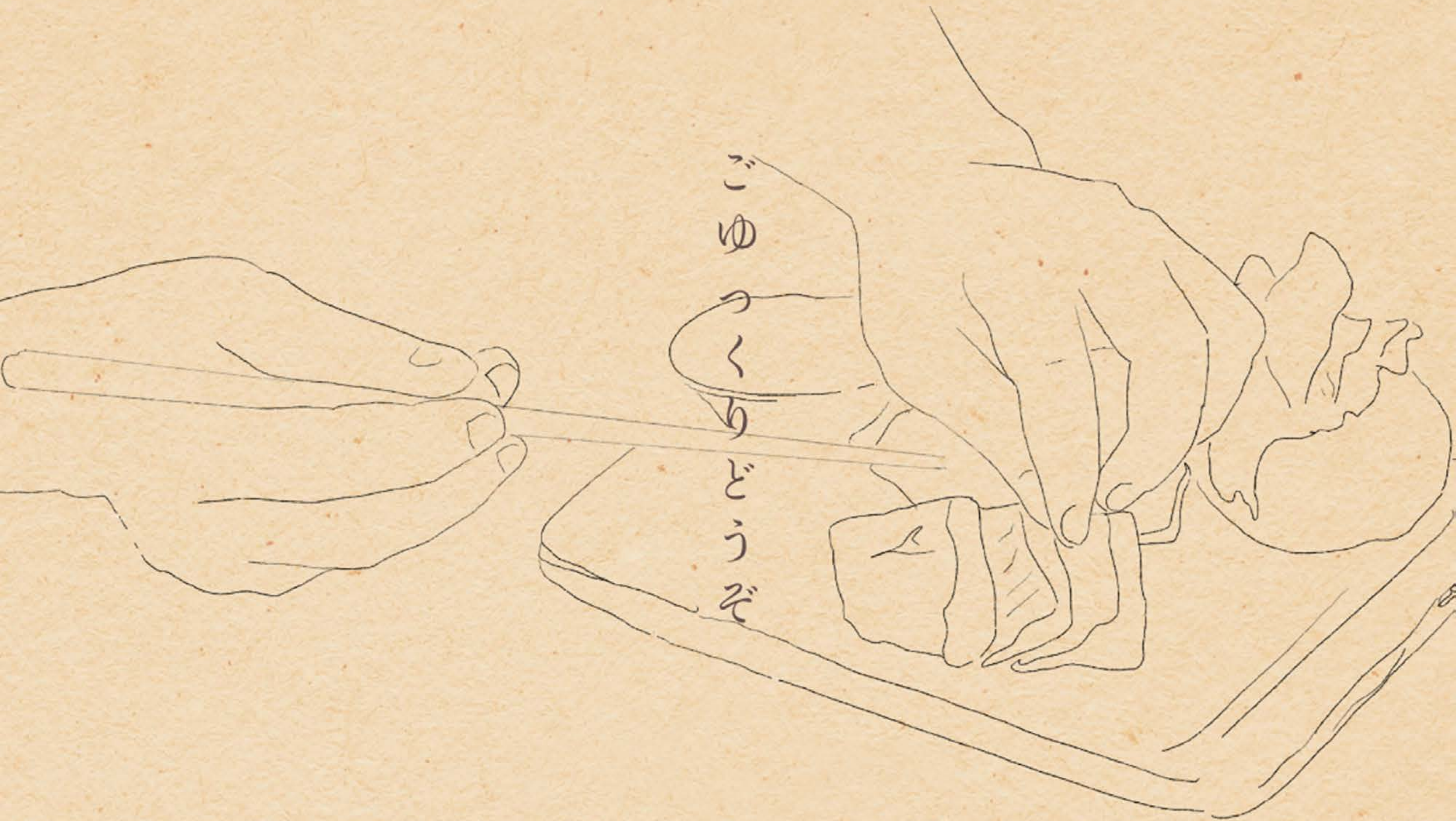




FAT COW



おもかせ

CHEF'S TABLE OMAKASE

慎おまかせ
SHIN OMAKASE

LUNCH

\$138 PER PERSON

HOTATE & SPRING MOUNTAIN VEGETABLE SALAD

Japanese Scallop, Salmon Roe, White Asparagus
Ostrich Fern, Fatsia Sprout, Rape Flower

