

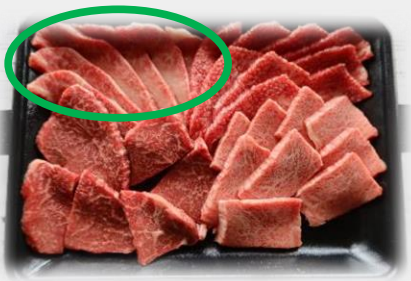


# Tate Karubi 🇯🇵 / Short plate 🇺🇸 / Asado 🇦🇷

## Black female Wagyu Grade A5



### Sample: Short plate – Black female Wagyu (A5)



(Free Translation from Google)  
A popular part of kalbi. Among the kalbi, it is the most fatty, and it is irresistible to heavy drinkers. The meat is soft and the sweet taste of fat can be felt

### My evaluation

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

- At first glance the raw “Kalbi” cut has a vivid light red color mixed with an extreme and irregular marbling pattern, and the side its bordered with a bright and intense river of intermuscular fat.
- Decidedly oily touch (fat instantly melts in your fingers), decidedly butter-like.
- The “river” of intermuscular fat enters into action giving an intense but ephemeral explosion of rib like flavor.
- The fattness flavor is persistent in a more intense way than the meet flavor, which makes it difficult to eat more than one or two bites. However, the first bite is worth the experience!

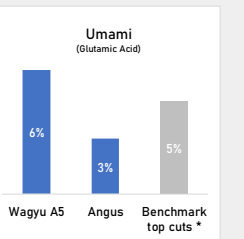
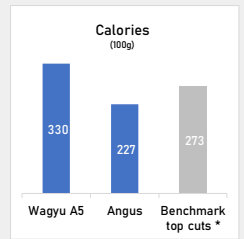
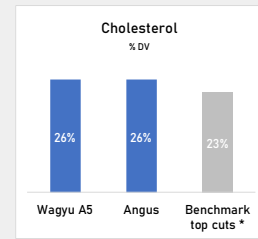
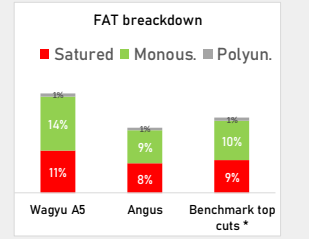
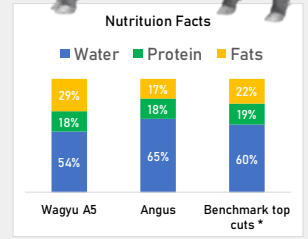
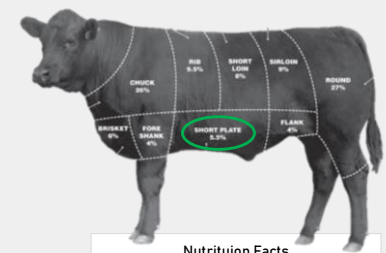
• My Overall experience: ★★★★★

• Note: tested meat was fresh meat (not frozen) and cooked in an ironware plate

Tokyo, Japan. May 25, 2021

### General Facts about Short rib beef

The cut, also known as “flanken,” refers to a strip of beef cut across the bone from the chuck end of the short ribs. Unlike American and European-style short ribs, which include a thick slice of bone-in beef, Korean-style short ribs are cut lengthwise across the rib bones. “Kalbi” is the Korean word for “rib”,



\* 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 Jurnal 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](http://www.calorieking.com)  
Cut images: <http://www.ipcva.com.ar/homenclador2015/index.html>, [www.angus.org](http://www.angus.org)