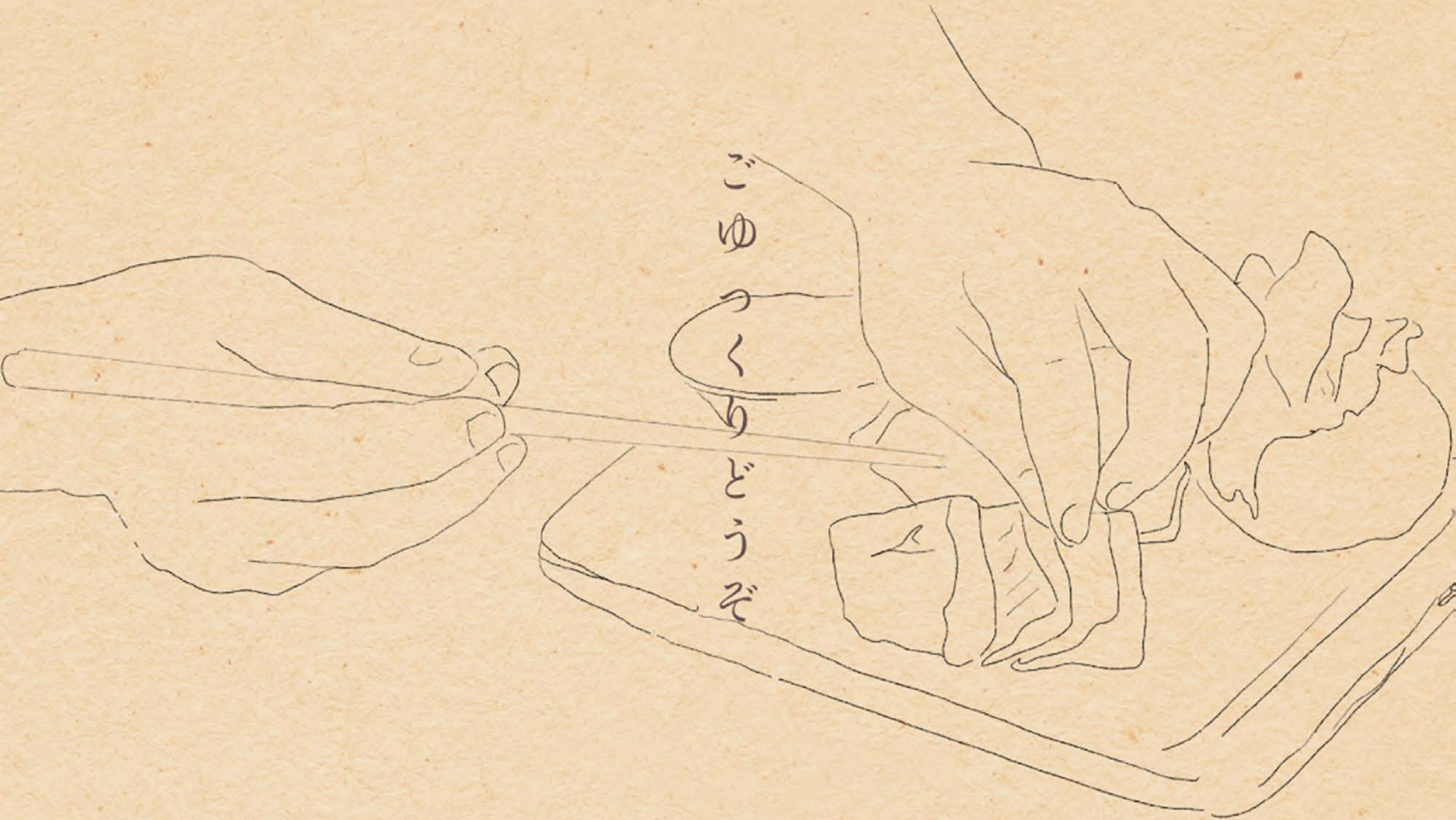




FAT COW



アラカルト  
**À LA CARTE**

# HARU MATSURI (SPRING FESTIVAL)

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*For a limited time only*

*Available from 28 March to 9 June 2024*

## **JI HAMAGURI**

28

Grilled big hard-shell clam

## **HARUYASAI TEMPURA**

28

Seasonal mountain vegetable tempura

## **KINKI NITSUKE**

65

Simmered thorn head fish

## **GOMADOFU WITH SAKURA MILK SAUCE**

14

Home-made white sesame tofu



JI HAMAGURI



HARUYASAI TEMPURA



KINKI NITSUKE



GOMADOFU WITH  
SAKURA MILK SAUCE

# SUSHI & SASHIMI

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## NIGIRI / SASHIMI

	Nigiri (2 pcs)	Sashimi (5 slices)
Salmon	12	20
Madai   sea bream	12	24
Kanpachi   amberjack	14	26
Hotate   sea scallop	15	28
Hirame   flat fish	16	26
Kinmedai   splendid alfonsino	17	29
Ama ebi   sweet prawns	18	36
Akami   blue fin tuna	24	45
Chu-toro   blue fin mid fatty tuna	28	50
Otoro   blue fin extra fatty tuna	30	68
Uni   sea urchin	58	88

## Seasonal Sashimi

(Please check with server on availability)

market price

## SASHIMI MORIAWASE

Chef's premium selection

(11 slices)      (20 slices)

100      180

*Prices are subject to 10% service charge and prevailing taxes*

# ZENSAI

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## COLD

### **MOMOTARO 'SASHIMI' SALAD** 19

Thinly sliced Japanese tomato, mizuna, chives, ginger vinaigrette

### **TAI NO KURO-TORYUFU** 38

Sliced sea bream with freshly shaved black truffles, seasoned kelp, truffle oil

### **TORO UNI KAISEN MILLE-FEUILLE** 45

Chopped toro, okra, sashimi prawn, sea urchin, truffle oil