SOUS-VIDE TORIYAMA WAGYU CARPACCIO

Truffle Ponzu, Chopped Truffle, Chives, Shio Konbu

GYU SUJI CHAWANMUSHI

Steamed Egg Custard of Teriyaki Wagyu Tendon
with Bonito Broth Sauce

GRILLED SEA BASS

With Sesame Oil, Green Perilla Sauce



*Shin Omakase is only available at 12.30pm, prior reservations are required.
All prices are subject to prevailing taxes and service charges*

慎おまかせ
SHIN OMAKASE

LUNCH

SOFT-SIMMERED WAGYU

Served with Bamboo Shoot & Kinome Pepper

SUSHI

Hirame, Kanpachi, Wagyu Handroll

TAI DONABE CHAZUKE

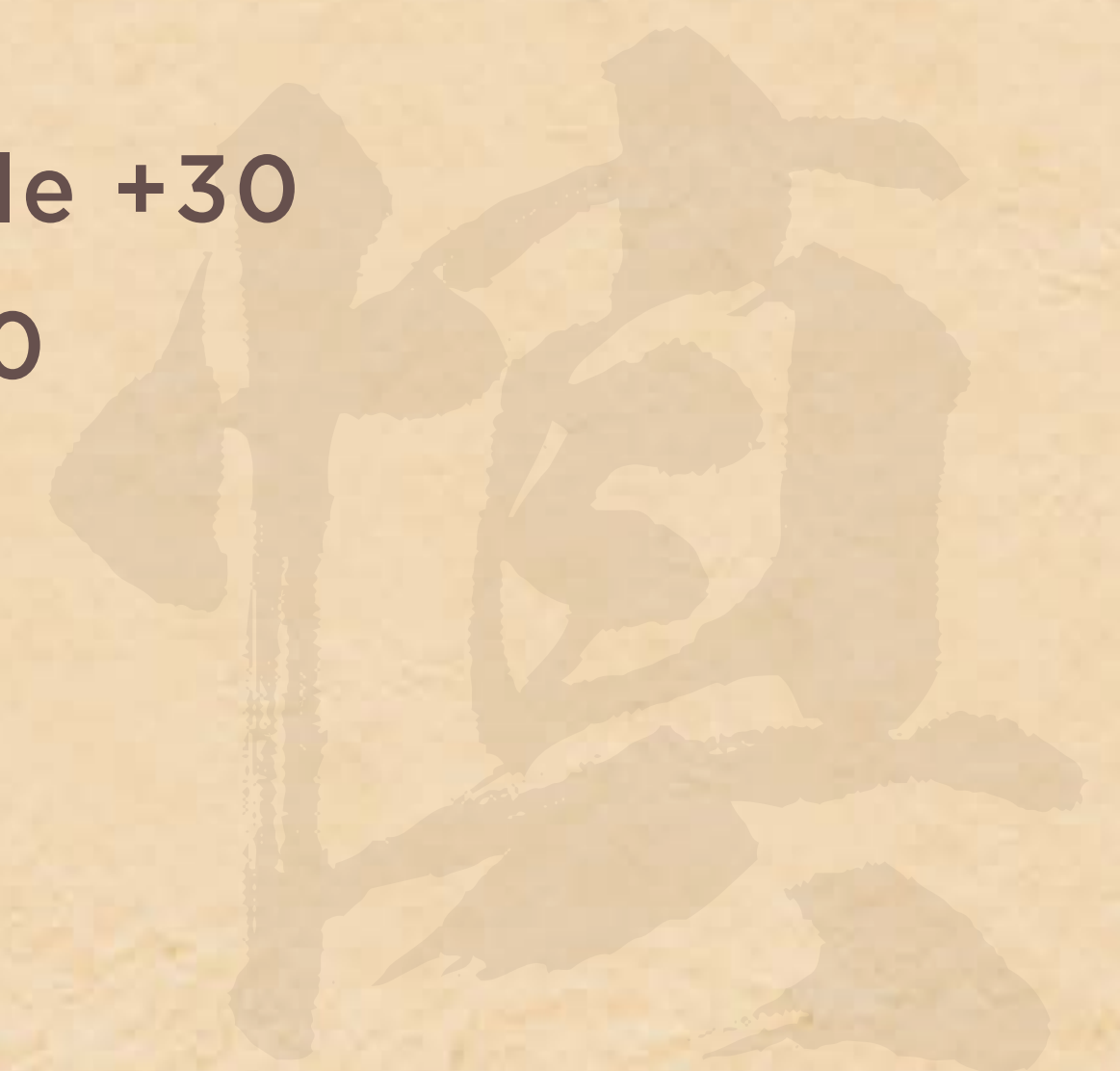
Sea Bream Claypot Rice served with Shirasu, Sakura-ebi & Ikura

