

# STEAK YOUR CLAIM

American Kobe beef is now available at Pechanga Resort & Casino

**W**hen you think Kobe, you might think Bryant. But in the food world, Kobe beef scores more points than the Lakers star. Pechanga Resort & Casino's Great Oak Steakhouse is now serving American Kobe beef—a rich and flavorful version of the famous Japanese Kobe beef—from Wagyu cattle at Mishima Ranch in Northern California.

## WHAT IS WAGYU?

The term Wagyu refers to all Japanese beef cattle, whereas Kobe is a particular style of Wagyu beef—raised exclusively in Kobe, Japan, with a special diet designed to enhance its flavor.

According to Shane Lindsay, Director of Sales and Marketing for Mishima Ranch, good Wagyu bloodlines were brought to the United States between 1993 and 1997. While the bloodlines are the same, only Wagyu beef produced in Japan can be considered true Kobe beef.

Today, American Kobe beef remains rare and exclusive. Assistant Executive Chef Kurt Hauser says, “We’re getting quite a bit of what’s produced. We have the best guests, and we want to continue to offer them the best products.”

## A BREED WINNER

American Kobe beef offers a unique taste experience, Hauser says. “It’s so succulent that when you cut a bite and put it in your mouth, it explodes with juice,” he describes. “It’s the most wonderful sensation.”

And it all starts with the cattle. “This Wagyu breed has been refined generation after generation to produce the best eating experience possible,” Lindsay says. “During the production process, every opportunity is taken to make this beef richer—with a deeper flavor and a consistency that is juicy and tender.”

American Kobe beef is also rich in polyunsaturated fats and omega-3s and low in saturated fats, Hauser says, adding that, “for a red meat, it’s one of the healthier choices to eat.”

A steak that’s exclusive, tender *and* good for those on a heart-healthy diet? What’s not to love?—By **Stephanie Conner**

## Wagyu and You

Wagyu or American Kobe beef is rare—and that’s the best way to enjoy it, says Assistant Executive Chef Kurt Hauser. Here are a few tips for enjoying this delicacy:

✱ **Go rare.** American Kobe beef is best served a bit underdone, so opt to serve it medium rare or rare. “For people who like beef well done, this probably isn’t the steak for you,” Hauser says.

✱ **Savor the natural flavor.** “My personal preference is that it’s best seared in an iron skillet with just salt and pepper,” he says. “It stands on its own. It doesn’t need any fancy preparation.”

✱ **Look past price.** “It’s the perfect item to spend a little bit of extra money to enjoy,” he says. “It’s very exclusive and very hard to find.”



## At Steak

The Great Oak Steakhouse features American Kobe beef on its menu in addition to other great dishes. Open Wednesday through Sunday at 5 p.m.; reservations are suggested. For reservations, call (951) 770-8507 after 3:30 p.m. To download a menu, visit [pechanga.com/dining/greatoak.asp](http://pechanga.com/dining/greatoak.asp).