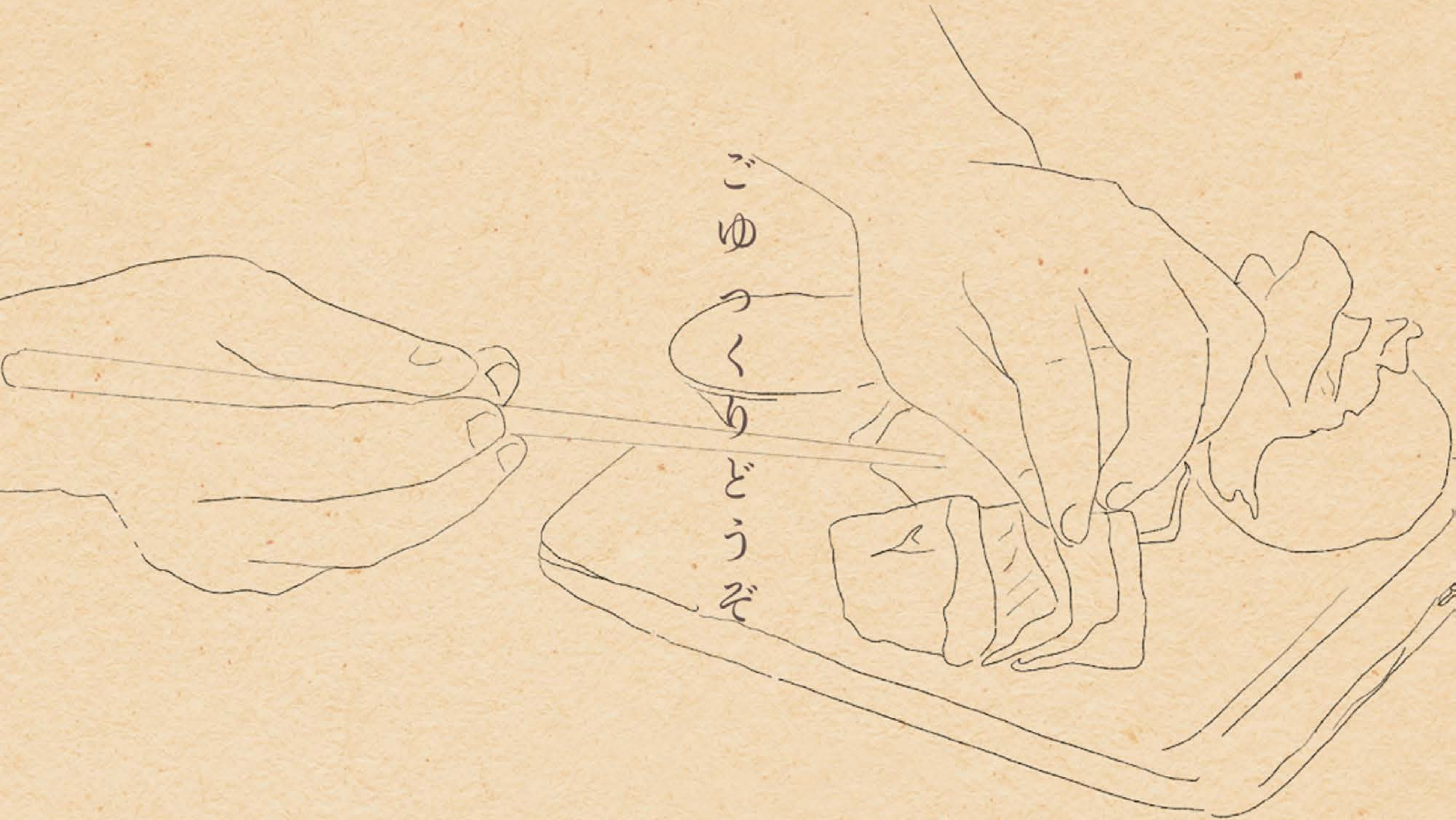




FAT COW



アラカルト
À LA CARTE

SUSHI & SASHIMI

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 availability)

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 tomato, mizuna, chives, ginger vinaigrette

TAI NO KURO-TORYUFU 38

Sliced sea bream with freshly shaved black truffles, seasoned kelp, truffle oil

TORO UNI KAISEN MILLE-FEUILLE 45

Chopped toro, okra, sweet shrimps, 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

HOT

HOTATEGAI UNI TSUTSUMI AGE 38

Uni stuffed scallop tempura with citrus dashi sauce

TRUFFLE & KINOKO CROQUETTE 32

Housemade crisp and creamy truffle and mushroom cream croquette

KANI MISO KORAYAKI 34

Grilled crab miso, scallops and shimeji, cooked in a crab shell

THE FAT COW WAGYU SANDWICH 88

Grilled wagyu striploin, buttered toast



THE FAT COW WAGYU SANDWICH



Sandai Wagyu Selection

Known for its prized marbling, flavour and rarity, let the Sandai Wagyu - the big three wagyus of Japan, take you on an unforgettable gastronomic journey through the senses.

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



Sandai Wagyu Selection

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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 quantities

Ribeye Cap 120G	198
Ribeye 150G	288
Striploin 150G	288



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

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, Siberian sturgeon 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

GINDARA SAIKYO YAKI

48

Marinated with saikyo miso, pickled ginger root

KARASU KAREI NITSUKE

48

Simmered Japanese halibut
with seasonal vegetables

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 peppers, 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 seeds	
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 an 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 the signature 'fat shoyu'

Please allow 40 minutes waiting time

48

SOUP

MISO SHIRU

DOBINMUSHI

Traditional seafood broth served in a dobin teapot

5

12



DONABE FAT RICE WITH FRESH SHAVED TRUFFLES