAGYU & PREFECTURE WAGYU

Across the globe, Japanese Wagyu beef is a highly sought-after delicacy known for its smooth and creamy mouthfeel. Marbling (*sa-shi* in Japanese) is one of the main characteristics of Wagyu, as it provides an exquisite rich taste, buttery texture and sublime tenderness. There are two components when rating Wagyu. The first factor is the Yield Grade (A, B or C), and the second is the Beef Marbling Score (BMS), using a scale of 1 - 12 to grade the marbling. Only Wagyu graded with a yield rating of 'A' and a BMS score of 8 and above can earn the title of A5 Wagyu, the highest designation.

Each regional breed of Wagyu cattle has its own unique characteristics, which are a reflection of its breeding, raising regulations, as well as local differences in feed. Types of A5 Wagyu are often distinguished based on their geographical origin. More information on Wagyu from the different prefectures can be found below.

THE MENU & WHAT TO EXPECT



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Wagyu Jin's omakase sets range from **\$118** for lunch and **\$238 to \$318** for dinner with **6 to 8 courses each**. Each set begins with the Uni Sunflower, a show-stopping appetiser consisting of Scampi Langoustine, top-grade Hokkaido Bafun Uni, Kristal Caviar and handmade bonito jelly.

Grilled lightly Yakiniku-style over *binchotan*, the A5 Miyazaki Ribeye takes on a delicate smokiness but still allows its natural flavours to shine through.



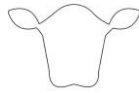
(L to R): Yakiniku (A5 Miyazaki Ribeye) & Chateaubriand Sando (A5 Iwate Chateaubriand)

Up next, the highly favoured Chateaubriand Sando, a Japanese speciality sandwich featuring A5 Wagyu Chateaubriand (a rare portion of the tenderloin) from Iwate prefecture. Experience a multitude of textures as you bite into the Sando, tasting the crisp yet juicy panko-crusted Wagyu beef sandwiched between lightly toasted sliced bread.



Suki-yaki (A5 Tochigi Zabuton)

As the perfect finale for your Wagyu experience, enjoy the A5 Tochigi Zabuton (chuck flap) cooked in sukiyaki broth, served with an onsen egg and freshly shaved truffle. Finally, end the meal on a sweet note with a



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dessert of your choosing. Have your pick of chewy Warabimochi, fresh Japanese fruits, tangy yuzu sorbet, or house-made cream cheese yoghurt.

Apart from the set menus, a selection of seasonal dishes is available for adding-on. This includes Fresh Oyster (\$12 per piece), Wagyu Tongue (\$16 for 2 thick pieces) as well as Uni Rice with Beef Tartare and Caviar (\$38).

THE SAKE

To complete your dining experience at Wagyu Jin, the team has curated a selection of fine sakes from the different prefectures of Japan to pair with Wagyu Jin's omakase offerings. For a sweeter profile, the **Born Chogin Junmai Daiginjo (\$488)** from Fukui prefecture, brings a fruity aroma with a crisp finish. Those in favour of full-bodied flavours can opt for the **Katsuyama Diamond Akatsuki (\$1088)** from Miyagi prefecture. With a wide range of professionals granting it a reputation of being "liquid diamond" in a bottle, this sake truly lives up to its name.

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CHEF MAKOTO SAITO
EXECUTIVE CHEF



Chef Makoto Saito, Executive Chef – Wagyu Jin

"If you don't already love Japanese Wagyu, you most definitely will after you try Wagyu Jin."

Chef Makoto Saito, Executive Chef

– Wagyu Jin –

‘Rooted in tradition, finished with a playful hand’ is a style that veteran Chef Makoto Saito is accustomed to. The Japanese-born chef joined the Les Amis Group in 2017 as the Executive Chef of Jinjo and has helped the group to oversee concepts such as Tenjin and now Wagyu Jin.

His deep understanding of traditional Japanese cuisine honed through 25 years of working in the finest restaurants in Japan and Singapore allows him to craft creative dishes that are distinctly Japanese in essence but with a twist.

Chef Saito works closely with local Japanese produce purveyors to secure the best harvests from the sea and land. Though, when curating a menu of balanced flavours, he does not limit himself to Japanese ingredients.

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PREFECTURE WAGYU CHARACTERISTICS

The various regional breeds of Wagyu cattle each have their characteristics, which reflect their respective breeding, raising regulations, as well as local differences in feed. Types of beef are often distinguished by where they are produced, bearing the name of the area.

Shiga Prefecture

This region is known for producing one of Japan's top three premium branded Wagyu beef, Ōmi beef. Due to its natural high oleic acid content and low-melting fat temperature, Ōmi beef has a luscious buttery texture and is desired for its clean aftertaste. Ōmi beef is said to have the longest recorded history in Japan and was originally used over 400 years ago during the Edo period to show hospitality to the decorated warriors like Toyotomi Hideyoshi.

Gifu Prefecture

Hida beef cattle from the Gifu prefecture are raised in the clean air and pristine water under the shadow of Japan's Northern Alps. The meat is characterised by its blended snow-like mesh of marbling which not only permeates the tender steaks cut from the loin but also weaves throughout other cuts, including the shoulder (chuck), hindquarter (flank), and rear leg (round). Giving Hida beef its distinctive juiciness, blushing pink meat, mellow fragrance and dynamic flavour.

Miyazaki Prefecture

Arguably the best beef in Japan and possibly the world, Miyazaki beef is favoured for its quality and consistency which has a depth of flavour. There are strict qualifications standards to qualify as Miyazakigyū, cattle must be born and raised in Miyazaki Prefecture, and graded at least A4 and above. Miyazakigyū is one grade above Miyazaki Wagyu and is the finest of all Wagyu from Miyazaki. The undeniable quality of Miyazaki beef has beaten other illustrious competitors such as Kobe and Matsuzaka in Japan national competitions.

Iwate Prefecture

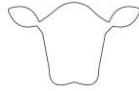
Iwate beef comes from Japanese Shorthorn cattle raised in Iwate prefecture and is one of the unique Wagyu brands that are not from Japanese Black cattle. Known as a leaner beef that's higher in red meat and lower in fat than other Wagyu brands, Iwate beef is still incredibly tender and flavourful.

Tochigi Prefecture

In Tochigi prefecture, Wagyu cattles are fed with high-quality feed of tasty rice and rice straw, and they go through a long fattening period of approximately 30 months to condense their flavour and aroma. Each cow is meticulously taken care of in an environment without stress. Only about 35% of Wagyu cattles raised are certified as "Tochigi Wagyu" every year. Having repeatedly won the highest prize at national competitions, Tochigi wagyu is one of "Japan's highest-level" beef brands.

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RESTAURANT INFORMATION

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Website: <https://www.wagyujin.com.sg/>

Facebook: <https://www.facebook.com/wagyujin.sg/>

Instagram: <https://www.instagram.com/wagyujinsg/>

MENU

Seasonal Omakase

Lunch Omakase menu - \$118++

Dinner Omakase menus - \$238++ and \$318++

(6-8 courses depending on the menu)

SEATING CAPACITY

16 Seats with social distancing

OPERATING HOURS

Monday – Sunday

Lunch

12pm to 2:30pm

(last order 2:00pm)

Dinner

6:30pm to 10:30pm

(last order 8:30pm)

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