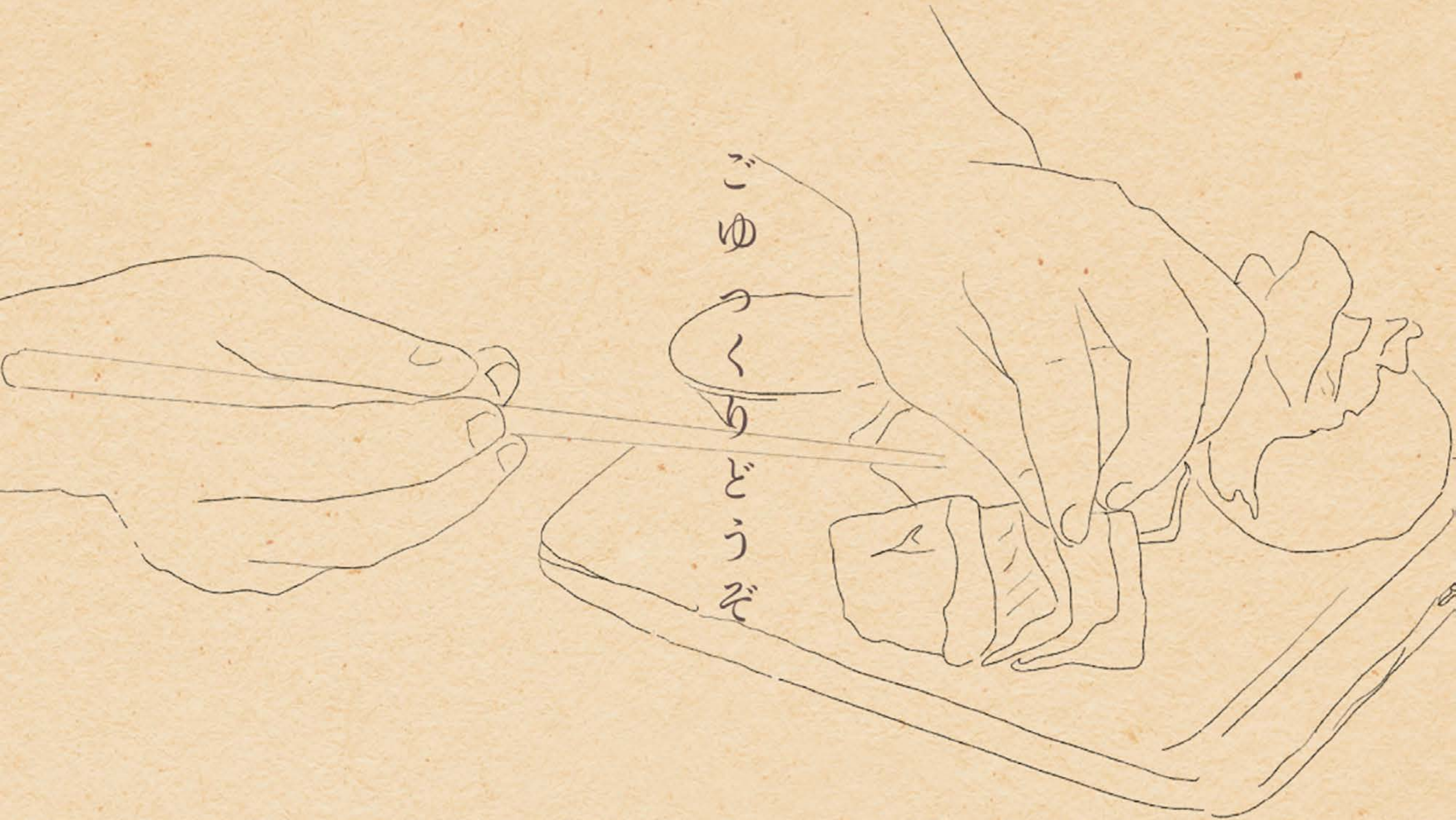




FAT COW



アラカルト
À LA CARTE



FAT COW

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.

RAW

NIGIRI / SASHIMI

	Nigiri (2 pcs)	Sashimi (5 slices)
Salmon	12	20
Madai sea bream	12	24
Kanpachi amberjack	14	26
Hotate sea scallop	15	28
Hirame flat fish	16	26
Kinmedai splendid alfonsino	17	29
Ama ebi sweet prawns	18	36
Akami blue fin tuna	24	45
Chu-toro blue fin mid fatty tuna	28	50
Otoro blue fin extra fatty tuna	30	68
Uni sea urchin	58	88

Seasonal Sashimi

(Please check with server on the seafood available)

market price

SASHIMI MORIAWASE

Chef's premium selection

(11 slices) (20 slices)

100 180

Prices are subject to 10% service charge and prevailing taxes

ZENSAI

COLD

MOMOTARO 'SASHIMI' SALAD

19

Thinly sliced Japanese fruit tomato, mizuna, chives, ginger vinaigrette

TAI NO KURO-TORYUFU

38

Sliced sea bream with black truffle, seasoned kelp, truffle oil

TORO UNI KAISEN MILLE-FEUILLE

45

Chopped toro, okra, sweet shrimp, sea urchin, truffle oil

WAGYU CARPACCIO

58

Konbu cured sliced wagyu beef

Limited portions available daily.

