

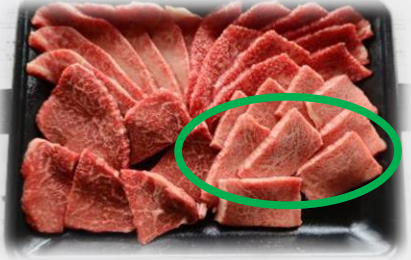
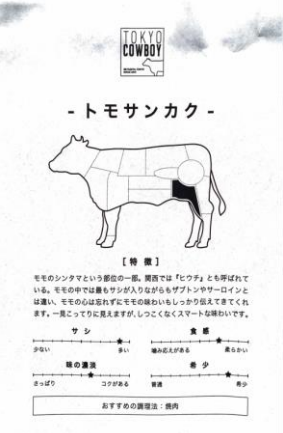


Tomosankaku 🇯🇵 / Tri tip 🇺🇸 / Colita de cuadril 🇲🇽

Black female Wagyu, Grade A5



Sample : Knuckle- Black female Wagyu (A5)



(Free Translation from Google)
 The part of a peach called a shintama. In the Kansai region, it is also called "Hiuchi." Unlike zabuton and sirloin, the peach flavor is the most delicious among the peaches, and conveys the flavor of the peach without forgetting the heart of the peach. It looks rich at first glance, but it is not thick and has a smart taste

My evaluation of Knuckle- Black female Wagyu (A5)

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

- Unctuous, lustrous and very soft to touch.
- A buttery meat that has a cream-like texture that hits the middle of your tongue almost like oil (or butter) and has a smooth finish.
- Fair tenderness, with incredible juiciness with hints of sweetness at the end of chewing.
- It's so fatty and rich, that you can't eat more than a few bites before it's overwhelming.

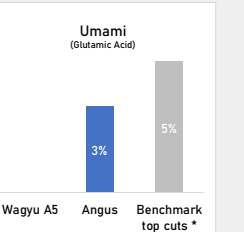
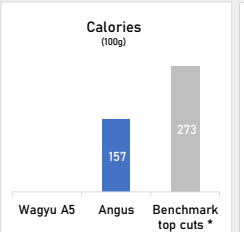
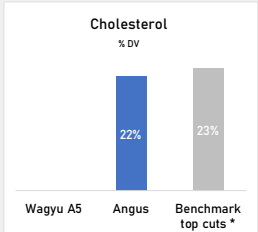
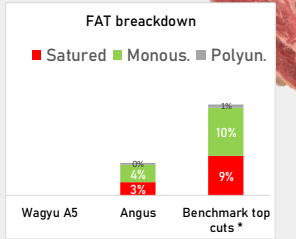
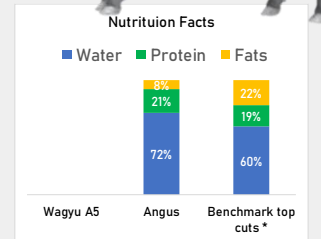
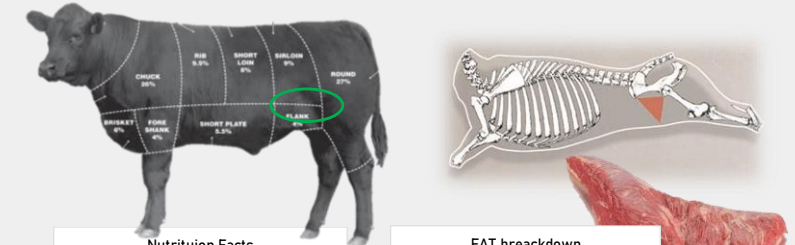
Overall experience: ★★★★★

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

Tokyo, Japan. May 25, 2021

General Facts about Trip tip

The tri-tip is a triangular cut of beef from the bottom sirloin subprimal cut, consisting of the tensor fasciae latae muscle. Untrimmed, the tri-tip weighs around 5 pounds.[1] In the U.S., the tri-tip is taken from NAMP cut 185C.



* 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/jvvet/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