



FAT COW

和牛おまかせ

WAGYU OMAKASE



和牛おまかせ

WAGYU OMAKASE

\$290 PER PERSON

ZENSAI PLATTER

Hokkaido A5 Wagyu Tartar with White Onion Mousse & Pickled Winter Melon

Umami Dashi Marinated Kanazawa Crown Daisy

Kelp Cured Flounder with Tosazu Jelly

Seaweed Tempura with Monkfish Liver Mousse and Rum Raisin

TORIYAMA A4 WAGYU CARPACCIO

Black Truffles, Shio Kombu, Ponzu, Chive, Gold Dust

SMOKED TOCHIGI A5 WAGYU ROLLS

Baby Radish Sprouts, Green Perilla

HIDA A5 WAGYU & ARTICHOKE GRATIN

Wagyu Fat Bechamel Sauce, Saikyo Miso

OHMI A4 WAGYU SHABU-SHABU

Bonito Broth, Japanese Leeks

All prices are subject to prevailing taxes and service charges

和牛おまかせ

WAGYU OMAKASE

MATSUSAKA A5 WAGYU SUKIYAKI

Double Boiled Egg Yolk Sauce, Japanese Seasonal Vegetable, Fresh Shaved Black Truffles

PALATE CLEANSER

Umeboshi & White Wine Sorbet

MIYAZAKI A4 WAGYU STEAK

Seasonal Vegetable, Fresh Black Peppercorn, Chopped Wasabi Stem

Upgrade to Kobe Wagyu +78

KAGOSHIMA A5 WAGYU SUSHI

Nigiri with Kelp Powder, Handroll with Yukhoe Sauce

SEASONAL FRUIT & AVOCADO SHERBET

Straw-smoked Tajima Wagyu Beef Tongue +30

Sukiyaki-style Matsusaka Wagyu Chirashi Donburi +60

All prices are subject to prevailing taxes and service charges

和牛おまかせ

WAGYU OMAKASE

FAT COW SIGNATURE DRINKS PAIRING

Enjoy the full Fat Cow experience with a signature sake or wine pairing, handpicked by our in-house sommelier

\$68 PER PERSON

SAKE PAIRING

Ozeki Soke Ozakaya Junmai Daiginjo

Wakabotan Hinohikari Junmai Ginjo

Tamano Hikari Iwai Junmai Ginjo

Okunomatsu Shinbun Maki Junmai

Ichiko Kurobin

OR

WINE PAIRING

Joseph Perrier Cuvée Blanc De Blancs, Champagne, France

*Domaine Fournier Père et Fils, Sauvignon Blanc, Pouilly-Fumé,
France*

*Bedrock X Brothers In Arms No.6 2019 Shiraz Cabernet,
Langhorne Creek, South Australia*

Balbas Reserva "24", Tempranillo, Ribera Del Duero, Spain

All prices are subject to prevailing taxes and service charges