



FAT COW

# 和牛おまかせ

WAGYU OMAKASE



♥ *Saito Junmai Daiginjo*  
🍷 *Cullen Amber, Sauvignon Blanc, Margaret River, Australia*

## **ZENSAI PLATTER**

Golden Spaghetti Squash with Red Perilla Sauce

Wagyu Saikyou Yaki

Hasuimo & Abalone

Uni

Grilled Wagyu Tendon with Sesame Paste

Hybrid Bok Choy with Simmered Scallop

## **WARA SMOKED WAGYU SASHIMI**

Tochigi Wagyu, Grated Radish Ponzu Sauce

♥ *Sake Nikko Homare Daiginjo*  
🍷 *"ME", Matahiwi Estate, Pinot Noir, New Zealand*

## **WHITE TRUFFLE TAMAJI-MUSHI WITH WAGYU CUTLET**

Toriyama Umami Wagyu,  
Steamed Egg Custard, White Truffle

## **WAGYU FRESH SPRING ROLLS**

Ohmi Wagyu, Miso-marinated Egg Yolk & Cheese,  
Sesame & Shiso Leaf, Salted Plum

♥ *Mimurosugi Bodai Moto Junmai*

🍷 *"Poggio del Sasso", Cantina di Montalcino, Sangiovese, Chianti, Italy*

## **WAGYU & WATERCRESS SHABU**

Matsusaka Wagyu

## **WAGYU SUKIYAKI & JAPANESE BEINASU**

Nagasaki Wagyu, Japanese Eggplant, Egg Yolk  
Sauce, Sliced Black Truffle

♥ *Nanbubijin Tokubetsu Junmai*

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

## **DAIKON SORBET**

Radish Sorbet

**CHARCOAL-GRILLED YAKINIKU-STYLE WAGYU  
WITH BURDOCK SAUCE**

Miyazaki Wagyu, Seasonal Vegetables

*Upgrade to Kobe Wagyu +\$78*

**WAGYU CHAZUKE**

Satsuma Wagyu, Tempura Ochazuke

**DESSERT**

Black Sesame Tofu, Seasonal Fruits, Rice Wine