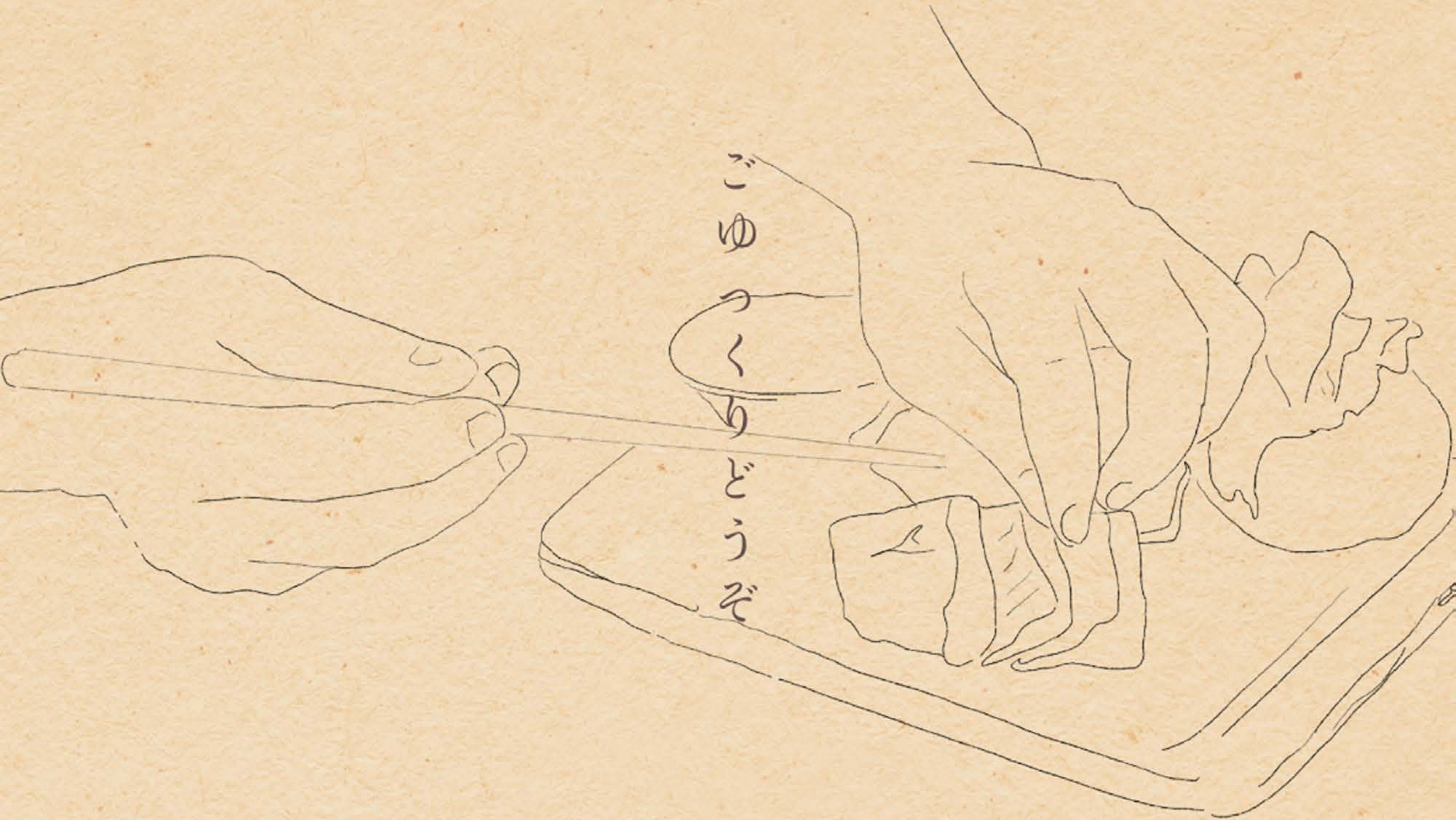




FAT COW



アラカルト  
**À LA CARTE**

# SUSHI & SASHIMI

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## 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

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## 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*

### **SIBERIAN STURGEON CAVIAR (10G)** 49

Nori seaweed, cucumber slices

The flavour is nutty, buttery and subtly sweet. Best paired with Fat Cow's Sake or signature wagyu donburi bowls

*Limited portions available daily*

# ZENSAI

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## 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 meat density

## 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

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## 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, foie gras, 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

Matsusaka A5 striploin, foie gras, maitake mushrooms, uni, kaluga caviar, ikura, black truffles, Fat Rice, onsen egg

*Limited portions available daily*



21 DAYS DRY-AGED NAGASAKI A5 WAGYU DONBURI

# FISH



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

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## **GINDARA SAIKYO YAKI**

48

Marinated with saikyo miso, pickled ginger root

## **KARASU KAREI NITSUKE**

48

Simmered Japanese halibut  
with seasonal vegetable

# UDON

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## **HIMI UDON**

12

Thin udon noodles

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

# SOZAI VEGE-ZEN

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

# RICE

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## 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 freshly shaved truffles and signature 'fat shoyu'

*Please allow 40 minutes waiting time*

48

# SOUP

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## MISO SHIRU

5

## DOBINMUSHI

Traditional seafood broth served in dobin teapot

12



DONABE FAT RICE WITH FRESH SHAVED TRUFFLES