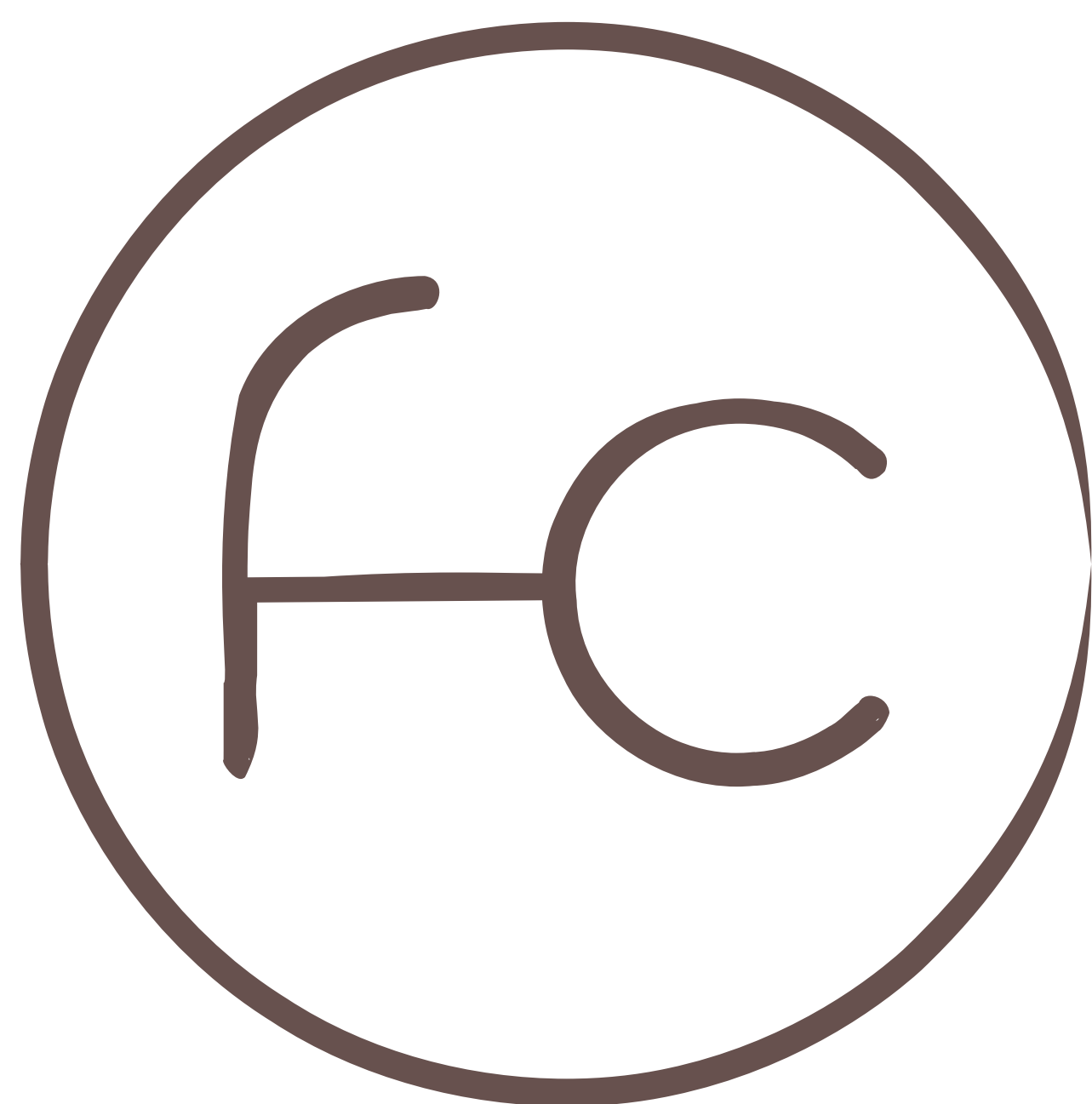




SAKE MENU

SOMMELIER'S SELECTIONS

Curated Flights, Pairings, and Corkage Privileges

SIGNATURE DRINKS PAIRING

Enjoy the full Fat Cow experience with our signature pairing, curated by our in-house sommelier to guide you on your culinary journey.

