

## RAW

	Nigiri (2 pcs)	Sashimi (5 slices)
<b>NIGIRI / SASHIMI</b>		
Akami   blue fin tuna	22	38
Chu-toro   blue fin mid fatty tuna	26	50
Otoro   blue fin extra fatty tuna	28	68
Salmon	12	20
Kanpachi   amberjack	14	26
Madai   sea bream	12	24
Hotate   sea scallop	15	28
Ama ebi   sweet prawns	18	36
Uni   sea urchin	48	68
Hirame   flat fish	16	26
Kinmedai   splendid alfonsino	17	29
<b>Seasonal Sashimi</b> (Please check with server on the seafood available)	market price	
<b>SASHIMI MORIAWASE</b>	(13 slices)	(21 slices)
Chef's premium selection	100	180

## ZENSAI

### COLD

<b>MOMOTARO 'SASHIMI' SALAD</b>	19
Thinly sliced Japanese fruit tomato, mizuna, chives, ginger vinaigrette	
<b>TAI NO KURO-TORYUFU</b>	38
Sliced sea bream with black truffle, seasoned kelp, truffle oil	
<b>TORO UNI KAISEN MILLE-FEUILLE</b>	38
Chopped toro, okra, sweet shrimp, sea urchin, truffle oil	

<b>WAGYU CARPACCIO</b>	48
Sliced wagyu beef, sea urchin, caviar, black truffle, truffle oil	

### HOT

<b>KANI MISO KORAYAKI</b>	34
Grilled crab miso, scallop and shimeiji, cooked in crab shell	

<b>THE FAT COW WAGYU SANDWICH</b>	88
Breaded wagyu miyazaki A4 chateaubriand	
Limited portions available daily.	

<b>TRUFFLE &amp; KINOKO CROQUETTE</b>	32
House made crisp and creamy truffle cream croquette	

<b>ZUKKIINI NO HANA NO TSUTSUMI AGE</b>	30
Crab and scallop stuffed zucchini blossom	

## SOZAI VEGE-ZEN

<b>ASPARAGUS</b>	14
Chargrilled jumbo asparagus, yuzu aioli, katsuobushi	

<b>KINOKO</b>	16
Mixed Japanese mushrooms sautéed with sake, lime and butter	

<b>NASU DENGAKU</b>	14
Miso honey glazed eggplant	

<b>OKRA</b>	14
Chargrilled okra, sesame chilli aioli, katsuobushi	

<b>SATSUMAIMO</b>	14
Japanese sweet potato, toasted sesame seed	

<b>SHISHITO</b>	10
Chargrilled Japanese green pepper, sea salt	

## FAT COW

### JAPAN

#### 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'.

### SAGA

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

#### Grade A3 Striploin

Half cut 150g	148
Full cut 300g	290

### KAGOSHIMA

Most prized cut of the cattle, perhaps the tenderest steak you'll ever cut into, the juicy flavour profile is rich, beefy and truly unforgettable.

#### Grade A4 Tenderloin

Half cut 120g	148
Full cut 240g	288

### NAGASAKI

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, allowing you to taste the beef's intrinsically pleasant, savory taste

#### Grade A5 Striploin

Half cut 150g	168
Full cut 300g	330

### OHMI

This wagyu from shiga prefecture is distinctive from other types as the only kind to have fats with viscosity.

#### Grade A4 Ribeye

Half cut 150g	158
Full cut 300g	310

### MIYAZAKI

Recognized as the 'champion cow', also for its tender texture and great dense meat taste.

#### Grade A4 Striploin

Half cut 150g	158
Full cut 300g	310

### TOCHIGI

Fed in a low energy diet mixture of grass, rice straw and barley, it's meat is flavourful and has a fine texture.

#### Grade A5 Ribeye

Half cut 150g	168
Full cut 300g	330

### KOBE

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.

(Please check with server on the market price available grades and cuts)

### DRY AGED

Rich in flavour and abundant in marbling, it has an intense and pronounced taste which usually described as nutty or earthy.

#### USDA Prime Ribeye

21 days dry aged 250g	108
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### HOBAYAKI

The dish is prepared by grilling the beef with miso on a leaf of the Japanese Magnolia, you can enjoy the aroma of magnolia leaves and miso with the rich taste of wagyu.

Additional 10

### SHABU SHABU

A simmering hotpot of mushroom broth, traditional sauces and garnishes.

<b>A4 Ribeye</b>	98
100g	

<b>A5 Ribeye</b>	118
100g	

### SUKIYAKI

Cast iron provides even heating through a rice wine sweetened rich shoyu stock.

<b>A4 Ribeye</b>	98
100g	

<b>A5 Ribeye</b>	118
100g	

Please select your choice of beef from above

### FATCOW PREMIUM

#### DONBURI

Sliced wagyu steak on rice, uni, caviar, foie gras, onsen egg, truffle oil

<b>Australian Wagyu MB8</b>	98
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<b>Kagoshima A4 Tenderloin</b>	148
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<b>Nagasaki A5 Striploin</b>	158
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## FISH

### GINDARA SAIKYO YAKI

Marinated with saikyo miso, pickled ginger root

48

### KARASU KAREI NITSUKE

Simmered Japanese halibut with seasonal vegetable

48

## RICE

### GOHAN

Steamed Japanese short-grain rice

4

### GYU-NIKU DASHIZOSUI

Rice porridge with egg in a mushroom beef broth

12

### 'THE FAT RICE'

Steamed rice seasoned with our signature 'fat shoyu', truffle oil

8

## UDON

### HIMI UDON

Thin udon noodles

- Hot: served in a hot broth

- Cold: served with truffle shoyu

12

## SOUP

### DOBINMUSHI

Traditional seafood broth served in dobin teapot

12

### MISO SHIRU

7

Prices are subject to 10% service charge and prevailing taxes