



Ichibo 🇯🇵 / Top Sirloin Cap & Rump cap 🇺🇸 / Tapa de cuadril 🇲🇪 / Picanha 🇧🇷

Black female Wagyu, Grade A5

Sample: Top Sirloin Cap Black female Wagyu (A5)



(Free Translation from Google)

The H-shaped bone attached to the figurines was called the "H-bone," and from there, it was called the "figurines." It is located just around the bottom of a peach. It has a rich, soft, and gentle taste. Childhood flavor of sirloin and fin.

My evaluation

Odor	1	2	3	4	5	6	7	8	9	10	Wagyu A5
Flavor	1	2	3	4	5	6	7	8	9	10	Wagyu A5
Juiciness	1	2	3	4	5	6	7	8	9	10	Wagyu A5
Tenderness	1	2	3	4	5	6	7	8	9	10	Wagyu A5

- Soft texture with intense red color nicely blended with a light yellow marbling pattern.
- Light odor, practically inexistent.
- Fair flavor and medium tenderness, that required several chewing to finally disintegrate, while the juiciness helps to feel and have a better tasting experience.
- I was expecting more about this noble cut. I will give it a second chance soon!

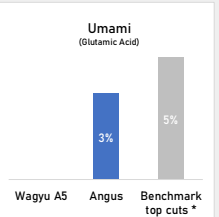
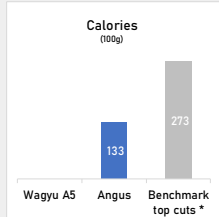
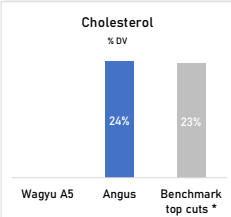
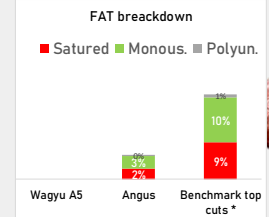
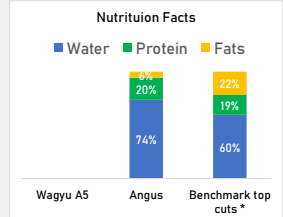
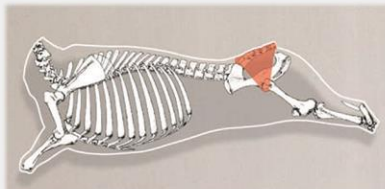
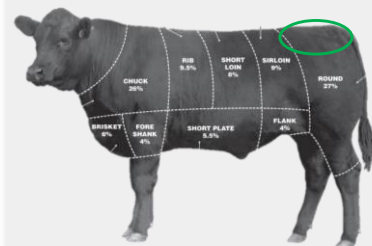
My Overall Experience ★★★★★

Note: tested meat was previously frozen and cooked in an ironware plate

Tokyo, Japan. June 3, 2021

General Facts about Top Sirloin Cap

Top Sirloin Cap (Picanha) comes from the primal cut loin, sub-primal sirloin. It is comprised of two muscles. The small, triangle-shaped "cap" muscle is the most prized. Also called the rump cap, rump cover, or coulotte; it's known for its strong beef flavor.



* Index self prepared based on top 6 cuts (Tenderloin / Top Loin steak / Rib Eye / Short Ribs / T-Bone / Top Round)
 Glutamic Acid / Umami: Abstract from Journal Veteriner Jurnal Veteriner (<https://ojs.unud.ac.id/index.php/jvet/article/view/34753>) and USDA SR-21
 Nutrition facts and FAT Breakdown: USDA & www.calorieking.com
 Cut images: <http://www.ipcva.com.ar/nomenclador2015/index.html>, www.angus.org