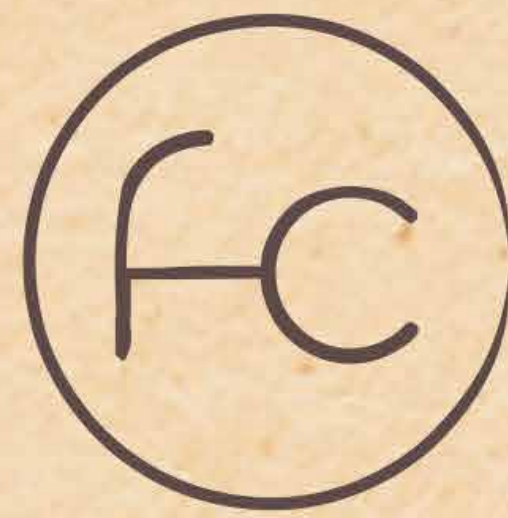
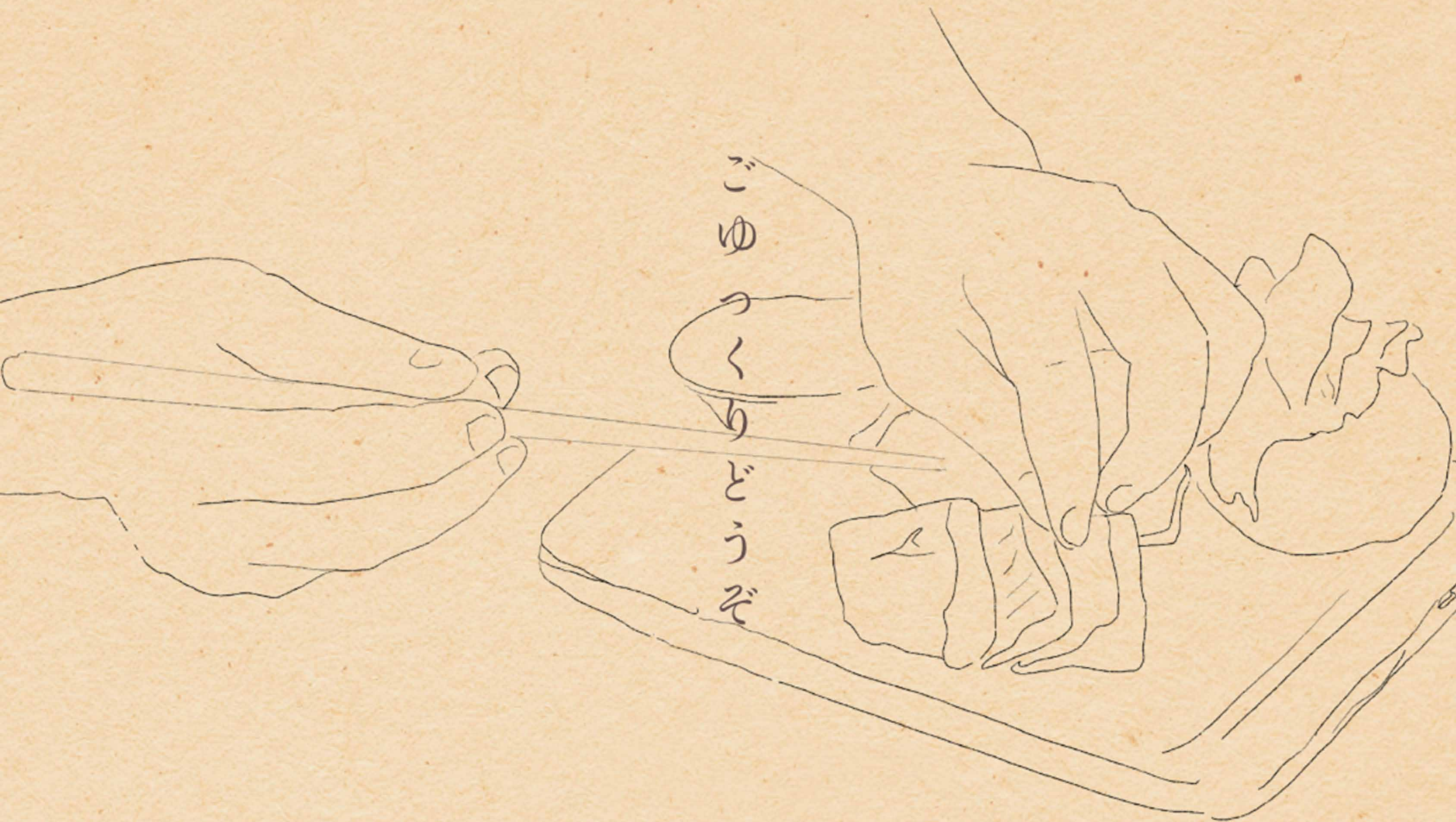




