



## **BEVERAGE MENU**

In this menu, we have curated a selection of sakes and delicious beverages.

We hope that you will enjoy them as much as we did.



FAT COW

Your well-being is our utmost priority.

In adherence to government regulation, please be reminded that **masks must be worn at all times unless you are consuming your food and beverage.**

Let's all be socially responsible!

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### **NOTE ON SERVICE CHARGE**

Kindly note that as of 10 January 2022, the 10% service charge will apply to the full price of your food order, before any discounts or promotions are applied.

# TENJAKU PURE MALT

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With dense harmony created through the weaving of pure whiskies of various ages, the gentle union of flavours showcases the mellowness found only in a pure malt whisky. Delicate yet complex aromas open up with every sip that leads to a pleasantly smooth whisky.

**ABV:** 43%

**Aroma:** Nutty, with hints of green apple and fresh herbs. Richly rounded with only a slight smokiness.

**Taste:** A crisp alcoholic presence, solid, yet delicate and smooth in the mouth. Refreshing and clear aftertaste with a long finish. Vanilla notes give way to understated woody flavours that linger in the mouth.

**Colour:** Rich amber

**Glass \$13 | Highball \$14 | Bottle \$145**

*Prices are subject to 10% service charge and prevailing taxes*

# SMALL BATCH SAKE

## TOYOBJIN JUNDOICHIZU USHUHOMARE

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Elegant Sharpness with hints of sweet well-ripen apples.

Mild umami and acidity stands in front and a crisp finish with distinct sour green apples.

50% RP.

Created by the Takagi Shuzo of Juyondai.

Glass **\$65**

Bottle **\$110**

# INTRODUCING FAT COW'S DAIGINJO LABEL

Produced exclusively for Fat Cow by Watanabe Sahei Brewery

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**Category :** Daiginjo

**Rice :** Yamadanishiki

**RPR :** 45%

**SMV :** +2

**Acidity :** 1.7

**Brewery :** Watanabe Sahei Since 1842

**Area (Pref.) :** Kanto, Tochigi

Crafted by Watanabe Sahei, Fat Cow's Daiginjo label is brewed with the finest spring water from the snow-capped Nantai and Nyohu mountains, using Hyogo prefecture's unparalleled Yamada Nishiki rice to produce a well-balanced sake with an aromatic note of pineapple, with underlying hints of banana, melon and peach on the nose. Showcasing an exquisite balance of sweetness and acidity, the sake is the perfect pairing to Fat Cow's range of specially selected wagyu cuts.

**Aroma :** Refreshing delicate umami, fruity

**Palate :** Elegant & creamy flavour with depth

**Finish :** Mild effervescent & crisp

**Glass \$55** 180ml | **Bottle \$125** 500ml

*Prices are subject to 10% service charge and prevailing taxes*

# FAT COW SPECIALS

## WHISKY SOURS

Fat Sour 16

Suntory Kakubin Whisky shaken till frothy with fresh lemon, mole bitters and Fat Cow's Malt Syrup

Ume Sour 16

Umebijin No Umeshu and Japanese Kakubin Whisky married with lemon juice

Chamomile Sour 18

Organic Chamomile Tea-infused Maker's Mark Bourbon, fresh lemon

## FIZZLING CREATIONS

Mimomo 22

Momo peaches are puréed, delicately stirred with Peach Umeshu and lengthened with champagne

Yuzu Fizz 24

Yuzu Umeshu, lemon and yuzu juice shaken with a touch of yuzu umeshu and champagne

# FAT COW SPECIALS

## BEFORE COW

Negroni-San 16  
Shochu stirred with Bitter Campari and Antica Formula makes a Nippon-Negroni

She's So Unusual 22  
Shiso-infused Roku Gin, Lychee Liqueur, Cucumber Syrup and Lychee puree, creating an aromatic and fruity martini

## FAT COW

Nashi Nashi 16  
We shake out vanilla-tinctured Whisky with a rich pear purée and citrus oils to create a smooth and delicious cocktail

## AFTER BEEF

Mukashu 24  
The Fat Cow Old Fashioned. Nikka 'From the Barrel' slowly introduced to our Suntory Syrup, citrus peel and bitters

