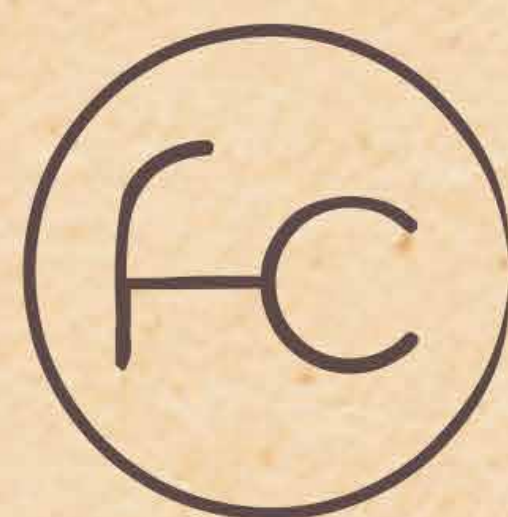
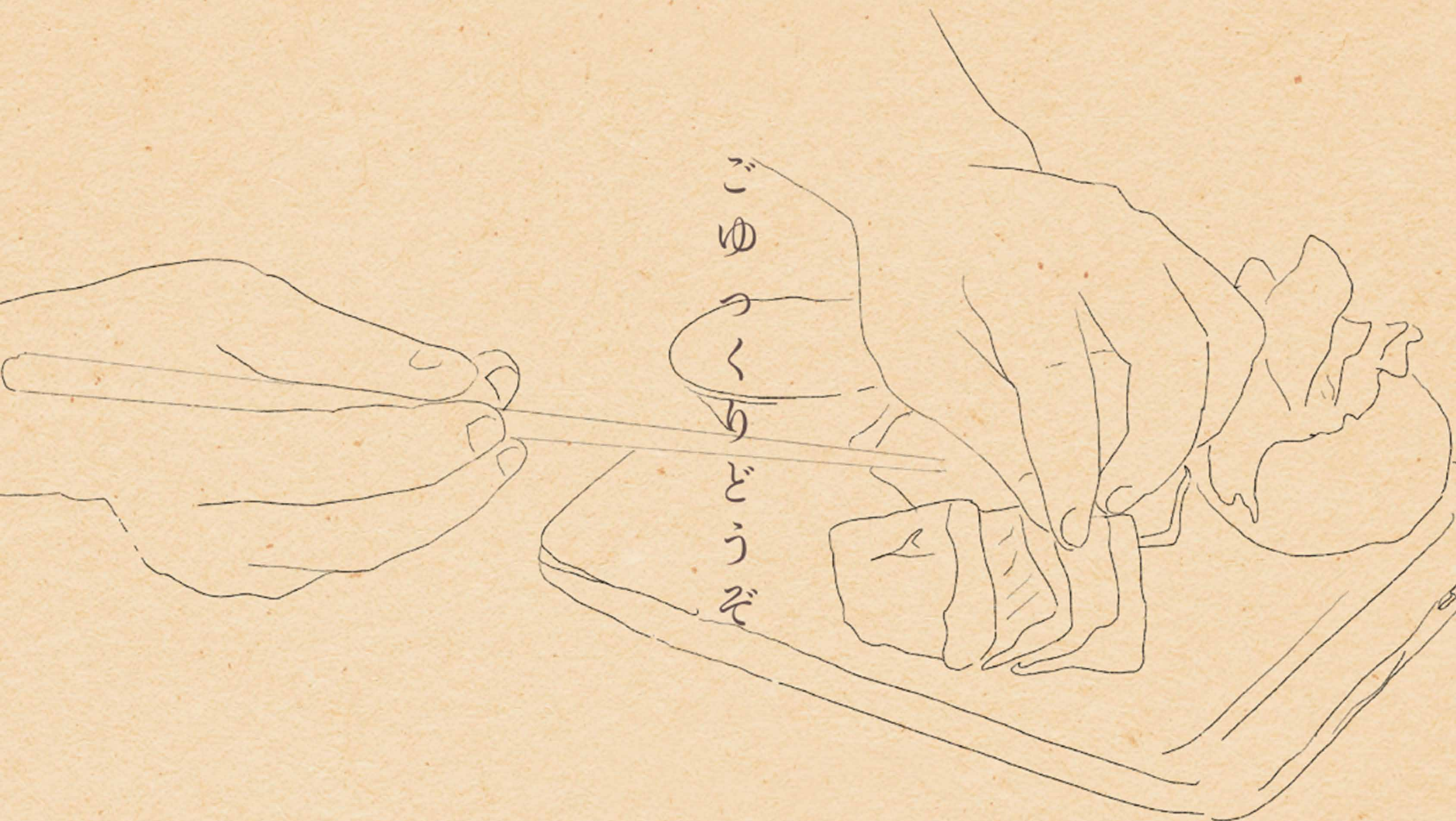