### **WAGYU CARPACCIO** 58

Konbu cured sliced wagyu beef

*Limited quantities*

### **SIBERIAN STURGEON CAVIAR (10G)** 49

The flavour is nutty, buttery and subtly sweet. Best paired with Fat Cow's Sake or signature wagyu donburi bowls

*Limited quantities*

# ZENSAI

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## HOT

### **HOTATEGAI UNI TSUTSUMI AGE** 38

Uni stuffed scallop tempura with citrus dashi sauce

### **TRUFFLE & KINOKO CROQUETTE** 32

Housemade crisp and creamy truffle and mushroom cream croquette

### **KANI MISO KORAYAKI** 34

Grilled crab miso, scallops and shimeji, cooked in a crab shell

### **THE FAT COW WAGYU SANDWICH** 88

Grilled wagyu striploin, buttered toast



THE FAT COW WAGYU SANDWICH

# FOR THE TABLE

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## GRILLED TAJIMA WAGYU BEEF TONGUE WITH NANBAN MISO

160G

68

Marinated for over 48 hours in our special seasoning,  
delivering the ultimate umami experience

## BUTCHER'S SELECTION - WAGYU TRIO

180G

98

Featuring three different cuts of wagyu  
prepared in yakiniku-style





## Sandai Wagyu Selection

Known for its prized marbling, flavour and rarity, let the Sandai Wagyu - the big three wagyus of Japan, take you on an unforgettable gastronomic journey through the senses.

### OHMI A4 WAGYU

150G

158

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

### KOBE BEEF

150G

288

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

*Limited quantities*



## Sandai Wagyu Selection

Known for its prized marbling, flavour and rarity, let the Sandai Wagyu - the big three wagyus of Japan, take you on an unforgettable gastronomic journey through the senses.

