



FAT COW

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## SET LUNCH

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### 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 (2 pcs)	Sashimi (5 slices)
<b>NIGIRI / SASHIMI</b>		
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
<b>Seasonal Sashimi</b>	market price	
<small>(Please check with server on the seafood available)</small>		

<b>SASHIMI MORIAWASE</b>	(13pcs)	(21pcs)
Chef's premium selection	100	180

# ZENSAI

## COLD

<b>MOMOTARO 'SASHIMI' SALAD</b>	19
<small>Thinly sliced Japanese fruit tomato, mizuna, chives, ginger vinaigrette</small>	

<b>TAI NO KURO-TORYUFU</b>	38
<small>Slice bream with black truffle, seasoned kelp</small>	

<b>TORO UNI KAISEN MILLE-FEUILLE</b>	38
<small>Chopped toro, okra, sweet shrimp, sea urchin</small>	

<b>WAGYU CARPACCIO</b>	48
<small>Sliced wagyu beef, sea urchin, caviar, black truffle</small>	

## HOT

<b>KANI MISO KORAYAKI</b>	34
<small>Grilled crab, butter, scallop, shimeji cooked in crab shell</small>	

<b>OYSTER GINZA YAKI</b>	30
<small>Fried oyster baked with pickled mayonnaise</small>	

<b>TRUFFLE &amp; KINOKO CROQUETTE</b>	32
<small>House made crisp and creamy truffle cream croquette</small>	

<b>ZUKKIINI NO HANA NO TSUTSUMI AGE</b>	30
<small>Crab and scallop stuffed zucchini blossom</small>	

# SOZAI VEGE-ZEN

<b>ASPARAGUS</b>	14
<small>Chargrilled jumbo asparagus, yuzu aioli, katsuobushi</small>	

<b>KINOKO</b>	16
<small>Mixed Japanese mushrooms sautéed with sake, lime and butter</small>	

<b>NASU DENGAKU</b>	14
<small>Miso honey glazed eggplant</small>	

<b>OKURA</b>	14
<small>Chargrilled okura, sesame chilli aioli, katsuobushi</small>	

<b>SATSUMAIMO</b>	14
<small>Japanese sweet potato, toasted sesame seed</small>	

<b>SHISHITO</b>	10
<small>Chargrilled Japanese green pepper, sea salt</small>	

# FAT COW

<b>JAPAN</b>	
<b>Kuroge Washu</b>	
<small>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'.</small>	

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

<b>Grade A3 Striploin</b>	
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.

<b>Grade A4 Tenderloin</b>	
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

<b>Grade A5 Striploin</b>	
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.

<b>Grade A4 Ribeye</b>	
Half cut 150g	158
Full cut 300g	310

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

<b>Grade A4 Striploin</b>	
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.

<b>Grade A5 Ribeye</b>	
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)

<b>DRY AGED</b>	
<small>Rich in flavour and abundant in marbling, it has an intense and pronounced taste which usually described as nutty or earthy.</small>	
<b>USDA Prime Ribeye</b>	
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.

<b>A4 Ribeye</b>	102
100g	
<b>A5 Ribeye</b>	118
100g	

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

<b>A4 Ribeye</b>	102
100g	
<b>A5 Ribeye</b>	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

<b>KAGOSHIMA KUROBUTA TONKATSU</b>	58
<small>Breaded Kagoshima pork chuck eye roll cutlet</small>	

<b>GINDARA SAIKYO YAKI</b>	48
<small>Grilled japanese saikyo miso black cod, pickled ginger root</small>	

<b>KARASU KAREI NITSUKE</b>	48
<small>Simmered Japanese halibut with seasonal vegetable</small>	

<b>SEARED ORA KING SALMON</b>	48
<small>Seared ora salmon, cream croquette, mixed mushrooms</small>	

# RICE

<b>GOHAN</b>	4
<small>Steamed Japanese short-grain rice</small>	

<b>GYU-NIKU DASHIZOSUI</b>	12
<small>Rice porridge with egg in a mushroom beef broth</small>	

<b>MINI WAGYU HITSUMABUSHI</b>	38
<small>Beef slices with teriyaki sauce served on a bowl of white rice and dashi soup</small>	

<b>MINI WAGYU KAISEN CHIRASHI</b>	38
<small>Wagyu sashimi, assorted sashimi served on a bowl of sushi rice</small>	

<b>'THE FAT RICE'</b>	8
<small>Steamed rice seasoned with our signature 'fat shoyu'</small>	

# UDON

<b>HIMI UDON</b>	12
<small>Thin udon noodles</small>	
<small>- Hot: served in a hot broth</small>	
<small>- Cold: served with truffle shoyu</small>	

# SOUP

<b>DOBINMUSHI</b>	12
<small>Traditional seafood broth served in dobin teapot</small>	

<b>MISO SHIRU</b>	7
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<b>KYOTO KINOKO YUZU AN</b>	12
<small>Kyoto-style mushroom, shrimp, chicken soup with yuzu slices</small>	

Prices are subject to 10% service charge and prevailing taxes