FAT COW



アラカルト
À LA CARTE

SUSHI & SASHIMI

NIGIRI / SASHIMI

	Nigiri <i>(2 pcs)</i>	Sashimi <i>(5 slices)</i>
Salmon	12	20
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

SASHIMI MORIAWASE

	<i>(11 slices)</i>	<i>(20 slices)</i>
Chef's premium selection	100	180

Prices are subject to 10% service charge and prevailing taxes

ZENSAI

COLD

MOMOTARO 'SASHIMI' SALAD

19

Thinly sliced Japanese tomatoes,
mizuna mustard, chives, ginger vinaigrette

WAGYU MONAKA

28

Lightly seared wagyu mixed with red miso sauce,
chives, quail egg, onion, green apple,
water pepper, monaka shell

WAGYU BRESAOLA

22

Toasted bread topped with prawn-infused
wagyu fat, leek and anchovy paste

TAI NO KURO-TORYUFU

38

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

ZENSAI

COLD

TORO UNI KAISEN MILLE-FEUILLE

45

Chopped fatty tuna, lady's finger, sashimi prawn, sea urchin, truffle oil

FAT COW'S CAVIAR SERVICE

49

Kaluga Hybrid

Served with wholemeal rye bread brushed with wagyu fat, onsen egg and cucumber

Best served with our Ruinart Brut Champagne

28



WAGYU MONAKA

ZENSAI

HOT

CHARCOAL-GRILLED WAGYU CAESAR SALAD 18

Hydroponically grown Romaine lettuce with tofu caesar and beet sauce, finished with fresh peppercorns and crispy wagyu fat

