



## **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.

# DAN YAMAHAI JUNMAI DAIGINJO (BIZEN OMACHI)

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Slightly dry and sweet. A wonderful sake that beautifully combines the charm of Omachi, boasting a powerful flavour that draws out the umami from the rice.

**Rice:** 100% Bizen Omachi

**RPR:** 45%

**SMV:** +1

**Acidity:** 1.45

**Region:** Yamanashi Prefecture

**Taste:** Unique acidity of Yamahai and the umami of the rice makes it a full-bodied sake. Richness in flavour and aroma of Omachi rice. Mellow and gentle sweetness when paired with food.

**Glass \$120 | Bottle \$220**

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

# INTRODUCING FAT COW'S DAIGINJO LABEL

Produced exclusively for Fat Cow by Watanabe Sahei Brewery

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**Category :** Daiginjo

**Rice :** Yamadanishiki

**RPR :** 40%

**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 :** Refreshingly 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, and Fat Cow's Malt Syrup

Ume Sour 16

Umebijin No Umeshu "Nanko Ume" from Ehime Prefecture 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 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 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 SELECTION

Embark on a journey into the world of Japanese artistry with our sommelier's meticulously curated sake collection. Each bottle represents the pinnacle of craftsmanship, a testament to centuries of tradition and refinement. Allow our sommelier team to guide you through a selection that embodies the epitome of excellence. Whether you're a seasoned connoisseur or a curious novice, this section of our menu promises a voyage of discovery and pure delight.

	720ml
Okunomatsu Shinbun Maki Junmai Fukushima ●●●●●●	95
Tamano Hikari Iwai Junmai Ginjo Kyoto ●●●●●●	95
Wakabotan Hinohikari Junami Ginjo Oita ●●●●●●	105
Sawahime Yamahai Junmai Tochigi ●●●●●●●	110
Yasakaturu Kamenoo Kurabu Junmai Ginjo Kyoto ●●●●●●●	125
Ozeki Soke Ozakaya Junmai Daiginjo Hyogo ●●●●●●	135

DRY ●●●●●●● SWEET

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

# SOMMELIER'S SELECTION

Kaze No Mori Akitsuho

150

Nara ●●●●●●●

DAN Yamahai Junmai Daiginjo (Bizen Omachi)

220

Yamanashi ●●●●●●●

DRY ●●●●●●● SWEET

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

# NIHONSHU [SAKE] - BY THE CARAFE

360ml

Tamano Hikari Iwai Junmai Ginjo 50  
Kyoto ●●●●●●

Okunomatsu Shinbun Maki Junmai 52  
Fukushima ●●●●●●

Kaze no Mori Alpha Type 1 Junmai 55  
Nara ●●●●●●

Nanbubijin Tokubetsu Junmai [warm/chilled] 55  
Iwate ●●●●●●

Saito Premium Junmai [warm/chilled] 55  
Kyoto ●●●●●●

Wakabotan Hinohikari Junami Ginjo 58  
Oita ●●●●●●

Saito Junmai Daiginjo 60  
Kyoto ●●●●●●

Ozeki Soke Ozakaya Junmai Daiginjo 70  
Hyogo ●●●●●●

Dassai 45 Junmai Daiginjo 75  
Yamaguchi ●●●●●●

DRY ●●●●●● SWEET

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# SPARKLING SAKE

Sake Saito Yuzu Hikari <i>300ml</i>	40
Gassan Sparkling Cloud <i>360ml</i>	58
Sandara, Chardonnay & Sake Blend	70

DRY ●●●●●● SWEET

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

# JUNMAI DAIGINJO

100% pure rice sakes of the highest grade, delicately fruity with expressive aromas and a complex finish

720ml

Saito

110

Kyoto ●●●●●●●●

Bijoufu '45'

125

Kouchi ●●●●●●●●

Dassai 45 Junmai Daiginjo

145

Yamaguchi ●●●●●●●●

Tanaka Shuzo Junmai Daiginjo Shiradagi no Shiro

190

Sengoku no Arcadia Kuroda Kanbei

Hyogo ●●●●●●●●

Jyokigen "Kiss of Fire"

250

Ishikawa ●●●●●●●●

*\*Limited availability*

DRY ●●●●●●●● SWEET

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# JUNMAI DAIGINJO

100% pure rice sakes of the highest grade, delicately fruity with expressive aromas and a complex finish

720ml

Dassai Migaki Niwari Sanbu (23)

