

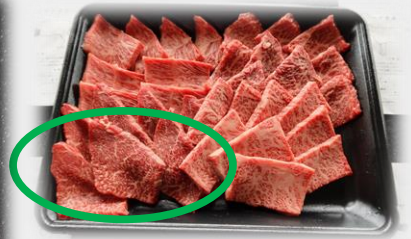


Misuji / Top blade (Flat iron) / Marucha

Black female Wagyu, Grade A5



Sample: Top blade (Flat iron) Black female Wagyu (A5)



My evaluation

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

Wagyu A5 (marked on 8, 9, 9, 8)

- Dense red color irregularly blended with marbling pattern. Has a solid consistency and not oily to touch.
- Intense meat odor with hints of grain and honey.
- With a relatively low tenderness and juiciness (compared to other Wagyu cuts), delivers a great and intense umami flavor.
- The flavor is intense and appears from the first bite. It significantly prevails over other subtle butter like flavors of the fat, while umami flavor is always present.
- Overall, the experience was great. Specially due to the flavor intensity that is not cloying and invites you to eat immediately more after the first bite!

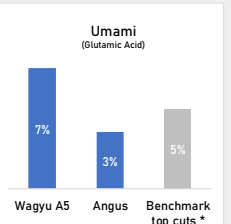
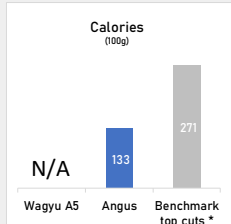
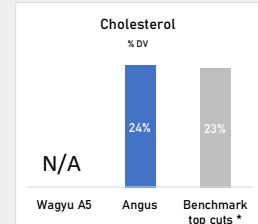
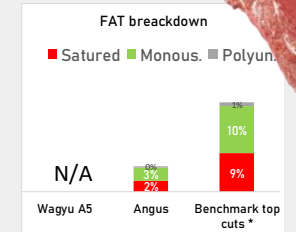
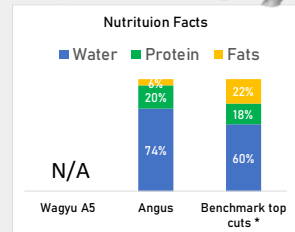
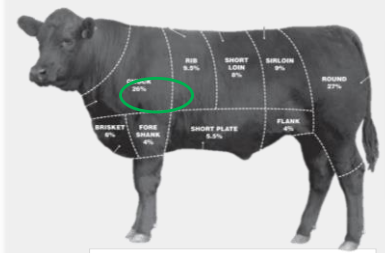
• My Overall experience: ★★★★★

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

Tokyo, Japan. June 3, 2021

General Facts about Top blade/Flat iron

Flat iron steak, butlers' steak, feather blade steak or oyster blade steak is a cut of steak cut with the grain from the chuck, or shoulder of the animal. This produces a flavorful cut that is a bit tough because it contains a gristly fascia membrane unless removed.



(Free Translation from Google)
This is a popular mysid that is a rare part of the turmeric and located next to the kuril root. The unique umami flavor and texture of the product is not as bold as it looks. The name comes from the muscle between the meat and on both sides. I recommend cooking it rare.

* 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