		SAKE	WINE
DEALER'S CHOICE	- 1 Glass (90ml)	28	24
DISCOVERY	- 3 Glass (90ml)	88	78
INDULGENCE	- 5 Glass (60ml)	138	138
LUXURY	- 5 Glass (90ml)	228	228
NON-ALCOHOLIC FLIGHT	- 3 Glass	1 flight / 2 flights	
Choice of		26 / 38	
Artisanal Sparkling Tea			
Hojicha Darjeeling Jasmine (100ml each pour)			
or Non-Alcoholic Wines			
Sparkling White Red (90ml each pour)			

CORKAGE PRIVILEGES

Complimentary corkage is available on Mondays for up to four bottles of wine (750ml) or sake (720ml). On other days, a 1-for-1 corkage privilege applies to wine (750ml) and sake (720ml). Standard corkage fees apply at \$50 per regular bottle of wine or sake, and \$100 per bottle of spirits (700ml).

Prices are subject to 10% service charge and prevailing taxes

INTRODUCING FAT COW'S DAIGINJO LABEL

Produced exclusively for Fat Cow by Watanabe Sahei Brewery



Category : Daiginjo

Rice : Yamadanishiki

RPR : 40%

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 : Refreshingly delicate umami, fruity

Palate : Elegant & creamy flavour with depth

Finish : Mild effervescent & crisp

Bottle \$135 (500ml)

Prices are subject to 10% service charge and prevailing taxes

KUN-SHU

Fruity & Aromatic



YAMAMOTO AKITA ROYAL FLUSH

\$98 *glass* | **\$188** *bottle*

Tropical fruit aroma, a crisp and vibrant palate, and a refined, elegant finish.

Crafted by a young Akita master brewer, this sake blends five yeasts and five rice varieties, inspired by a poker royal flush.

Polishing Grade : Junmai Daiginjo

Rice Type : Akita Sake Komachi

Prefecture : Akita



HEAVEN SAKE JUNMAI DAIGINJO LABEL ORANGE (URAKASUMI)

\$118 *glass* | **\$228** *bottle*

Pineapple, lychee, green apple, melon, blossom, white lily, and hints of dried fruit.

This label reflects centuries of Urakasumi brewery heritage from Miyagi, combining long-held tradition with modern refinement.

Polishing Grade : Junmai Daiginjo

Rice Type : Yamadanishiki

Prefecture : Miyagi

Prices are subject to 10% service charge and prevailing taxes

KUN-SHU

Fruity & Aromatic



KAMONISHIKI NIFUDASAKE JD GEPPAKU

\$75 *glass* | **\$145** *bottle*

Clean, crisp, and dry, with refined complexity highlighted by white peach and subtle rice flour notes.

Kamonishiki brewery's "Nifudasake" process uses multiple fermentation tanks to create a complex, layered brew that blends innovation with traditional sake culture.

Polishing Grade : Junmai Daiginjo

Rice Type : Gohyakumangoku

Prefecture : Niigata



MASUMI KARAKUCHI KI IPPON

\$120 *bottle*

Aroma reminiscent of young Fuji apples, with a balance of subtle sweetness, acidity, and astringency.

Masumi of Nagano follows centuries-old brewing philosophies that harmonise nature and craftsmanship, producing sake celebrated for its balance of tradition and natural purity.

Polishing Grade : Junmai Ginjo

Rice Type : Miyama Nishiki

Prefecture : Nagano

KUN-SHU

Fruity & Aromatic



BLUE FOX TAMANO HIKARI JUNMAI GINJO AOKITSUNE

\$69 *glass* | \$138 *bottle*

Smooth, lightly fruity with melon and pear nuances, soft umami, and a refined, clean finish.

