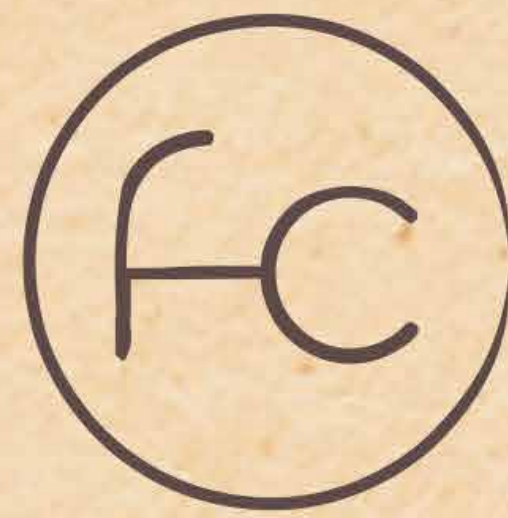
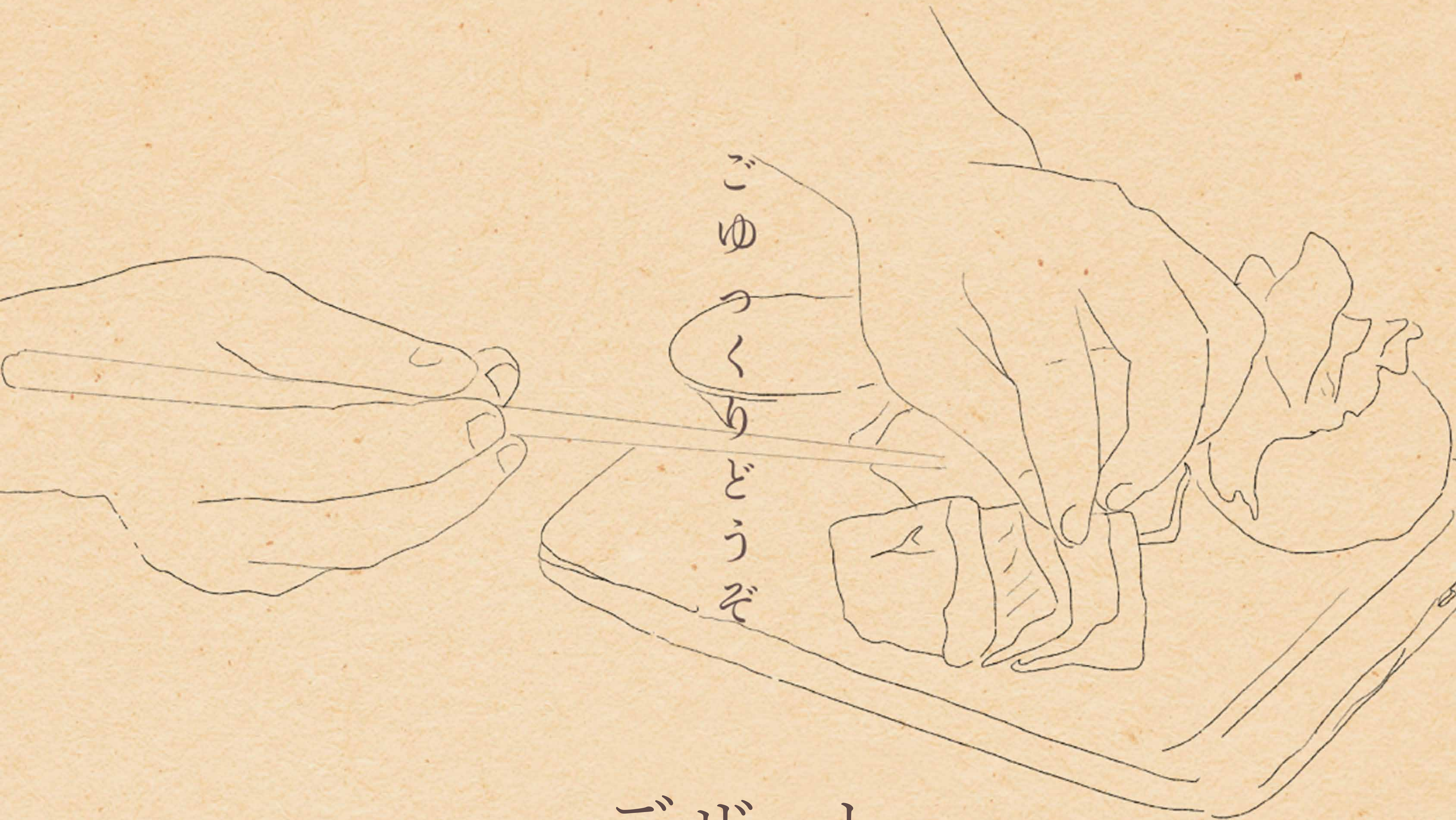




FAT COW



デザート

SOMETHING SWEET

BEFORE YOU GO, A FINAL INDULGENCE

DESSERT

ARTISANAL ICE CREAM

8

Please ask your servers for the flavours available today

MIZU SHINGEN MOCHI

12

Housemade water raindrop mochi, roasted soy bean flour

JAPANESE SHAVED ICE

14

Housemade shaved ice topped with Kyoto miso whipped cream, azuki beans, soy milk mochi and seasonal fruits, served with hojicha molasses

JAPANESE SWEET POTATO

14

Baked Japanese sweet potato topped with soy sauce ice cream, seaweed, sesame seeds and mirin

CHOCOLATE MOUSSE

18

Rich chocolate mousse with a subtle nutty Wagyu aroma, finished with white and red strawberries and pistachio crumble

SEASONAL FRUITS

28

Please ask your server for Japan-imported fruits of the week



CHOCOLATE MOUSSE

AFTER DINNER TIPPLES

COCKTAIL – MUKASHU

24

The Fat Cow Old Fashioned:
Nikka 'From the Barrel' slowly blended with our
beer syrup, citrus peel, and bitters

NIKKA MIYAGIKYO TRAIL

58

A rich, fruity malt with gentle sherry
sweetness and a soft finish

UMESHU – LEMON & GINGER *(30ml)*

12

Sweet and spiced in perfect harmony,
with a splash of soda to cleanse the palate

WAKATSURU SUNSHINE 20YO

58

A silky expression of berries and citrus zest,
layered with a subtle tinge of oak

AFTER DINNER TIPPLES

HAKUSHU DISTILLER RESERVE

28

Bright yuzu and grapefruit mingle with hints of lemon thyme, finishing crisp and refreshing

TSUKUSHI BLACK LABEL FUKUOKA SOBA *(45ml)*

13

Rich and flavourful barley shochu with faint roasted notes and a soft, welcoming finish