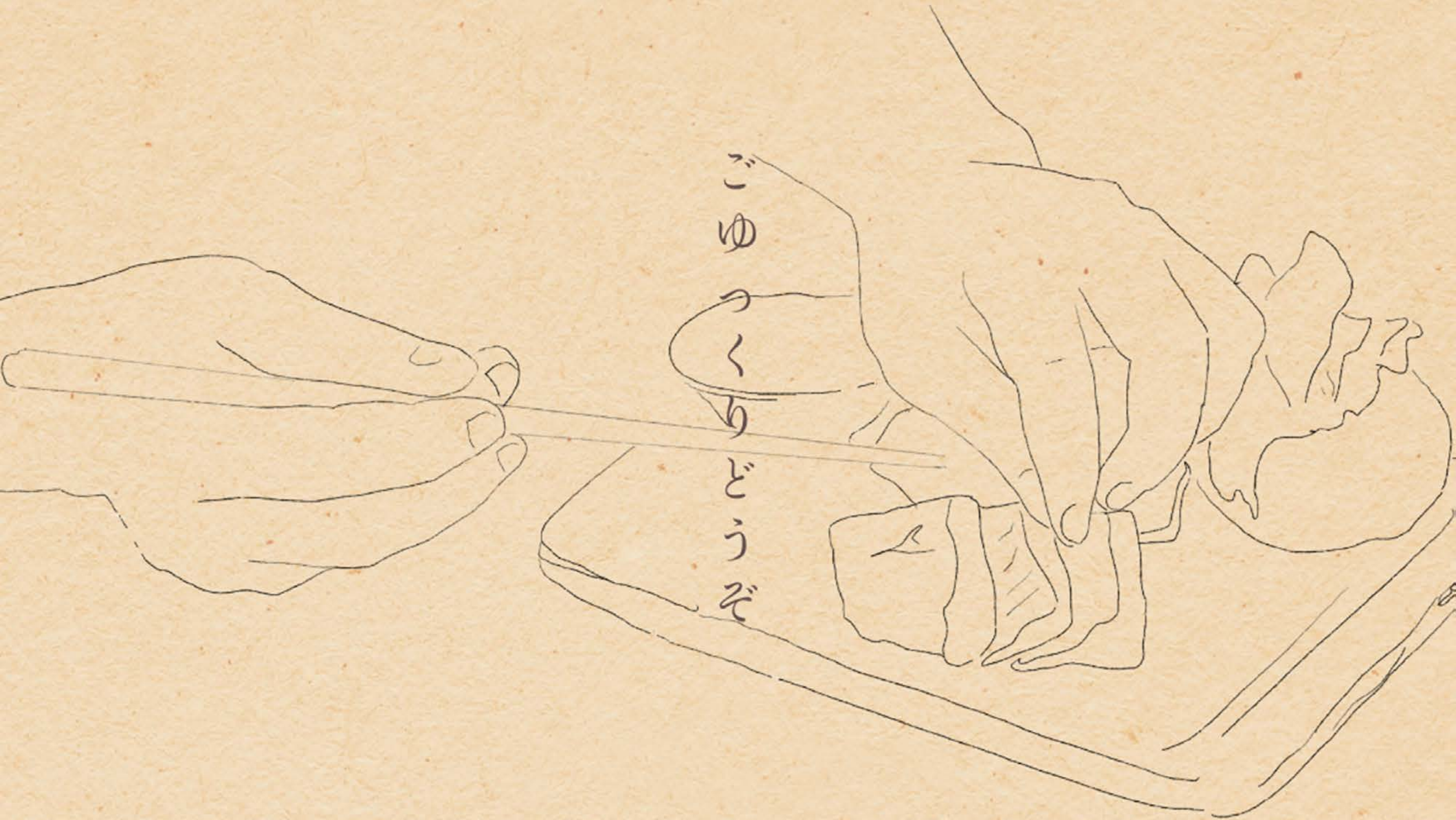




FAT COW



アラカルト
À LA CARTE

HARU MATSURI (SPRING FESTIVAL)

For a limited time only

Available from 28 March to 9 June 2024

JI HAMAGURI

28

Grilled big hard-shell clam

HARUYASAI TEMPURA

28

Seasonal mountain vegetable tempura

KINKI NITSUKE

65

Simmered thorn head fish

GOMADOFU WITH SAKURA MILK SAUCE

14

Home-made white sesame tofu



JI HAMAGURI



HARUYASAI TEMPURA



KINKI NITSUKE



GOMADOFU WITH
SAKURA MILK SAUCE

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
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

SASHIMI MORIAWASE

Chef's premium selection	100	180
	(11 slices)	(20 slices)

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, sashimi prawn, sea urchin, truffle oil

WAGYU CARPACCIO 58

Konbu cured sliced wagyu beef

Limited quantities

SIBERIAN STURGEON CAVIAR (10G) 49

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

Limited quantities

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, shimeji, and raw quail egg, cooked in a crab shell

THE FAT COW WAGYU SANDWICH 88

Grilled wagyu striploin cutlet, buttered toast



THE FAT COW WAGYU SANDWICH

FOR THE TABLE

GRILLED TAJIMA WAGYU BEEF TONGUE WITH NANBAN MISO

160G

68

Marinated for over 48 hours in our special seasoning,
delivering the ultimate umami experience

BUTCHER'S SELECTION - WAGYU TRIO

180G

98

Featuring three different cuts of wagyu
prepared in yakiniku-style



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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KYOTO WAGYU

150G

158

From the historic city of Kyoto, it is renowned for its exquisite flavour and tenderness, which is a rare wagyu, known predominantly to the locals. With a high level of high-quality fat as compared to other wagyu, this imparts a mild, smooth umami flavour, which complements well with traditional Japanese food.

Limited quantities



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

FAT COW



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

SAGA A4 WAGYU

120G

168

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

21 DAYS DRY-AGED HIDA A5 WAGYU

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 simmered hotpot of bonito 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 MB7	98
Miyazaki A4 Wagyu	128
21 Days Dry-aged Hida A5 Wagyu	158

KOBUJIME WAGYU DONBURI

138

Konbu cured sliced wagyu beef, herring roe, chives, Japanese leek, egg yolk atop Japanese sushi rice

Limited quantities

MATSUSAKA WAGYU DONBURI

260

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

Limited quantities



21 DAYS DRY-AGED HIDA 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 bonito dashi
- 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	

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

5

DOBINMUSHI

Traditional seafood broth served in a dobin teapot

12



DONABE FAT RICE WITH FRESH SHAVED TRUFFLES