Brewed since 1673 in Kyoto's historic Fushimi district by the 13th generation, it is linked to the fox motif of Fushimi Inari Shrine and symbolises prosperity and cultural heritage.

Polishing Grade : Junmai Ginjo

Rice Type : Gohyakumangoku

Prefecture : Kyoto



MIYOI ORIGIN LIMITED EDITION

\$158 *glass* | \$308 *bottle*

Light and fresh with a gentle fruity aroma reminiscent of raspberries, balancing a crisp and slightly sweet profile. Ideal for wine glass serving, it complements light cuisine and salads well.

A small-batch, artisanal sake from Miyagi, emphasising regional craftsmanship and restricted editions that elevate its exclusivity, with a focus on quality and tradition.

Polishing Grade : Unique Craft

Rice Type : Kinuhikari

Prefecture : Osaka

Prices are subject to 10% service charge and prevailing taxes

KUN-SHU

Fruity & Aromatic



HOKUSAI WAVE JUNMAI DAIGINJO **\$88** *glass* | **\$168** *bottle*

Elegant, aromatic, floral, and fruity with a clean finish.

Named after ukiyo-e artist Hokusai's famous 'Great Wave,' this sake celebrates Japan's cultural artistry, blending tradition with modern craftsmanship.

Polishing Grade : Junmai Daiginjo

Rice Type : Yamada Nishiki

Prefecture : Hyogo



**HEAVEN SAKE JUNMAI DAIGINJO
LABEL AZUR (DEWAZAKURA)** **\$98** *glass* | **\$188** *bottle*

Citrus, honeycomb, nougat, and sultanas flavours.

Inspired by Japan's pristine nature, the Azur label reflects purity and elegance, embodying Dewazakura's passion for modern, natural sake artistry.

Polishing Grade : Junmai Daiginjo

Rice Type : Yamada Nishiki

Prefecture : Hyoga

KUN-SHU

Fruity & Aromatic



KAZE NO MORI ALPHA TYPE 6 500ML

\$135 *bottle*

Bright, effervescent, juicy, with pronounced fruit notes and lively acidity.

Known for experimental brewing, this series emphasises innovation within tradition, using limited-edition releases to showcase contemporary craftsmanship.

Polishing Grade : Junmai

Rice Type : Akitsuho

Prefecture : Nara



DASSAI 45

\$75 *glass* | **\$145** *bottle*

Fruity aromatics with notes of grape, pear, green pineapple, and tropical fruits like pineapple and mango.

Dassai, named after the “otter festival” of Yamaguchi’s rivers, rose from a local brewery to global acclaim by blending tradition with cutting-edge rice-polishing innovation.

Polishing Grade : Junmai Daiginjo

Rice Type : Yamada Nishiki

Prefecture : Yamaguchi

Prices are subject to 10% service charge and prevailing taxes

KUN-SHU

Fruity & Aromatic



TOYO BIJIN ICHIBAN MATOI

\$108 *glass* | \$208 *bottle*

Refined floral and melon aromas with a soft, juicy palate and balanced sweetness.

Meaning “beautiful woman of Tono,” this sake reflects the graceful cultural heritage of Iwate, symbolising purity and tradition.

Polishing Grade : Junmai Daiginjo

Rice Type : Yamada Nishiki

Prefecture : Yamaguchi



AYAKIKU AWASAKE AWAKIKU

\$208 *bottle*

Lively bubbles with tropical and stone fruit notes, complemented by hints of steamed buns, strawberry cream, gooseberry, and sour plum. Refreshing acidity guides the palate to a clean, elegant finish.

With over 300 years of history, Hiroshima’s Awakiku brewery embodies resilience and tradition, preserving century-old brewing methods.

Polishing Grade : Junmai

Rice Type : Ōseto rice

Prefecture : Kagawa

KUN-SHU

Fruity & Aromatic



BIJOUFU 45

\$145 *bottle*

Subtle aromas of melon and pear, with a smooth, balanced palate. It is best enjoyed chilled for its refreshing qualities.

From Ehime, a coastal region famed for citrus; Bijoufu showcases local craftsmanship and a strong connection to land and sea culture.