THE FAT COW WAGYU SANDWICH 88

Grilled wagyu striploin cutlet, buttered toast

HOTATEGAI UNI TSUTSUMI AGE 38

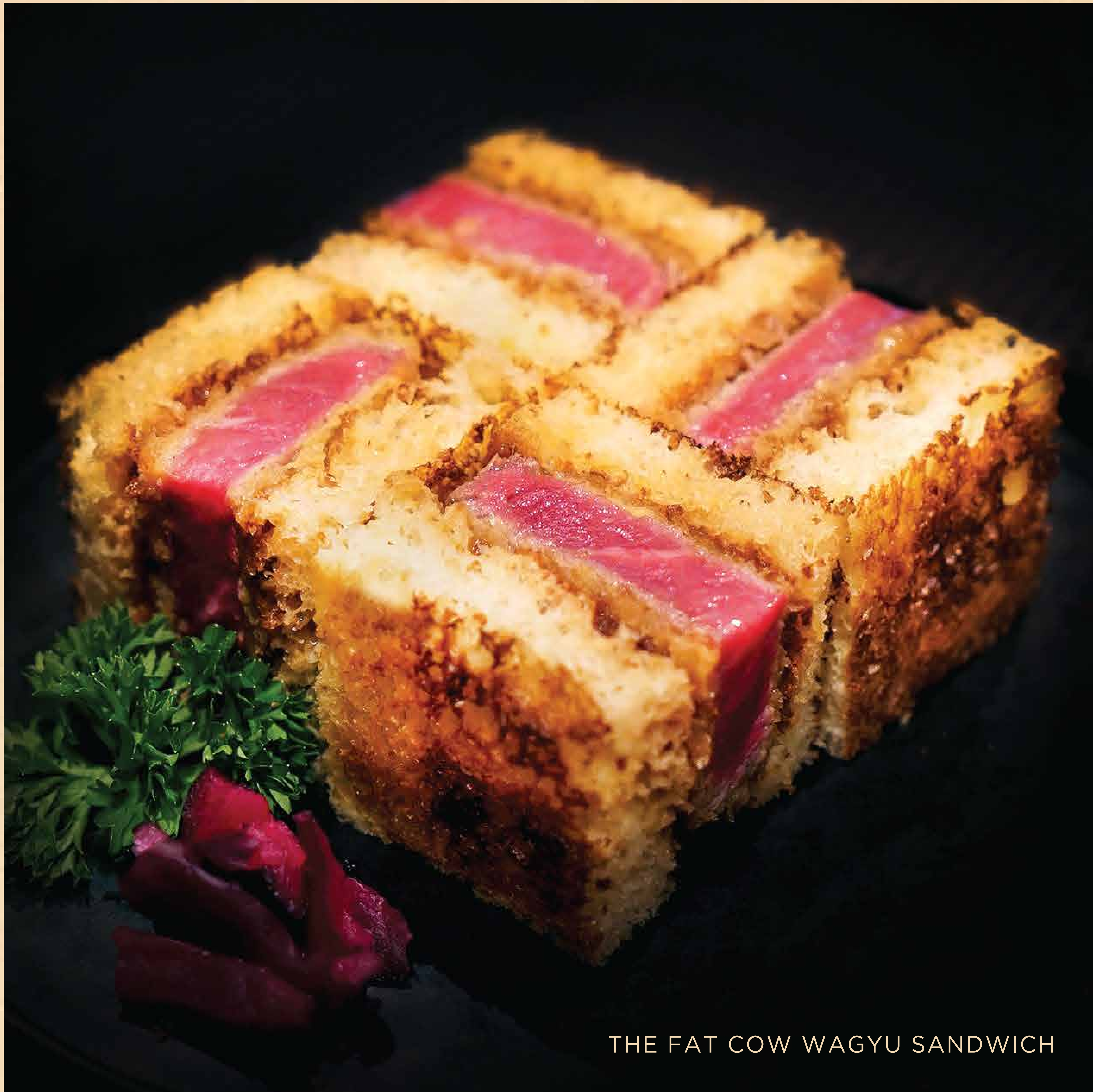
Sea urchin stuffed scallop tempura with citrus dashi sauce

CHILLI GLAZED WAGYU 28

Soft simmered wagyu with Japanese chilli oil, coriander, deep-fried eggplant, Japanese mustard green with bonito vinegar

KANI MISO KORAYAKI 34

Grilled crab miso, scallops, shimeji mushrooms, raw quail egg, cooked in a crab shell



THE FAT COW WAGYU SANDWICH

FOR THE TABLE

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

Prices are subject to 10% service charge and prevailing taxes

FAT COW

Head Chef Shingo Iijima presents a curated selection of Wagyu from eight prestigious prefectures across Japan, showcasing the finest Wagyu offerings in the world.

SANDAI WAGYU SELECTION

Known for its premium quality, these masterpieces are known for their delicately marbled meat, adorned with glorious, white streaks of fat that promise an unforgettable gastronomic journey through the senses



OHMI WAGYU

120G | A5

130

Reared under strict conditions, it is known for its very fine fat marbling, characterised by lustrous fat and a sweet, smooth flavour

KOBE BEEF

120G | A4

208

Widely known and prized, it is reared on a high-fat diet in a stress-free environment, resulting in a harmony of delicate lean meat that melts in your mouth

Limited quantities

Big cuts are available in 180g and 240g.



ALL ITEMS WITH THE ICON ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

Prices are subject to 10% service charge and prevailing taxes

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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

Please check with your server for today's available cuts.

120G A5	238
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OHMI + KOBE / MATSUSAKA SET

100G EACH	278
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SANDAI WAGYU TRIO

TRIO CUTS AT 60G EACH	198
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Big cuts are available in 180g and 240g.



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AKAGE WASHU

The Japanese Red Hair are prized for their unique appearance and exceptional quality, making them a sought-after choice for top-tier beef production.



KUMAMOTO AKAUSHI

120G | A-grade

128

Renowned for its exceptional texture, featuring fine, intricate marbling that melts seamlessly, delivering a rich depth of flavour.