# SOMMELIER'S SEASONAL SELECTION

## NAMASAKE / GENSHU

[UNPASTEURIZED / UNDILUTED SAKE]

720ml

Sawahime Yamahai Junmai

110

Tochigi ●●●●●●●●

Yasakaturu Kamenoo Kurabu Junmai Ginjo

125

Kyoto ●●●●●●●●

Kaze No Mori Akitsuho

150

Nara ●●●●●●●●

DRY ●●●●●●●● SWEET

*Prices are subject to 10% service charge and prevailing taxes*



# NIHONSHU [SAKE] - BY THE CARAFE

360ml

Kaze no Mori Alpha Type 1 Junmai  
Nara ●●●●●●●●

55

Nanbubijin Tokubetsu Junmai [warm/chilled]  
Iwate ●●●●●●●●

55

Saito Premium Junmai  
Kyoto ●●●●●●●●

55

Saito Junmai Daiginjo [warm/chilled]  
Kyoto ●●●●●●●●

60

Dassai 45 Junmai Daiginjo [warm/chilled]  
Yamaguchi ●●●●●●●●

75

Zaku "Z" Junmai Ginjo  
Mie ●●●●●●●●

65

DRY ●●●●●●●● SWEET

*Prices are subject to 10% service charge and prevailing taxes*

# SPARKLING SAKE

Sake Saito Yuzu Hikari *300ml* 40

Gassan Sparkling Cloud *500ml* 58

DRY ●●●●●● SWEET

*Prices are subject to 10% service charge and prevailing taxes*

# JUNMAI DAIGINJO

100% pure rice sakes of the highest grade, delicate fruity and expressive aroma with complexity finish

720ml

Saito

110

Kyoto ●●●●●●●●

Mizubasho Sui

120

Gunma ●●●●●●●●

Bijoufu '45'

125

Kouchi ●●●●●●●●

Dassai 45 Junmai Daiginjo

145

Yamaguchi ●●●●●●●●

Tsukiyoshino Junmai Daiginjo (Miyamanihiki)

170

Nagano ●●●●●●●●

Tanaka Shuzo Junmai Daiginjo Shiradagi no Shiro

190

Sengoku no Arcadia Kuroda Kanbei

Hyogo ●●●●●●●●

Kaze no Mori Alpha Type 2

220

Nara ●●●●●●●●

Jyokigen "Kiss of Fire"

250

Ishikawa ●●●●●●●●

*\*Limited availability*

DRY ●●●●●●●● SWEET

*Prices are subject to 10% service charge and prevailing taxes*

# JUNMAI DAIGINJO

100% pure rice sakes of the highest grade, delicate fruity and expressive aroma with complexity finish

720ml

Dassai Migaki Niwari Sanbu (23)

280

Yamaguchi ●●●●●●●●

Born Nihon no Tsubasa Wing-of-Japan Junmai Daiginjo

290

Fukui ●●●●●●●●

Jikon

310

Mie ●●●●●●●●

Katsuyama Akatsuki\*

480

Miyagi ●●●●●●●●

Zaku Satori Shizuku-Dori\*

560

Mie ●●●●●●●●

Jyuyondai Bessen Morohaku 2011

720

Yamagata ●●●●●●●●

*\*Limited availability*

DRY ●●●●●●●● SWEET

*Prices are subject to 10% service charge and prevailing taxes*

# DAIGINJO

High-grade, refined sake that is typically drier than other categories, and possess more depth with robust complexities 750ml

Seikyo Maboroshi  
Hiroshima ●●●●●●●● 145

Sawahime, Shin Jizake Sengen  
Tochigi ●●●●●●●● 150

Uroko Aged 10 Yrs\*  
Tochigi ●●●●●●●● 360

Zaku Daichi Shizuku-dori\*  
Mie ●●●●●●●● 420

Zaku Toji's Speciality Select Crown\*  
Mie ●●●●●●●● 680

*\*Limited availability*

DRY ●●●●●●●● SWEET

*Prices are subject to 10% service charge and prevailing taxes*

# JUNMAI GINJO

Refined sake with good refresh character,  
fruity, complex flavor with elegant finish