Polishing Grade : Junmai Daiginjo

Rice Type : Shizukuhime

Prefecture : Kochi



KAMEIZUMI JUNMAI GINJO NAMA GENSHU CEL-24

\$84 *glass* | **\$144** *bottle*
\$244 *magnum*

Intense tropical fruit aromas with a juicy, sweet-tart palate and a fresh, vibrant finish.

Hailing from Hiroshima, Kameizumi's nama genshu style showcases fresh traditional techniques with a lively character shaped by local terroir.

Polishing Grade : Junmai

Rice Type : Hattan Nishiki

Prefecture : Kochi

Prices are subject to 10% service charge and prevailing taxes

SO-SHU

Light & Delicate



MUTSU HASSEN 8000 DRY SPARKLING SAKE

\$248 *bottle*

Fruity aromatics with notes of grape, pear, green pineapple, and tropical fruits like pineapple and mango.

Brewed in Aomori since 1775, Mutsu Hassen blends traditional methods with Champagne-style bottle fermentation to create a dry sparkling sake that reflects natural elegance and local pride.

Polishing Grade : Junmai

Rice Type : Gineboshi

Prefecture : Aomori



FC SAKE NIKKO HOMARE DAIGINJO 500ML

\$135 *bottle*

Smooth, balanced, and elegant, gentle sweetness subtle fresh fruitiness.

Originating from the historic Nikko region renowned for its pristine waters and natural beauty, this label reflects Japan's deep reverence for nature and craftsmanship.

Polishing Grade : Daiginjo

Rice Type : Gohyakumangoku

Prefecture : Tochigi

SO-SHU

Light & Delicate



NOGUICHI HONJOZO

\$88 *glass* | **\$168** *bottle*

Aromas of pine, whiskey, and vanilla. Dry, on the palate, fresh cool herbs, sharp and salty with hints reminiscent of brown-rice vinegar, with rich umami and balanced astringency.

A traditional sake crafted with classic brewing methods, offering an approachable, smooth drink that embodies timeless sake culture.

Polishing Grade : Honjozo

Rice Type : Gohyakumangoku

Prefecture : Ishikawa



OZEKI GINKAN SILVER FUTSU-SHU 1.8L

\$38 *glass* | **\$148** *magnum*

Versatile pairing, trademark smooth and dry taste with a clean, crisp finish. It has a rich, well-rounded flavour that pairs well with a wide range of Japanese dishes.

Ozeki is one of Japan's oldest sake makers, blending heritage with wide appeal, known for dependable quality in its everyday sake.

Polishing Grade : Futsu-Shu

Rice Type : Yamadanishiki

Prefecture : Hyogo

SO-SHU

Light & Delicate



HEAVEN SAKE JUNMAILABEL 12 (KONISHI)

\$88 *glass* | **\$168** *bottle*

Walnut, toasted cashew, caramel, steamed brown rice, and wet concrete with a light-bodied, dry taste featuring creme brulee and milk chocolate notes.

Brewed by Konishi Brewery = rooted in Osaka's rich brewing history - this label showcases artisan techniques that bridge deep tradition and modernity.

Polishing Grade : Junmai

Rice Type : Nihonbare

Prefecture : Hyogo



ISHIZUCHI JUNMAI DAIGINJO SAKURAHIME

\$88 *glass* | **\$168** *bottle*

Floral and fruity aromas like cotton candy and cherry blossom mochi.

Produced in Ehime, Ishizuchi brewery evokes regional pride, naming this sake after the local mountain, symbolising strength and purity in brewing.

Polishing Grade : Junmai Daiginjo

Rice Type : Shizuku Ehime Rice

Prefecture : Hyogo

SO-SHU

Light & Delicate



KAZE NO MORI ALPHA TYPE 2

\$220 *bottle*

Features nashi pear, guava, plantain, blood plum, minerals, and lemongrass with a perfect balance of sweet and sour.