## MATSUSAKA WAGYU

Originating from the Mie Prefecture, this marbled wagyu is famous for its tender texture and refined flavour; a combination of sweetness and richness borne from a special diet of wheat, rice, barley, and soy

*Limited quantities*

<b>Ribeye 150G</b>	<b>288</b>
<b>Striploin 150G</b>	<b>288</b>



## 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'

## MIYAZAKI A4 WAGYU

150G

128

Recognized as the 'champion cow', it is famed for the tender texture and great meat density

## TOCHIGI A5 WAGYU

150G

138

Fed in a low energy diet mixture of grass, rice straw and barley, expect flavoursome meat with fine texture

# FAT COW



ALL ITEMS ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

## SAGA A4 WAGYU

120G

168

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

## 21 DAYS DRY-AGED HIDA A5 WAGYU

150G

168

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. Look forward to the beef's intrinsically pleasant and savory taste



## SHABU SHABU

A simmering hotpot of mushroom broth, traditional sauces and garnishes

A4 Ribeye 100G	108
A5 Ribeye 100G	118

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## SUKIYAKI

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

A4 Ribeye 100G	108
A5 Ribeye 100G	118

# FAT COW



ALL ITEMS EXCEPT KOBUJIME WAGYU DONBURI AND MATSUSAKA WAGYU DONBURI ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

## FATCOW PREMIUM DONBURI

Sliced wagyu steak on rice, herring roe, foie gras, onsen egg, truffle oil

Australian Wagyu MB7	98
Miyazaki A4 Wagyu	128
21 Days Dry-aged Hida A5 Wagyu	158

## KOBUJIME WAGYU DONBURI

138

Konbu cured miyazaki A4 wagyu, herring roe, chives, Japanese leek, egg yolk atop Japanese sushi rice

*Limited quantities*

## MATSUSAKA WAGYU DONBURI

260

Matsusaka A5 striploin, foie gras, maitake mushrooms, uni, Siberian sturgeon caviar, ikura, black truffles, Fat Rice, onsen egg

*Limited quantities*



21 DAYS DRY-AGED HIDA A5 WAGYU DONBURI

# FISH



ALL ITEMS ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

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## **GINDARA SAIKYO YAKI**

48

Marinated with saikyo miso, pickled ginger root

## **KARASU KAREI NITSUKE**

48

Simmered Japanese halibut  
with seasonal vegetables

# UDON

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## **HIMI UDON**

12

Thin udon noodles

- Hot: served in a hot bonito dashi
- Cold: served with truffle shoyu



# SOZAI VEGE-ZEN

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<b>SHISHITO</b>	10
Chargrilled Japanese green peppers, sea salt	
<b>ASPARAGUS</b>	14
Chargrilled jumbo asparagus, yuzu miso, katsuobushi	
<b>NASU DENGAKU</b>	16
Miso honey glazed eggplant	
<b>OKRA</b>	14
Chargrilled okra, sesame chilli aioli, katsuobushi	
<b>SATSUMAIMO</b>	14
Japanese sweet potato, toasted sesame seeds	
<b>KINOKO</b>	16
Mixed Japanese mushrooms sautéed with sake, lime and butter	
<b>HORENSO</b>	19
Tofu miso creamy spinach	

*Prices are subject to 10% service charge and prevailing taxes*

# RICE

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## GOHAN

Steamed Japanese short-grain rice

5

## 'THE FAT RICE'

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

8

## GYU-NIKU DASHIZOSUI

Rice porridge with an egg in a mushroom beef broth

12

## DONABE FAT RICE *(serves 2-3 persons)*

Perfectly cooked in a donabe is the high-grade fluffy japanese rice complemented with freshly shaved truffles and the signature 'fat shoyu'

*Please allow 40 minutes waiting time*

48

# SOUP

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## MISO SHIRU

## DOBINMUSHI

Traditional seafood broth served in a dobin teapot

5

12



DONABE FAT RICE WITH FRESH SHAVED TRUFFLES