



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.



FAT COW

Your well-being is our utmost priority.

In adherence to government regulation, please be reminded that **masks must be worn at all times unless you are consuming your food and beverage.**

Let's all be socially responsible!

NOTE ON SERVICE CHARGE

Kindly note that as of 10 January 2022, the 10% service charge will apply to the full price of your food order, before any discounts or promotions are applied.

ZAKU NOUVEAU JUNMAI DAIGINJO



Zaku Nouveau, a new label launched by Shimizu Seizaburo Shoten, for its latest edition of shiboritate in celebration of the new brewing season. The nose is pleasant, with fruity notes and a tinge of sweetness from the rice. This sake is fresh with a touch of nama characters and well-balanced, making it a great aperitif on its own or paired with light food.

Glass **\$95** 360ml

Bottle **\$160** 720ml

Prices are subject to 10% service charge and prevailing taxes

SMALL BATCH SAKE

TOYOBJIN JUNDOICHIZU AIYAMA



Elegant Fruitiness with hints of sweet well-ripen apples.

While umami and sweetness stands in front, moderate acidity adds a refreshing feel.

Clean & crisp after taste.

50% RP

Glass **\$65**

Bottle **\$110**

SMALL BATCH SAKE

TOYOBJIN JUNDOICHIZU USHUHOMARE



Elegant Sharpness with hints of sweet well-ripen apples.

Mild umami and acidity stands in front and a crisp finish with distinct sour green apples.

50% RP.

Created by the Takagi Shuzo of Juyondai.

Glass **\$65**

Bottle **\$110**

INTRODUCING FAT COW'S DAIGINJO LABEL

Produced exclusively for Fat Cow by Watanabe Sahei Brewery



Category : Daiginjo

Rice : Yamadanishiki

RPR : 45%

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 : Refreshing 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, mole bitters and Fat Cow's Malt Syrup

Ume Sour 16

Umebijin No Umeshu 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 yuzu umeshu and 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-tinctured 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 SEASONAL SELECTION

NAMASAKE / GENSHU

[UNPASTEURIZED / UNDILUTED SAKE]

720ml

Sawahime Yamahai Junmai

110

Tochigi ●●●●●●●●

Yasakaturu Kamenoo Kurabu Junmai Ginjo

125

Kyoto ●●●●●●●●

Tenon Kimoto Kariyo Omachi Junmai

128

Shimane ●●●●●●●●

Kaze No Mori Akitsuho

150

Nara ●●●●●●●●

Masumi Nanago Junmai Daiginjo Chozo

220

Nagano ●●●●●●●●

DRY ●●●●●●●● SWEET

Prices are subject to 10% service charge and prevailing taxes

NIHONSHU [SAKE] - BY THE CARAFE

360ml

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

55

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

55

Saito Premium Junmai
Kyoto ●●●●●●●●

55

Saito Junmai Daiginjo [warm/chilled]
Kyoto ●●●●●●●●

60

Dassai 45 Junmai Daiginjo [warm/chilled]
Yamaguchi ●●●●●●●●

75

Zaku "Z" Junmai Ginjo
Mie ●●●●●●●●

65

Tenon Kimoto Kariyo Omachi Junmai [warm/chilled]
Shimane ●●●●●●●●

70

DRY ●●●●●●●● SWEET

Prices are subject to 10% service charge and prevailing taxes

NIHONSHU [SAKE] - BY THE CARAFE

360ml

Masumi Nanago Junmai Daiginjo
Nagano ●●●●●●●●

130

SPARKLING SAKE

Sake Saito Yuzu Hikari *300ml*

40

Gassan Sparkling Cloud *500ml*

58

Mizubasho Pure *360ml*
Gunma ●●●●●●●●

105

DRY ●●●●●●●● SWEET

Prices are subject to 10% service charge and prevailing taxes

JUNMAI DAIGINJO

100% pure rice sakes of the highest grade, delicate fruity and expressive aroma with complexity finish

720ml

Saito

110

Kyoto ●●●●●●●●

Mizubasho Sui

120

Gunma ●●●●●●●●

Bijoufu '45'

125

Kouchi ●●●●●●●●

Dassai 45 Junmai Daiginjo

145

Yamaguchi ●●●●●●●●

Kaze no Mori Alpha Type 2

220

Nara ●●●●●●●●

Jyokigen "Kiss of Fire"

250

Ishikawa ●●●●●●●●

Dassai Migaki Niwari Sanbu (23)

280

Yamaguchi ●●●●●●●●

Jikon

310

Mie ●●●●●●●●

**Limited availability*

DRY ●●●●●●●● SWEET

Prices are subject to 10% service charge and prevailing taxes

JUNMAI DAIGINJO

100% pure rice sakes of the highest grade, delicate fruity and expressive aroma with complexity finish

720ml

Katsuyama Akatsuki*

480

Miyagi ●●●●●●●●

Zaku Satori Shizuku-Dori*

560

Mie ●●●●●●●●

DAIGINJO

High-grade, refined sake that is typically drier than other categories, and possess more depth with robust complexities

720ml

Seikyo Maboroshi

145

Hiroshima ●●●●●●●●

Sawahime, Shin Jizake Sengen

150

Tochigi ●●●●●●●●

Uroko Aged 10 Yrs*

360

Tochigi ●●●●●●●●

**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

Zaku Daichi Shizuku-dori* 420
Mie ●●●●●●●

Zaku Toji's Speciality Select Crown* 680
Mie ●●●●●●●

JUNMAI GINJO

Refined sake with good refresh character, fruity, complex flavor with elegant finish 720ml