Produced by Yucho Shuzo in Nara, this sake uses ancient Bodaimoto yeast with a very high rice polishing grade of 22%, blending tradition and innovation with fresh, unfiltered flavours.

Polishing Grade : Junmai Daiginjo

Rice Type : Akitsuho

Prefecture : Nara



GASSAN SPARKLING CLOUD 360ML

\$69 *bottle*

Elegant, aromatic style with notes of peaches, pear, and rice flour. Smooth silky texture with lively bubbles.

From the sacred area near Mt. Gassan, this sparkling sake captures the pure, pristine nature of its mountainous terroir, evoking freshness and vibrancy tied to its locale.

Polishing Grade : Unique Craft

Rice Type : Gohyakumangoku

Prefecture : Shimane

SO-SHU

Light & Delicate



FUKUCHO SEAFOOD WHITE KOJI

\$130 *bottle*

Features a refreshing citrus acidity due to the use of white koji.

Brewed by Fukucho in Hiroshima, this sake reflects the region's seafood culture with its unique white koji mold, emphasising harmony with local culinary traditions.

Polishing Grade : Junmai

Rice Type : Fukuoka Hattan Nishiki

Prefecture : Hiroshima



DASSAI MIGAKI NIWARI SANBU

\$148 *glass* | **\$280** *bottle*

Refined and delicate flavour profile.

Dassai's dedication to refinement shines through its ultra-polished rice (23%–45%), exemplifying how precision and care elevate premium sake craftsmanship to new heights.

Polishing Grade : Junmai Daiginjo

Rice Type : Yamadanishiki

Prefecture : Yamaguchi

SO-SHU

Light & Delicate



BIJOFU YUZU SHUWA 500ML

\$60 *bottle*

A sparkling, effervescent liqueur bursting with fresh yuzu citrus aroma and light sweetness.

From Ehime, this yuzu-infused sparkling sake celebrates local citrus heritage, blending refreshing fruit flavours with traditional sake brewing for a uniquely regional experience.

Polishing Grade : Unique Craft

Rice Type : Akebono

Prefecture : Kochi

JUN-SHU

Rich & Full-bodied



UMAKARAMANSAKU UMAKUCH TOKUBETSU

\$110 *bottle*

Clean and crisp with savoury umami, subtle hints of rice sweetness, and a dry, refreshing finish. Exceptionally food-friendly and balanced.

Crafted by Hinomaru Jozo in Akita, established in 1689, this dry yet umami-rich sake is made with snowmelt groundwater and finished with traditional bottle pasteurisation that sets it apart from modern methods.

Polishing Grade : Junmai

Rice Type : Akita Sake Komachi

Prefecture : Akita



NANBUBIJIN TOKUBETSU

\$75 *glass* | **\$150** *bottle*

Rich and refreshing with aromas of ripe yellow apple, savoury bacon, sweet pear, melon, and citrus peel bitterness.

From Kochi, Nanbubijin emphasises regional rice and water, reflecting the local natural purity and a brewing philosophy balancing tradition and freshness.

Polishing Grade : Junmai

Rice Type : Ginotome

Prefecture : Iwate

JUN-SHU

Rich & Full-bodied



HEAVEN SAKE JUNMAI DAIGINJO LABEL NOIR (NIIZAWA)

\$138 *glass* | \$268 *bottle*

Tangerine, lychee, melon, jasmine, lily, and peaches.

Niizawa's label noir signifies a bold approach in Yamagata, merging classic techniques with contemporary flair to symbolise strength and elegance.

Polishing Grade : Junmai Daiginjo

Rice Type : Yamada Nishiki-Miyagi

Prefecture : Miyagi



OKUNOMATSU SHINBUN MAKI JUNMAI

\$140 *bottle*

Fruity aromas of banana, pear, white flowers. Hint of acidity of lemon peels.

Okunomatsu in Fukushima carries a centuries-old brewing legacy, with its “Shinbun Maki” label marks a fresh chapter in traditional craftsmanship.