280

Yamaguchi ●●●●●●●●

Born Nihon no Tsubasa Wing-of-Japan Junmai Daiginjo

290

Fukui ●●●●●●●●

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

145

Hiroshima ●●●●●●●●

Sawahime, Shin Jizake Sengen

150

Tochigi ●●●●●●●●

Uroko Aged 10 Yrs\*

360

Tochigi ●●●●●●●●

Zaku Toji's Speciality Select Crown\*

680

Mie ●●●●●●●●

*\*Limited availability*

DRY ●●●●●●●● SWEET

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

# JUNMAI GINJO

Refined sake that is light, fruity,  
complex in flavour with an elegant finish

720ml

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

120

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

Easy sake with rich, lively and robust flavours

720ml

Nanbubijin Tokubetsu

110

Iwate ●●●●●●●●

Umakaramansaku Umakuchi

110

Akita ●●●●●●●●

Yasakaturu 'Kame No O Kurabu'

125

Kyoto ●●●●●●●●

DAN Yamahai

128

Yamaguchi ●●●●●●●●

*\*Limited availability*

DRY ●●●●●●●● SWEET

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# 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

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# UMESHU

Served with ice or soda water

30ml Btl

## 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 95

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 95

Produced using the best plums from the Wakayama Prefecture and macerated in yuzu juice, perfect for a light and refreshing tipple

## BENICHU 19° Barrel Matured

12 -

Made using Japanese plums from the Fukui Prefecture, the rich plum liqueur is aged in oak barrels for over 3 years, bringing depth and elegance



# 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

Bacardi

30ml Btl

13 -

## BRANDY

Hennessy Paradis

95 -

## GIN

Drumshanbo Gunpowder

14 -

Roku Gin

13 240

London No.1

16 -

Sakurao Limited Japanese Gin

17 290

Hendrick's

16 280

Okayama, Barrel Aged

22 -

# VODKA

Haku

30ml Btl

14 -

# 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 -

# AMERICAN WHISKEY

Maker’s Mark

13 -

# JAPANESE WHISKY

	30ml	Btl
Suntory Kakubin	13	-
Suntory Royal 12YO	15	220
Nikka 'From the Barrel'	18	-
Kaicho Reserve Pure Malt	18	-
Kaiyo Mizunara Oak	18	250
Kaiyo "Cask Strength"	18	-
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	-
Ichiro's Malt, Wine Wood Reserve	32	620
Ichiro's Malt, Double Distilleries (Hanyu & Chichibu)	32	620
Taketsuru 12YO	38	-
Yamazaki 12YO	38	-
Kurayoshi Pure Malt 18YO	38	-
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	-

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# 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  
Since 1934

NIKKA WHISKY  
Since 1934

NIKKA WHISKY  
Since 1934

NIKKA WHISKY

NIKKA WHISKY

NIKKA WHISKY

SINGLE MALT  
MIYAGIKYO

SINGLE MALT  
MIYAGIKYO

SINGLE MALT  
MIYAGIKYO

宮城峡

宮城峡

宮城峡

FRUITY & RICH  
フルーティ&リッチ

MALTY & SOFT  
モルティ&ソフト

SHERRY & SWEET  
シェリー&スイート

PRODUCED BY THE NIKKA WHISKY DISTILLING CO., LTD. JAPAN

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宮城峡蒸溜所限定 Distillery Limited

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ウイスキー

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原材料 モルト 容量 500ml アルコール分 55%  
製造者 ニッカウヰスキー株式会社  
お問い合わせ 株式会社ニッカウヰスキー

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製造者 ニッカウヰスキー株式会社  
お問い合わせ 株式会社ニッカウヰスキー

原材料 モルト 容量 500ml アルコール分 55%  
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お問い合わせ 株式会社ニッカウヰスキー

飲酒は20歳になってから  
妊娠中や授乳期の飲酒は  
ウイスキー成分等が保存中

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TRAIL OF NIKKA, MIYAGIKYO, SINGLE MALT

## BEER

	Btl
Sapporo	15
Suntory, The Premium Malt's	18

## WATER

Acqua Panna 750ml	10
San Pellegrino Sparkling 720ml	10

## SODAS

	Can
Coke	 7
Coke Zero / Sprite / Soda / Tonic Water / Ginger Ale / Root Beer	7

## JUICES

Cloudy Apple / Lime / Mango	 8
Orange / Cranberry	8



*Nutri-Grade is based on default preparation (before addition of ice).  
Non-alcoholic drinks that do not display a grade are labelled 'A' or 'B'.*

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



# COFFEE

Cup

Raven Blend (Brazil, Ethiopia) 100% Arabica

Espresso / Long Black

6

Cappuccino / Latte



6

# TEA

Cup

Hojicha (Refillable)

5

Sencha Green Tea (Refillable)

5

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*



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