Big cuts are available in 180g and 240g.



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KUROGE WASHU

The Japanese Black is the most popular breed of wagyu, among all six cattle breeds.



AKUNE GOLD WAGYU

120G | A5

125

From Kagoshima Prefecture, it is known for its tenderness and full-bodied flavour, together with well-balance fat marbling throughout the muscle fibers

EDA ALL NATURAL WAGYU

120G | A5

135

Its delicate marbling delivers exceptional tenderness and depth of flavour without heaviness. Sourced from naturally raised Japanese Wagyu from Miyazaki, this rare wagyu offers a rich umami taste with a clean fat finish, highlighting its pure, natural sweetness.

Big cuts are available in 180g and 240g.



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KUROGE WASHU

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MIYAZAWA WAGYU

135

120G | A5

From Chiba Prefecture, this rare and prestigious Wagyu is sourced from a boutique farm renowned for its exceptional fat quality. It delivers a luxurious, melt-in-your-mouth experience while maintaining a healthy balance, offering a light and delicate mouthfeel.

Big cuts are available in 180g and 240g.



ALL ITEMS WITH THE ICON ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

Prices are subject to 10% service charge and prevailing taxes



WAGYU SELECTION

FAT COW

MATSUSAKA WAGYU DONBURI

260

Matsusaka A5, foie gras, maitake mushrooms, sea urchin, Siberian sturgeon caviar, salmon roe, black truffles, Fat Rice, onsen egg

Limited quantities



FATCOW PREMIUM DONBURI

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

Ohmi A5 Wagyu

118

Kumamoto A-grade Red Hair Wagyu

138

Australian Wagyu MB7

98



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Prices are subject to 10% service charge and prevailing taxes



21 DAYS DRY-AGED HIDA A5 WAGYU DONBURI

FAT COW

SHABU SHABU

A simmered hotpot of bonito broth,
traditional sauces and garnishes

A5 Ribeye 100G

118

SUKIYAKI

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

A5 Ribeye 100G

118



ALL ITEMS WITH THE ICON ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

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PORK

CHARCOAL-GRILLED JEJU BLACK PORK COLLAR

160g

70

Served with fresh shichimi, garlic chips, lime, ginger sauce and sea salt

FISH

GINDARA SAIKYO YAKI

48

Marinated with saikyo miso, pickled ginger root

KARASU KAREI NITSUKE

48

Simmered Japanese halibut with seasonal vegetables

UDON

HIMI UDON

12

Thin udon noodles

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



ALL ITEMS WITH THE ICON ARE APPLICABLE FOR 1-FOR-1 MAINS REDEMPTION

Prices are subject to 10% service charge and prevailing taxes



CHARCOAL-GRILLED JEJU BLACK PORK COLLAR

SOZAI VEGE-ZEN

JAGAIMO 15

Chargrilled potatoes with wagyu fat, fresh peppercorn

TOMATO 15

Chargrilled mini tomatoes in teriyaki-style,
shiso leaves and sesame seed

ASPARAGUS 15

Chargrilled jumbo asparagus with soymilk sour cream

SHISHITO 16

Chargrilled Japanese green peppers, sea salt

NASU DENGAKU 16

Miso honey glazed eggplant

PORCELAIN QUEEN MUSHROOMS 18

Tender and rich sautéed porcelain
queen mushrooms

PEKOROSU 18

Chargrilled onion in bonito soy sauce, bonito flake

RICE

GOHAN

5

Steamed Japanese short-grain rice

‘FAT RICE’

8

Steamed rice seasoned with our signature ‘fat shoyu’, truffle oil

GYU-NIKU DASHIZOSUI

12

Rice porridge with an egg in a mushroom beef broth

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

48

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

Please allow 40 minutes waiting time



DONABE FAT RICE WITH FRESH SHAVED TRUFFLES

SOUP

MISO SHIRU

Bonito broth miso soup

5

SEAFOOD DOBINMUSHI

Traditional seafood broth served
in a dobin teapot

12

WAGYU DOBINMUSHI

Teapot soup with grilled leak,
shiitake mushrooms and wolfberry

20

Prices are subject to 10% service charge and prevailing taxes