720ml

Masumi Karakuchi Ki Ippon  
Nagano ●●●●●●●●

120

Zaku 'Z'  
Mie ●●●●●●●●

125

Tsukiyoshino Junmai Ginjoshu  
Nagano ●●●●●●●●

140

Kaze no Mori Akitsuho 507  
Nara ●●●●●●●●

150

# JUNMAI

Easily approachable sake, quality rich  
aroma with lively and robust flavor

720ml

Saito Premium  
Kyoto ●●●●●●●●

95

Kaze no Mori Alpha Type 1  
Nara ●●●●●●●●

100

*\*Limited availability*

DRY ●●●●●●●● SWEET

*Prices are subject to 10% service charge and prevailing taxes*

# JUNMAI

Easily approachable sake, quality rich  
aroma with lively and robust flavor

720ml

Nanbubijin Tokubetsu

110

Iwate ●●●●●●●●

Umakaramansaku Umakuchi

110

Akita ●●●●●●●●

DAN

118

Yamaguchi ●●●●●●●●

Fukucho White Koji

120

Hiroshima ●●●●●●●●

DAN Yamahai

128

Yamaguchi ●●●●●●●●

Juji Asahi Shuzo Orochi no Mai Junmai-shu Clear Nama R2

130

Shimane ●●●●●●●●

*\*Limited availability*

DRY ●●●●●●●● SWEET

*Prices are subject to 10% service charge and prevailing taxes*

# KODAKARA FRUIT LIQUOR

Served with ice or soda water

30ml

Apple

11

Very refreshing, light, crisp, juicy, sweet and sour

Cherry & Peach

11

Smooth and pleasing fragrance of peach and strawberry

Pear

11

Rich, full flavour with a distinctive taste and fragrance of sweet, delicious LaFrance Pear

Red Grapes

11

Dominant flavour of red grapes, enticing scent, fruity and sweet

*\*Limited availability*

DRY ●●●●●● SWEET

*Prices are subject to 10% service charge and prevailing taxes*



# UMESHU

Served with ice or soda water

30ml Btl

## Ozeki Momo Umeshu

9 75

Hakuou Momo which is well-known as the king of peach and one of the highest quality of Ume, Nanko-Bai results in well-balanced sweetness and acidity

## Lemon & Ginger

11 -

Spicy and sweet yet subtle, refreshing, clear and very easy to drink

## Meiri Hyakunen Umeshu

11 95

A five-year cherry-wood aged brandy, resulting in a full-bodied, rich and luxurious taste with a long-lasting, fruity aftertaste

## Umebijin no Umeshu

11 -

Produced from the finest 'Nanko Ume' grown only in Ehime Prefecture, less sugar is used to bring out the real taste of the plums

## Yuzu

11 -

Very refreshing aroma and easy to drink

## BENICHU 19° Barrel Matured

12 -

Plum wine "raw sake" is stored in oak barrels for more than 3 years. Depth & elegant

# SHOCHU

Tsukushi Black Label  
Fukuoka Soba

45ml 720ml

13 120

Kuroki Honten Hyakunen no Kodoku  
Miyazaki

16 290

# BAIJU

Moutai Bulao

30ml 125ml

36 120

## RUM

30ml Btl

Bacardi

13 180

## BRANDY

Hennessy Paradis

95 -

## GIN

Drumshanbo Gunpowder

14 -

Roku Gin

13 240

London No.1

16 -

Sakurao Limited Japanese Gin

17 -

Hendrick's

16 280

Okayama, Barrel Aged

22 -

# VODKA

Smirnoff Red

30ml Btl

13 -

# SCOTTISH MALT WHISKY

## HIGHLAND

Dalmore "King Alexander III"

