



FAT COW

SET LUNCH

SUSHI MORIAWASE

Chef's choice of premium sushi ----- 55

SASHIMI MORIAWASE

Chef's choice of premium sashimi ----- 55

HOKKAI CHIRASHI ZUSHI

Chef's choice of the day's finest seafood over sushi rice ----- 58

TOKUJOU DONBURI

Prawn tempura, unagi, salmon mentai, wagyu served with a housemade sauce over sushi rice ----- 68

KUROBUTA KATSUNI

Panko-breaded kurobuta pork loin cooked in shoyu dare ----- 38

GINDARA MISO YAKI

Saikyo miso-marinated cod fillet ----- 45

THE FAT COW DONBURI

Charcoal-grilled wagyu beef with onsen egg and shredded leeks over seasoned rice ----- 48

FAT FOA-GURA DON

Glazed foie gras and wagyu over seasoned rice ----- 48

WAGYU STEW

Slow-cooked wagyu beef in sake and mirin ----- 45

ONTAMA CHEESE CURRY DON

Wagyu beef curry, onsen egg and mozzarella cheese ----- 38

THE FAT COW WAGYU SANDWICH

Breaded wagyu miyazaki striploin sandwich ----- 88

Limited portions available daily.

EACH SET INCLUDES SALAD, CHAWANMUSHI, MISO SOUP AND DESSERT

RAW

NIGIRI / SASHIMI	Nigiri (2 pcs)	Sashimi (5 slices)
Akami big eye tuna loin	15	28
Chu-toro blue fin mid fatty tuna	20	40
Otoro blue fin fatty tuna	28	68
Sake king salmon	12	18
Hirame fluke	16	26
Madai sea bream	12	24
Shima-aji striped jack	16	26
Hotate scallop	12	26
Ama ebi sweet prawns	18	36
Uni sea urchin	34	58
Wagyu full blood Japanese beef	25	48

SASHIMI MORIAWASE	(13pcs)	(21pcs)
Chef's premium selection	100	180

COLD ZENSAI

TAI NO KURO-TORYUFU	38
Slice bream with black truffle, seasoned kelp	

MAGURO NO TATAKI SALAD	30
Seared big eye tuna, mizuna, garlic chips, kizami nori, garlic ponzu	

WAGYU 'SOMEN'	45
Raw wagyu 'noodle', mentsuyu, scallion, kizami nori	

MOMOTARO 'SASHIMI' SALAD	16
Thinly sliced Japanese fruit tomato, mizuna, chives, ginger vinaigrette	

TSUMANI YUBA NO UNI IKURA NOSE	35
Raw tofu skin with sea urchin, salmon roe, irizake	

HOT ZENSAI

ONSEN TAMAGO NO GYU 'MALLOW' FURAI	16
Traditional onsen egg, crispy beef bone marrow, citrus dashi	

WAGYU SUJI NO NIKOMI TO FOA GURA	24
Slow cooked ox tendon, foie gras, daikon	

ZUKKIINI NO HANA NO TSUTSUMI AGE	30
Crab and scallop stuffed zucchini blossom	

KANI KOROKKE	32
House made crisp and creamy crab cakes	

TEMPURA MORIAWASE	38
Chef's choice seasonal tempura assortment	

SOZAI VEGE-ZEN

SATSUMAIMO	14
Japanese sweet potato, toasted sesame seed	

SHISHITO	10
Chargrilled Japanese green pepper, sea salt	

NASU DENGAKU	12
Glazed honey miso eggplant	

KINOKO	16
Sautéed mixed Japanese mushrooms with sake, lime and butter	

ASPARAGUS	14
Chargrilled jumbo asparagus, yuzu aioli, katsuobushi	

OKURA	14
Chargrilled okra, sesame chilli aioli, katsuobushi	

FAT COW

JAPAN

Kuroge Washu

There are no words to describe the discovery of one's first bite of Japanese beef. If you have never experienced it, please look no further. To serve wagyu, we founded 'Fat Cow'.

SAGA

Rich yet clean aftertaste, known for its fine grain glossy marbling, or tsuya-sashi.

Grade A3 Striploin	
Half cut 150g	148
Full cut 300g	290

KAGOSHIMA

Most prized cut of the cattle, perhaps the tenderest steak you'll ever cut into, the juicy flavour profile is rich, beefy and truly unforgettable.

Grade A4 Tenderloin	
Half cut 120g	148
Full cut 240g	288

OHMI

This wagyu from shiga prefecture is distinctive from other types as the only kind to have fats with viscosity.

Grade A4 Ribeye	
Half cut 150g	158
Full cut 300g	310

MIYAZAKI

Recognized as the 'champion cow', also for its tender texture and great dense meat taste.

Grade A4 Striploin	
Half cut 150g	158
Full cut 300g	310

TOCHIGI

Fed in a low energy diet mixture of grass, rice straw and barley, its meat is flavourful and has a fine texture.

Grade A5 Ribeye	
Half cut 150g	168
Full cut 300g	330

KOBE

Wildly known and prized, this tajima strain of wagyu is raised in Japan's hyogo prefecture. The meat is a delicacy renowned for its refined flavour, rich sweetness, well marbled and unique aroma.

Grade A4 Striploin	
100g	198

Grade A4 Tenderloin	
100g	198

DRY AGED

Rich in flavour and abundant in marbling, it has an intense and pronounced taste which usually described as nutty or earthy.

USDA Prime Ribeye	
21 days dry aged 250g	108

SHABU SHABU

A simmering hotpot of mushroom broth, traditional sauces and garnishes.

A4 Ribeye	102
100g	
A5 Ribeye	118
100g	

SUMIBIYAKI

Steak grilled over binchotan charcoal, served with sudachi and salt. Our chef will match a sauce to your beef.

Please select your choice of beef from above

HOBAYAKI

The dish is prepared by grilling the beef with miso on a leaf of the Japanese Magnolia, you can enjoy the aroma of magnolia leaves and miso with the rich taste of wagyu.

Please select your choice of beef from above

Additional 15

SUKIYAKI

Cast iron provides even heating through a rice wine sweetened rich shoyu stock.

A4 Ribeye	102
100g	
A5 Ribeye	118
100g	

OTHERS

FATCOW PREMIUM DONBURI	98
Sliced wagyu steak on rice, uni, caviar, foie gras, onsen egg	

DONABEMESHI	78
Slow cooked wagyu beef in claypot of Japanese short-grain rice, onsen egg, shiro negi and house seasoned shoyu	

GINDARA SAIKYO YAKI	48
Grilled japanese saikyo miso black cod, pickled ginger root	

IBERICO NANBAN	48
Marinated iberico pork, Japanese sweet and spicy nanban vinaigrette	

EBI 'CARABINEROS' NO SHIOYAKI	1pc 25
Spanish red prawn grilled with salt and lemon	3pc 65

RICE, UDON, SOUP

HIMI UDON	10	MISO SHIRU	7
Thin udon noodles, served cold or hot with broth			

GYU-NIKU DASHIZOSUI	12	GOHAN	4
Rice porridge with egg in a mushroom beef broth		Steamed Japanese short-grain rice	

'THE FAT RICE'	8	DOBINMUSHI	15
Steamed rice seasoned with our signature 'fat shoyu'		Traditional seafood broth served in dobin teapot	

WAGYU DASHI CHAZUKE	15		
Rice with Japanese broth, rice crackers, scallion, kizami wasabi and nori			

Prices are subject to 10% service charge and prevailing taxes