Yamatoshizuku* 105
Akita ●●●●●●●

Masumi Karakuchi Ki Ippon 120
Nagano ●●●●●●●

Zaku 'Z' 125
Mie ●●●●●●●

Kaze no Mori Akitsuho 507 150
Nara ●●●●●●●

**Limited availability*

DRY ●●●●●●● SWEET

Prices are subject to 10% service charge and prevailing taxes

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

Nanbubijin Tokubetsu
Iwate ●●●●●●●●

110

Umakaramansaku Umakuchi
Akita ●●●●●●●●

110

**Limited availability*

DRY ●●●●●●●● SWEET

Prices are subject to 10% service charge and prevailing taxes

JUNMAI

Easily approachable sake, quality rich
aroma with lively and robust flavor

720ml

DAN

118

Yamaguchi ●●●●●●●●

Fukucho White Koji

120

Hiroshima ●●●●●●●●

DAN Yamahai

128

Yamaguchi ●●●●●●●●

Tenon Kimoto Kariyo Omachi Junmai

130

Shimane ●●●●●●●●

**Limited availability*

DRY ●●●●●●●● SWEET

Prices are subject to 10% service charge and prevailing taxes

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

Prices are subject to 10% service charge and prevailing taxes

UMESHU

Served with ice or soda water

30ml Btl

Ozeki Momo Umeshu

9 75

Hakuou Momo which is well-known as the king of peach and one of the highest quality of Ume, Nanko-Bai results in well-balanced sweetness and acidity

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 -

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 -

Very refreshing aroma and easy to drink

BENICHU 19° Barrel Matured

12 -

Plum wine "raw sake" is stored in oak barrels for more than 3 years. Depth & elegant

SHOCHU

	45ml	720ml
KuroKirishima Miyazaki Imo	13	-
Tsunezo Global Oita Mugi	13	-
Tsukushi Black Label Fukuoka Soba	-	120

RUM

Bacardi

30ml Btl

13 180

BRANDY

Hennessy Paradis

95 -

GIN

Drumshanbo Gunpowder

14 180

Roku Gin

16 240

London No.1

16 -

Sakurao Limited Japanese Gin

17 -

Hendrick's

11 150

Okayama, Barrel Aged

22 -

VODKA

Smirnoff Red

30ml

Btl

13

180

SCOTTISH MALT WHISKY

HIGHLAND

Dalmore "King Alexander III"

32

520

ISLANDS & ISLAY

Tobermory 1994, 21YO

60

1050

Invergordon 1984, 31YO

70

1600

Bunnahabhain 1989, 26YO

90

1600

SPEYSIDE

Speyside Region 1994, 21YO

60

1050

Glen Keith 1996, 19YO

65

1100

Benriach, "Samurai Series 4", 1990, 25YO

75

1300

AMERICAN WHISKEY

Maker's Mark

13

-

JAPANESE WHISKY

	30ml	Btl
Suntory Kakubin	13	-
Sun Foods Blended 'Whisky-Gin'	13	180
Suntory Royal 12YO	15	220
Nikka 'From the Barrel'	18	-
Kaicho Reserve Pure Malt	18	150
Kaiyo Mizunara Oak	18	250
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	620
Ichiro's Malt, Wine Wood Reserve	32	620
Ichiro's Malt, Double Distilleries (Hanyu & Chichibu)	32	620
Hibiki 12YO	38	-
Taketsuru 12YO	38	-
Yamazaki 12YO	38	-
Kurayoshi Pure Malt 18YO	38	480
Hakushu 12YO	45	-
Miyagikyo 12YO	45	-
Wakatsuru Sunshine 20YO	58	880
Taketsuru 17YO	68	1200
Hakushu 18YO	150	-
Hibiki 17YO	150	-
Tsuru 17YO	150	-
Taketsuru 21YO	180	-
Yamazaki 18YO	180	-

Prices are subject to 10% service charge and prevailing taxes

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
SINGLE MALT
MIYAGIKYO
宮城峡

FRUITY & RICH
フルーティ&リッチ

宮城峡蒸溜所限定 Distillery Limited
ウイスキー
アルコール分 55%
容量 500ml
製造者 ニッカウヰスキー株式会社
宮城県仙台市青葉区宮城
TEL 022-395-2111

NIKKA WHISKY
SINGLE MALT
MIYAGIKYO
宮城峡

MALTY & SOFT
モルティ&ソフト

宮城峡蒸溜所限定 Distillery Limited
ウイスキー
アルコール分 55%
容量 500ml
製造者 ニッカウヰスキー株式会社
宮城県仙台市青葉区宮城
TEL 022-395-2111

NIKKA WHISKY
SINGLE MALT
MIYAGIKYO
宮城峡

SWEET & SMOOTH
スイート&スムース

宮城峡蒸溜所限定 Distillery Limited
ウイスキー
アルコール分 55%
容量 500ml
製造者 ニッカウヰスキー株式会社
宮城県仙台市青葉区宮城
TEL 022-395-2111

TRAIL OF NIKKA, MIYAGIKYO, SINGLE MALT

BEER

Btl

Asahi Super Dry

15

Suntory The Premium Malt's

18

WATER

Acqua Panna *750ml*

10

San Pellegrino Sparkling *720ml*

10

SODAS

Can

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

6

JUICES

Orange / Cloudy Apple / Cranberry / Lime / Mango

8

COFFEE

Cup

Raven Blend (Brazil, Ethiopia) 100% Arabica
Espresso / Long Black / Cappuccino / Latte

6

TEA

Hoji Cha

5

Sencha Green Tea

5

English Breakfast / Chamomile

6