Polishing Grade : Junmai

Rice Type : Gohyakumangoku

Prefecture : Fukushima

Prices are subject to 10% service charge and prevailing taxes

JUN-SHU

Rich & Full-bodied



NOGUCHI YAMAHAI GOHYAKUMANGOKU

\$158 *glass* | \$308 *bottle*

Complex, expressive. Fruitcake and dark chocolate, spicy and round texture, juicy acidity, and a long, umami-driven finish.

Noguchi brewery, renowned for its kimoto and yamahai methods, crafts this sake with a focus on historic yeast and rice strains, emphasising deep regional sake heritage.

Polishing Grade : Junmai

Rice Type : Gohyakumangoku

Prefecture : Ishikawa



DAN JUNMAI YAMAHAI

\$168 *bottle*

Umami-rich, creamy mouthfeel. smooth and full-bodied. Elegant fruity apple aroma.

Dan brewery specialises in the traditional Yamahai method, preserving historic yeast and fermentation techniques for a deep-rooted, artisanal sake experience.

Polishing Grade : Junmai

Rice Type : Bizen Omachi

Prefecture : Yamanashi

JUN-SHU

Rich & Full-bodied



SAWANOI TOKYO KIMOTO KURABITO

\$115 *bottle*

Subtle green apple and melon aromas, rich umami palate with lychee and plum hints, finishing smooth and clean.

Brewed by Ozawa Shuzo in Tokyo since 1702, this sake uses water filtered through mountain rock over years, blending ancient Kimoto techniques with urban craftsmanship.

Polishing Grade : Junmai

Rice Type : Gohyakumangoku

Prefecture : Tokyo



KIKU-MASAMUNE KIMOTO JOSEN 1.8L

\$40 *glass* | **\$188** *magnum*

Rich umami character with pronounced acidity balanced by a clean finish, aromas of earthiness and light nuttiness, with a smooth and slightly full-bodied texture.

Kiku-Masamune, one of Kobe's oldest breweries, honours the Kimoto method, combining centuries-old tradition with refined and rich sake brewing.

Polishing Grade : Honjozo

Rice Type : Yamadanishiki

Prefecture : Hyogo

Prices are subject to 10% service charge and prevailing taxes

JUN-SHU

Rich & Full-bodied



KIKU-MASAMUNE SHIBORITAE JUNMAI KOUJO 1.8L

\$69 *glass* | \$138 *bottle*
\$348 *magnum*

Fresh and lively with tropical fruit and green apple aromas. Smooth, medium-bodied, with balanced fruity sweetness and savoury umami, finishing clean and crisp.

A fresh, hand-pressed Junmai brewed to embody modern elegance while rooted in Kiku-Masamune's historical legacy of sake excellence.

Polishing Grade : Junmai

Rice Type : Yamadanishiki

Prefecture : Hyogo



KAZE NO MORI ALPHA TYPE 1

\$69 *glass* | \$138 *bottle*

Rich, complex flavour profile with notes of banana, melon, and citrusy acidity.

Kaze no Mori's Alpha 1 highlights natural sake vitality using traditional yeast combined with fresh, unfiltered bottling in Nara's Satoyama environment.

Polishing Grade : Junmai

Rice Type : Akitsuho

Prefecture : Nara

JUN-SHU

Rich & Full-bodied



KAZE NO MORI AKITSUHO 507

\$150 *bottle*

Fresh green aromas of pear.

Made with Nara's exclusive Akitsuho rice, this sake is celebrated for its rich texture and vibrant natural effervescence, crafted by Yucho Shuzo to balance tradition with freshness.

Polishing Grade : Junmai

Rice Type : Akitsuho

Prefecture : Nara



RIHAKU KOROMAI JIKOMI CARO JUNMAI

\$75 *glass* | \$145 *bottle*

Rich umami, earthy, full-bodied with rice-driven flavours.

RihaKu brews with sorghum and unusual grains, focusing on seasonal artisanal production in Yamaguchi, known for innovation and unique rice blends rare in sake making.