32 -

## ISLANDS & ISLAY

Tobermory 1994, 21YO

60 -

Invergordon 1984, 31YO

70 -

Bunnahabhain 1989, 26YO

90 -

## SPEYSIDE

Speyside Region 1994, 21YO

60 -

Glen Keith 1996, 19YO

65 -

Benriach, "Samurai Series 4", 1990, 25YO

75 -

# AMERICAN WHISKEY

Maker's Mark

13 -

# JAPANESE WHISKY

	30ml	Btl
Suntory Kakubin	13	-
Sun Foods Blended 'Whisky-Gin'	13	-
Suntory Royal 12YO	15	220
Nikka 'From the Barrel'	18	-
Kaicho Reserve Pure Malt	18	-
Kaiyo Mizunara Oak	18	250
Ichiro's Malt, Malt & Grain	22	320
Toashuzo Golden Horse Musashi Pure Malt	25	320
Miyagikyo, Single Malt	26	-
Hakushu Distiller Reserve	28	-
Yamazaki Distiller Reserve	28	-
Yoichi, Single Malt, "Peaty & Salty"	28	-
Yoichi, Single Malt, "Sherry & Sweet"	28	-
Yoichi, Single Malt, "Woody & Vanillic"	28	-
Miyagikyo, Single Malt "Malty & Soft"	28	440
Miyagikyo, Single Malt "Fruity & Rich"	28	440
Miyagikyo, Single Malt "Sherry & Sweet"	28	440

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# JAPANESE WHISKY

	30ml	Btl
Ichiro's Malt, Mizunara Wood Reserve	32	620
Ichiro's Malt, Wine Wood Reserve	32	620
Ichiro's Malt, Double Distilleries (Hanyu & Chichibu)	32	620
Hibiki 12YO	38	-
Taketsuru 12YO	38	-
Yamazaki 12YO	38	-
Kurayoshi Pure Malt 18YO	38	480
Hakushu 12YO	45	-
Miyagikyo 12YO	45	-
Wakatsuru Sunshine 20YO	58	880
Taketsuru 17YO	68	-
Hakushu 18YO	150	-
Hibiki 17YO	150	-
Tsuru 17YO	150	-
Taketsuru 21YO	180	-
Yamazaki 18YO	180	-

*Prices are subject to 10% service charge and prevailing taxes*

# THE WHISKY TRAIL

**Trail Of Nikka, Miyagikyo, Single Malt (3 x 20ml) 58**

"Fruity & Rich"

"Malty & Soft"

"Sherry & Sweet"

**Trail Of Ichiro's Malt (4 x 20ml) 78**

Malt & Grain

Double Distilleries (Hanyu & Chichibu)

Mizunara Wood Reserve

Wine Wood Reserve



NIKKA WHISKY  
SINGLE MALT  
MIYAGIKYO  
宮城峡

FRUITY & RICH  
フルーティ&リッチ

宮城峡蒸溜所限定 Distillery Limited  
ウイスキー  
アルコール分 55%  
容量 500ml  
製造者 ニッカウヰスキー株式会社  
宮城県仙台市青葉区宮城  
TEL 022-395-2111

NIKKA WHISKY  
SINGLE MALT  
MIYAGIKYO  
宮城峡

MALTY & SOFT  
モルティ&ソフト

宮城峡蒸溜所限定 Distillery Limited  
ウイスキー  
アルコール分 55%  
容量 500ml  
製造者 ニッカウヰスキー株式会社  
宮城県仙台市青葉区宮城  
TEL 022-395-2111

NIKKA WHISKY  
SINGLE MALT  
MIYAGIKYO  
宮城峡

SWEET & SMOOTH  
スイート&スムース

宮城峡蒸溜所限定 Distillery Limited  
ウイスキー  
アルコール分 55%  
容量 500ml  
製造者 ニッカウヰスキー株式会社  
宮城県仙台市青葉区宮城  
TEL 022-395-2111

TRAIL OF NIKKA, MIYAGIKYO, SINGLE MALT



## BEER

Btl

Asahi Super Dry

15

Suntory The Premium Malt's

18

## WATER

Acqua Panna *750ml*

10

San Pellegrino Sparkling *720ml*

10

## SODAS

Can

Coke Zero / Coke / Sprite / Soda / Tonic Water /  
Ginger Ale / Root Beer

6

## JUICES

Orange / Cloudy Apple / Cranberry / Lime / Mango

8

# COFFEE

Cup

**Raven Blend** (Brazil, Ethiopia) 100% Arabica  
Espresso / Long Black / Cappuccino / Latte

6

# TEA

Hoji Cha

5

Sencha Green Tea

5

English Breakfast / Chamomile

6

Fat Cow Original

6.5

*White tea, marmalade orange, flowers, fruits extract*

Roku

6.5

*Juniper berries, coriander, cardamom, bitter orange,  
lemon peel, black pepper, green tea*

Yuzu-Orange Pu'erh

6.5

*Pu'erh, yuzu peel bites, orange and lemon peel*