

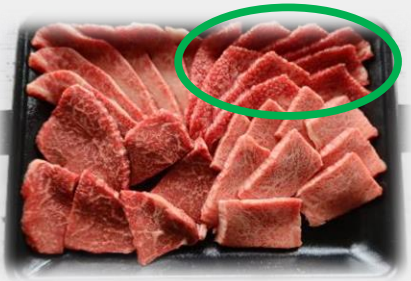
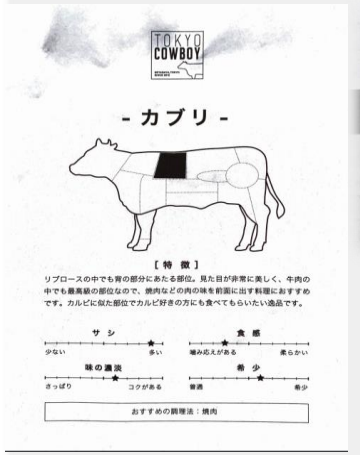


# Kaburi 🇯🇵 / Ribeye top cap 🇺🇸 / Tapa de ojo de bife 🇲🇪

## Black female Wagyu, Grade A5



### Sample : Ribeye top cap – Black female Wagyu (A5)



(Free Translation from Google)  
The back part of ribulose. They are very attractive and are the finest part of beef, and are recommended for dishes that emphasize the taste of meat, such as broiled meat. This is a rare dish that is similar to kalbi and should be eaten by people who like rib

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

- Intense red meat nicely covered with an elegant marbling effect.
- The texture is soft, almost creamy, with an stylish fatty marbling level.
- The flavor is unique and very distinctive. Its delicate but also intense rounding with a sweet ending.
- The "kaburi" was very well balanced in the attributes of flavor, juiciness and tenderness, what makes this cut a great experience that invites you to keep eating it!

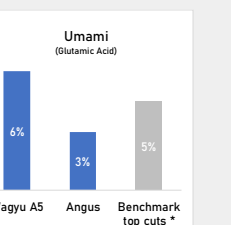
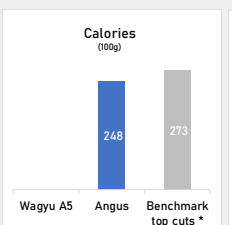
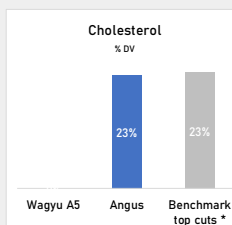
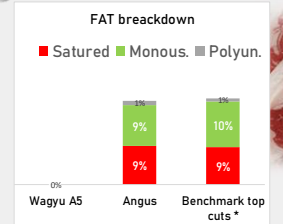
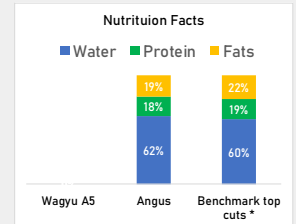
Overall experience: ★★★★★

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

Tokyo, Japan. May 25, 2021

### General Facts about Ribeye top cap

The cap of ribeye is the outer muscle of the beef ribeye roll, the subprimal where ribeye steaks and prime rib are sourced. This is located in the rib primal which covers ribs six through twelve and is between the chuck and loin primals. The specific muscle that make up this cut is the spinalis dorsi.



\* 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/fvet/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/nomenclador2015/index.html>, [www.angus.org](http://www.angus.org)