Polishing Grade : Junmai

Rice Type : Yamadanishiki

Prefecture : Shimane

JUN-SHU

Rich & Full-bodied



ISHIZUCHI OMACHI JUNMAI

\$69 *glass* | \$138 *bottle*

Supple, dry, and umami-rich taste profile with herbal and subtle aromatic notes.

Ishizuchi Brewery in Ehime emphasises regional pride using Omachi rice, one of Japan's oldest sake rice strains, showcasing deep cultural roots in their pure Junmai.

Polishing Grade : Junmai

Rice Type : Bizen Omachi

Prefecture : Ehime



ISHIZUCHI HIMENOAI JUNMAI GINJO

\$108 *glass* | \$208 *bottle*

Fresh, pear-like aroma with a gentle, full flavour and firm acidity.

A premium sake from Ehime, blending old brewing artistry with modern techniques, named after a local legend symbolising purity and harmony in the brewing process.

Polishing Grade : Junmai Ginjo

Rice Type : Yamadanishiki

Prefecture : Ehime

JUN-SHU

Rich & Full-bodied



ISHIZUCHI ASAHIMAI JUNMAI DAIGINJO

\$69 *glass* | \$138 *bottle*

Delicate, refined with floral and fruity notes.

Founded in 1920 in Ehime, Ishizuchi Brewery uses pure Mt. Ishizuchi spring water. Their Asahimai label celebrates local rice heritage and refined, modern craftsmanship.

Polishing Grade : Junmai Daiginjo

Rice Type : Asahimai Rice

Prefecture : Ehime



TENBU JUNMAI GINJO

\$69 *glass* | \$138 *bottle*

Bold with notes of banana, apricot, and fig, accented by a touch of spicy minerality. Round, juicy, and well-balanced, it pairs easily with a variety of savoury dishes.

Tenbu represents centuries-old brewing tradition, with an emphasis on balance and elegance.

Polishing Grade : Junmai Ginjo

Rice Type : Yamadanishiki

Prefecture : Kagoshima

JUKU-SHU

Complex & Creamy



UROKO YAMAHAI KOSHU JUNMAI

\$88 *glass* | **\$168** *bottle*

Herbaceous, nutty, ripe fruit, spice, round, complex, long finish

Uroko brewery uses historic Yamahai fermentation techniques, creating aged sake with depth, symbolising dedication to craft and patience.

Polishing Grade : Junmai

Rice Type : Akitakomachi

Prefecture : Tochigi



SAWANOI KURAMORI KIMOTO 2017

\$140 *bottle*

Deep, layered aromas with notes of dried fruit, nuts, and subtle earthiness. Smooth, rich palate with pronounced umami and a lingering, mellow finish.

Sawanoi brewery, with a legacy in Tokyo, preserves traditional Kimoto yeast methods, blending ancient brewing knowledge with urban sophistication.

Polishing Grade : Junmai

Rice Type : Gohyakumangoku

Prefecture : Tokyo

Prices are subject to 10% service charge and prevailing taxes

JUKU-SHU

Complex & Creamy



TATSURIKI JUKUSEIKOSYU GENMYO KANMI

\$128 *glass* | \$248 *bottle*

Velvety and luscious, with layered aromas of dried fruit, caramel, and honey, this sake delivers rich umami, gentle sweetness, and a long, elegant finish.

Tatsuriki specialises in aged sake (“jukuseikoshu”), celebrated for its smooth depth and refined sweetness - showcasing masterful aging techniques.

Polishing Grade : Junmai Ginjo

Rice Type : Yamadanishiki

Prefecture : Hyogo



UROKO DAIGINJO AGED 10YRS

\$360 *bottle*

Soft and smooth with no alcohol sting, this sake offers a crisp, lingering finish and subtle notes of cinnamon and other layered flavours.

Aged for over a decade in natural caves at a steady 10°C, it gains exceptional depth and elegance - showcasing traditional craftsmanship enhanced by ideal, wine-cellar-like conditions.

Polishing Grade : Daiginjo

Rice Type : Yamadanishiki

Prefecture : Hyogo