ZENSAI

HOT

HOTATEGAI UNI TSUTSUMI AGE 38

Uni stuffed scallop breaded tempura with citrus dashi sauce

TRUFFLE & KINOKO CROQUETTE 32

House made crisp and creamy truffle cream croquette

KANI MISO KORAYAKI 34

Grilled crab miso, scallop and shimeiji, cooked in crab shell

THE FAT COW WAGYU SANDWICH 88

Grilled wagyu striploin



THE FAT COW WAGYU SANDWICH

FAT COW



ALL ITEMS EXCEPT KOBE BEEF AND MATSUSAKA WAGYU
ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

Sandai Wagyu Selection

OHMI A4 WAGYU

150G

158

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

KOBE BEEF

150G

288

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

Limited quantities

MATSUSAKA WAGYU

Originating from the Mie Prefecture, this marbled wagyu is famous for its tender texture and refined flavour; a combination of sweetness and richness borne from a special diet of wheat, rice, barley, and soy.

Limited portions available daily

Ribeye Cap 120G

198

Ribeye 150G

288

Striploin 150G

288

Prices are subject to 10% service charge and prevailing taxes



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'

MIYAZAKI A4 WAGYU

150G

128

Recognized as the 'champion cow', it is famed for the tender texture and great dense meat taste

TOCHIGI A5 WAGYU

150G

138

Fed in a low energy diet mixture of grass, rice straw and barley, expect flavoursome meat with fine texture

WAGYU RIBEYE CAP

120G

188

Cap of ribeye, stunningly flavourful and juicy of a ribeye, refreshing sweetness and tenderness of a tenderloin.

Limited quantities



SATSUMA A4 TENDERLOIN

120G

158

An exclusive beef from Minami Satsuma Valley, Kagoshima prefecture. Satsuma Gyu is only produced by 12 “Meijin” - Award winning Wagyu breeders and is among the richest marbled beef in the world with full-bodied flavours and a distinguishing texture.

HOKKAIDO SAROMA LAKE A5 WAGYU STRIPLON

150G

148

A culinary masterwork of deluxe marbled beef that offers an excellent balance between the fats and lean meat

SAGA A5 WAGYU

150G

168

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

21 DAYS DRY-AGED NAGASAKI A5 WAGYU STRIPLON

150G

168

Grazed 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. Look forward to the beef's intrinsically pleasant and savory taste



SHABU SHABU

A simmering hotpot of mushroom broth, traditional sauces and garnishes

A4 Ribeye 100G	108
A5 Ribeye 100G	118

SUKIYAKI

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

A4 Ribeye 100G	108
A5 Ribeye 100G	118

FAT COW



ALL ITEMS EXCEPT KOBUJIME WAGYU DONBURI AND MATSUSAKA WAGYU DONBURI ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

FATCOW PREMIUM DONBURI

Sliced wagyu steak on rice, herring roe, butter shoyu scallop, onsen egg, truffle oil

Australian Wagyu MB6	98
Miyazaki A4 Wagyu	128
21 Days Dry-aged Nagasaki A5 Wagyu	158

KOBUJIME WAGYU DONBURI

138

Konbu cured miyazaki A4 wagyu, herring roe, chives, Japanese leek, egg yolk atop Japanese sushi rice

Limited portions available daily

MATSUSAKA WAGYU DONBURI

260

Seared Matsusaka A5 beef striploin, Maitake mushrooms, uni, sliced truffle, caviar, ikura, foie gras, onsen egg, 'Fat Rice'

Limited portions available daily



21 DAYS DRY-AGED NAGASAKI A5 WAGYU DONBURI

FISH



ALL ITEMS ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

GINDARA SAIKYO YAKI

48

Marinated with saikyo miso, pickled ginger root

KARASU KAREI NITSUKE

48

Simmered Japanese halibut
with seasonal vegetable

UDON

HIMI UDON

12

Thin udon noodles

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

SOZAI VEGE-ZEN

SHISHITO	10
Chargrilled Japanese green pepper, sea salt	
ASPARAGUS	14
Chargrilled jumbo asparagus, yuzu miso, katsuobushi	
NASU DENGAKU	16
Miso honey glazed eggplant	
OKRA	14
Chargrilled okra, sesame chilli aioli, katsuobushi	
SATSUMAIMO	14
Japanese sweet potato, toasted sesame seed	
KINOKO	16
Mixed Japanese mushrooms sautéed with sake, lime and butter	
HORENSO	19
Tofu miso creamy spinach	

Prices are subject to 10% service charge and prevailing taxes

RICE

GOHAN

Steamed Japanese short-grain rice

5

'THE FAT RICE'

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

8

GYU-NIKU DASHIZOSUI

Rice porridge with egg in a mushroom beef broth

12

DONABE FAT RICE *(serves 2-3 persons)*

Perfectly cooked in a donabe is the high-grade fluffy japanese rice complemented with fresh shaved truffles and signature 'fat shoyu'

Please allow 40 minutes waiting time

48

SOUP

MISO SHIRU

5

DOBINMUSHI

Traditional seafood broth served in dobin teapot

12



DONABE FAT RICE WITH FRESH SHAVED TRUFFLES

DESSERT

ARTISAN ICE-CREAM

8

Artisan ice-cream in traditional Japanese flavours: yuzu, green tea, momo, black sesame

MIZU SHINGEN MOCHI

12

Housemade water raindrop mochi, roasted soy bean flour

MATCHA LAVA CAKE

18

Artisan matcha lava cake with black sesame ice cream

HOUSEMADE YUZU CHEESECAKE

22

Fresh shredded yuzu, cream cheese

SEASONAL FRUIT

28

Please ask your server for weekly cargo fruit from Japan



HOUSEMADE YUZU CHEESECAKE

AFTER DINNER TIPPLES

UMESHU - LEMON & GINGER (30ml) 12

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

KURO KIRISHIMA - MIYAZAKI IMO (45ml) 13

Made from Purple Sweet Potato “Murasaki Masari” with graceful sweetness and an elegant aroma coming from the starchy and aromatic

COCKTAIL - MUKASHU 24

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

HAKUSHU DISTILLER RESERVE 28

WAKATSURU SUNSHINE 20YO 58