



FAT COW

和牛おまかせ

WAGYU OMAKASE



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\$290 PER PERSON

ZENSAI PLATTER

Hokkaido A5 Wagyu Tartar with White Onion Mousse & Pickled Winter Melon
Umami Dashi Marinated Kanazawa Crown Daisy
with 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

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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

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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

Kunimare Kitano Kirameki Junmai Daiginjo
Zaku Rice Series Limited Edition
Aiyakiku Oldemal Junmai Genshu 8
Sontoku Kimoto 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
Balbas Reserva "24", Tempranillo, Ribera Del Duero, Spain

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