

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
Ora King ora king 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 (Please check with server on the seafood available)	market price	

SASHIMI MORIAWASE	(13pcs)	(21pcs)
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	

TORO UNI KAISEN MILLE-FEUILLE	38
Chopped toro, okra, sweet shrimp, sea urchin	

WAGYU CARPACCIO	48
Sliced wagyu beef, sea urchin, caviar, black truffle	

HOT

KANI MISO KORAYAKI	34
Grilled crab, butter, scallop, shimeji 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	

OKURA	14
Chargrilled okura, 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	58
Breaded Kagoshima pork chuck eye roll cutlet	

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

KARASU KAREI NITSUKE	48
Simmered Japanese halibut with seasonal vegetable	

SEARED ORA KING SALMON	48
Seared ora salmon, cream croquette, mixed mushrooms	

RICE

GOHAN	4
Steamed Japanese short-grain rice	

GYU-NIKU DASHIZOSUI	12
Rice porridge with egg in a mushroom beef broth	

MINI WAGYU HITSUMABUSHI	38
Beef slices with teriyaki sauce served on a bowl of white rice and dashi soup	

MINI WAGYU KAISEN CHIRASHI	38
Wagyu sashimi, assorted sashimi served on a bowl of sushi rice	

'THE FAT RICE'	8
Steamed rice seasoned with our signature 'fat shoyu'	

UDON

HIMI UDON	12
Thin udon noodles	
- Hot: served in a hot broth	
- Cold: served with truffle shoyu	

SOUP

DOBINMUSHI	12
Traditional seafood broth served in dobin teapot	

MISO SHIRU	7
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KYOTO KINOKO YUZU AN	12
Kyoto-style mushroom, shrimp, chicken soup with yuzu slices	

Prices are subject to 10% service charge and prevailing taxes