

RAW

| | Nigiri (2 pcs) | Sashimi (5 slices) |
|---|-------------------|-----------------------|
| NIGIRI / SASHIMI | | |
| Akami blue fin tuna | 22 | 38 |
| Chu-toro blue fin mid fatty tuna | 26 | 50 |
| Otoro blue fin extra fatty tuna | 28 | 68 |
| Salmon salmon | 12 | 20 |
| Kanpachi amberjack | 14 | 26 |
| Madai sea bream | 12 | 24 |
| Hotate sea scallop | 15 | 28 |
| Ama ebi sweet prawns | 18 | 36 |
| Uni sea urchin | 48 | 68 |
| Wagyu full blood Japanese beef | 28 | 52 |
| Hirame flat fish | 16 | 26 |
| Kinmedai splendid alfonsino | 17 | 29 |
| Seasonal Sashimi <small>(Please check with server on the seafood available)</small> | market price | |

| | | |
|--------------------------|-------------|-------------|
| SASHIMI MORIAWASE | (13 slices) | (21 slices) |
| Chef's premium selection | 100 | 180 |

ZENSAI

COLD

| | |
|---|----|
| MOMOTARO 'SASHIMI' SALAD | 19 |
| Thinly sliced Japanese fruit tomato, mizuna, chives, ginger vinaigrette | |
| TAI NO KURO-TORYUFU | 38 |
| Slice bream with black truffle, seasoned kelp, truffle oil | |
| TORO UNI KAISEN MILLE-FEUILLE | 38 |
| Chopped toro, okra, sweet shrimp, sea urchin, truffle oil | |
| WAGYU CARPACCIO | 48 |
| Sliced wagyu beef, sea urchin, caviar, black truffle, truffle oil | |

HOT

| | |
|---|----|
| KANI MISO KORAYAKI | 34 |
| Grilled crab miso, scallop and shimeiji, cooked in crab shell | |
| OYSTER GINZA YAKI | 30 |
| Fried oyster baked with pickled mayonnaise | |
| TRUFFLE & KINOKO CROQUETTE | 32 |
| House made crisp and creamy truffle cream croquette | |
| ZUKKIINI NO HANA NO TSUTSUMI AGE | 30 |
| Crab and scallop stuffed zucchini blossom | |

SOZAI VEGE-ZEN

| | |
|---|----|
| ASPARAGUS | 14 |
| Chargrilled jumbo asparagus, yuzu aioli, katsuobushi | |
| KINOKO | 16 |
| Mixed Japanese mushrooms sautéed with sake, lime and butter | |
| NASU DENGAKU | 14 |
| Miso honey glazed eggplant | |
| OKRA | 14 |
| Chargrilled okra, sesame chilli aioli, katsuobushi | |
| SATSUMAIMO | 14 |
| Japanese sweet potato, toasted sesame seed | |
| SHISHITO | 10 |
| Chargrilled Japanese green pepper, sea salt | |

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 |

NAGASAKI

Graze in mineral-rich pastures that are fed by the salty sea breeze, this high quality beef offers a superb balance between lean and marbled meat, allowing you to taste the beef's intrinsically pleasant, savory taste

Grade A5 Striploin

| | |
|---------------|-----|
| Half cut 150g | 168 |
| Full cut 300g | 330 |

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, it's 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.

(Please check with server on the market price available grades and cuts)

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 |
|-----------------------|-----|

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.

Additional 10

SHABU SHABU

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

| | |
|------------------|-----|
| A4 Ribeye | 102 |
| 100g | |
| A5 Ribeye | 118 |
| 100g | |

SUKIYAKI

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

| | |
|------------------|-----|
| A4 Ribeye | 102 |
| 100g | |
| A5 Ribeye | 118 |
| 100g | |

Please select your choice of beef from above

THE FAT COW

WAGYU SANDWICH
Breaded wagyu miyazaki striploin sandwich

Limited portions available daily.

108

FATCOW PREMIUM

DONBURI

Sliced wagyu steak on rice, uni, caviar, foie gras, onsen egg, truffle oil

| | |
|--------------------------------|-----|
| Australian Wagyu MB8 | 98 |
| Kagoshima A4 Tenderloin | 148 |
| Nagasaki A5 Striploin | 158 |

MAINS

KAGOSHIMA KUROBUTA TONKATSU

Breaded Kagoshima pork chuck eye roll cutlet

58

GINDARA SAIKYO YAKI

Marinated with saikyo miso, pickled ginger root

48

KARASU KAREI NITSUKE

Simmered Japanese halibut with seasonal vegetable

48

SEARED KING SALMON

Seared salmon, cream croquette, mixed mushrooms

48

RICE

GOHAN

Steamed Japanese short-grain rice

4

GYU-NIKU DASHIZOSUI

Rice porridge with egg in a mushroom beef broth

12

MINI WAGYU HITSUMABUSHI

Beef slices with teriyaki sauce served on a bowl of white rice and dashi soup

38

MINI WAGYU KAISEN CHIRASHI

Wagyu sashimi, assorted sashimi served on a bowl of sushi rice

38

'THE FAT RICE'

Steamed rice seasoned with our signature 'fat shoyu', truffle oil

8

UDON

HIMI UDON

Thin udon noodles
- Hot: served in a hot broth
- Cold: served with truffle shoyu

12

SOUP

DOBINMUSHI

Traditional seafood broth served in dobin teapot

12

MISO SHIRU

7

KYOTO KINOKO YUZU AN

Kyoto-style mushroom, shrimp, chicken soup with yuzu slices

12

Prices are subject to 10% service charge and prevailing taxes