DESSERT

Matcha Pudding with Wasanbon Molasse

Toriyama Wagyu Sukiyaki 45gm, Sliced Truffle +30

Kyoto Wagyu Charcoal Grilled 75gm +50



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All prices are subject to prevailing taxes and service charges*

慎おまかせ
SHIN OMAKASE

LUNCH

FAT COW SIGNATURE DRINKS PAIRING

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

\$48 PER PERSON

SAKE PAIRING

Wakabotan Hinohikari Junmai Ginjo

Tamano Hikari Iwai Junmai Ginjo

Okunomatsu Shinbun Maki Junmai

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*

*Shin Omakase is only available at 12.30pm, prior reservations are required.
All prices are subject to prevailing taxes and service charges*

哲おまかせ
TETSU OMAKASE

DINNER

\$198 PER PERSON

HOTATE & SPRING MOUNTAIN VEGETABLE SALAD

Japanese Scallop, Uni, Caviar, White Asparagus
Ostrich Fern, Fatsia Sprout, Rape Flower

BANSHU SOBA & MINCED WAGYU

Served with Karasumi Powder, Soba Sauce Mousse

SAKE STEAMED JAPANESE SEA BREAM

Sakura-ebi

TORIYAMA A4 WAGYU NAMEROU

Japanese style Wagyu Tartare, with Onion Espuma

SOFT-SIMMERED WAGYU TERIYAKI & FOIE GRAS

Green Asparagus, Saikyo Yaki with Baby Potato Sauce

*Tetsu Omakase is only available at 7pm, prior reservations are required.
All prices are subject to prevailing taxes and service charges*

哲おまかせ
TETSU OMAKASE

DINNER

**SIMMERED JAPANESE HARD-SHELL CLAM
WITH BAMBOO SHOOT TEMPURA**

Served with Salt & Sudachi Citrus

CHARCOAL-GRILLED TORIYAMA A4 WAGYU

Smoked with Pink Peppercorn,
served with Bonito Broth with Mustard Seed

DESSERT

Matcha Pudding with Wasanbon Molasses & Orange Sorbet

Straw-smoked Tajima Wagyu Beef Tongue +30

Kyoto Wagyu Charcoal Grilled 75gm +50

7 Pieces Premium Sushi Moriawase +78



*Tetsu Omakase is only available at 7pm, prior reservations are required.
All prices are subject to prevailing taxes and service charges*

哲おまかせ
TETSU OMAKASE

DINNER

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

Tetsu Omakase is only available at 7pm, prior reservations are required.
All prices are subject to prevailing taxes and service charges