FAT COW



ランチ

DAILY LUNCH SPECIALS



FAT COW

WAGYU OF THE MONTH MIYAZAKI A4 WAGYU

Donburi Set Lunch

Ribeye, Lumpfish Caviar, Foie Gras, Sautéed Mushrooms,
Uni, Onsen Egg, Fat Rice

\$98

Paired with Le Dragon de Quintus (90ml) +\$20

Second wine of Château Quintus, Saint-Émilion



Le Dragon de Quintus GLS \$48 | CRF \$138 | BTL \$238

Available from 1 - 30 June 2026 during lunch (12pm - 3pm)

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

The service charge will apply to the full price of your order, before any discounts or promotions.

SET LUNCH

Each set includes salad, chawanmushi, miso soup and dessert

THE FAT COW DONBURI	58
Charcoal-grilled wagyu with an onsen egg, truffle oil and alfafa over seasoned rice	
CHARCOAL-GRILLED WAGYU YAKINIKU DON	68
Chef's Selection of wagyu cuts prepared in Yakiniku-style, served with an onsen egg, chives, mushrooms, over our signature fat rice	
FAT FOA-GURA DON	58
Glazed foie gras and wagyu over steamed rice	

SET LUNCH

Each set includes salad, chawanmushi, miso soup and dessert

PURE WAGYU HAMBURGER STEAK

58

Charcoal-grilled 100% pure wagyu minced patty, seasonal vegetables and our signature fat rice

SOUS VIDE AKUNE GOLD WAGYU DON

55

Slow-cooked sliced Akune Gold wagyu over sushi rice, sliced onions, chives, salted kelp, truffle ponzu and chopped truffles

CHARCOAL-GRILLED HANWOO DONBURI

75

Korean beef glazed with Japanese-Korean soy, served with grated green apple, konbu butter and an onsen egg, over our signature fat rice

TOKUJOU DONBURI

68

Prawn tempura, eel, salmon mentai, wagyu, foie gras, served with a housemade sauce over sushi rice

WAGYU SUJI CURRY

55

Wagyu tendon stewed in Japanese-style curry with vegetable tempura on the side

Prices are subject to 10% service charge and prevailing taxes

SET LUNCH

Each set includes salad, chawanmushi, miso soup and dessert

GINDARA MISO YAKI	48
--------------------------	----

Kyoto miso-marinated cod

SASHIMI MORIAWASE	55
--------------------------	----

Chef’s choice of premium sashimi

Prices are subject to 10% service charge and prevailing taxes

SET LUNCH

Elevate your experience with our beverage flight featuring three distinct pours.

WINE FLIGHT

Sommelier's choice of wine.

75ml each pour

1 flight

48

NON-ALCOHOLIC FLIGHT

Hojicha, Darjeeling, Jasmine.

100ml each pour

1 flight / 2 flights

26 / 38

Also available at \$15 per glass.

200ml each pour

PURE WAGYU HAMBURGER STEAK

