

RAW

	Nigiri (2 pcs)	Sashimi (5 slices)
NIGIRI / SASHIMI		
Akami big eye tuna loin	15	28
Chu-toro blue fin mid fatty tuna	20	40
Otoro blue fin fatty tuna	28	68
Sake king salmon	12	18
Hirame fluke	16	26
Madai sea bream	12	24
Shima-aji striped jack	16	26
Hotate scallop	12	26
Ama ebi sweet prawns	18	36
Uni sea urchin	34	58
Wagyu full blood Japanese beef	25	48

SASHIMI MORIAWASE	(13pcs)	(21pcs)
Chef's premium selection	100	180

COLD ZENSAI

TAI NO KURO-TORYUFU	38
Slice bream with black truffle, seasoned kelp	

MAGURO NO TATAKI SALAD	30
Seared big eye tuna, mizuna, garlic chips, kizami nori, garlic ponzu	

WAGYU 'SOMEN'	45
Raw wagyu 'noodle', mentsuyu, scallion, kizami nori	

MOMOTARO 'SASHIMI' SALAD	16
Thinly sliced Japanese fruit tomato, mizuna, chives, ginger vinaigrette	

TSUMANI YUBA NO UNI IKURA NOSE	35
Raw tofu skin with sea urchin, salmon roe, irizake	

HOT ZENSAI

ONSEN TAMAGO NO GYU 'MARROW' FURAI	16
Traditional onsen egg, crispy beef bone marrow, citrus dashi	

WAGYU SUJI NO NIKOMI TO FOA GURA	24
Slow cooked ox tendon, foie gras, daikon	

ZUKKIINI NO HANA NO TSUTSUMI AGE	30
Crab and scallop stuffed zucchini blossom	

KANI KOROKKE	32
House made crisp and creamy crab cakes	

TEMPURA MORIAWASE	38
Chef's choice seasonal tempura assortment	

SOZAI VEGE-ZEN

SATSUMAIMO	14
Japanese sweet potato, toasted sesame seed	

SHISHITO	10
Chargrilled Japanese green pepper, sea salt	

NASU DENGAKU	12
Glazed honey miso eggplant	

KINOKO	16
Sautéed mixed Japanese mushrooms with sake, lime and butter	

ASPARAGUS	14
Chargrilled jumbo asparagus, yuzu aioli, katsuobushi	

OKURA	14
Chargrilled okra, sesame chilli aioli, katsuobushi	

FAT COW

JAPAN 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'.

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

Grade A3 Tenderloin	
Half cut 110g	98
Full cut 220g	190

Grade A3 Striploin	
Half cut 150g	120
Full cut 300g	235

OHMI
This wagyu from shiga prefecture is distinctive from other types as the only kind to have fats with viscosity.

Grade A4 Ribeye	
Half cut 150g	138
Full cut 300g	270

MIYAZAKI
Recognized as the 'champion cow', also for its tender texture and great dense meat taste.

Grade A4 Striploin	
Half cut 150g	148
Full cut 300g	290

TOCHIGI
Fed in a low energy diet mixture of grass, rice straw and barley, its meat is flavourful and has a fine texture.

Grade A5 Ribeye	
Half cut 150g	158
Full cut 300g	310

KOBE
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.

(Please check with server on the available grades and cuts) market price

AUSTRALIA

MAYURA STATION
Full Blood Wagyu
Grain fed for 600 days and fed the last 120 days with chocolate, a quality beef with unrivalled complexity, it has a unique flavor that is both sweet, buttery & robust.

Striploin	
250g	168

RANGERS VALLEY
The 300 day grain fed finished black angus has been a chef's favourite for the past 10 years. The striploin is meticulously dry aged on the bone for an unparalleled angus flavor.

45-day Dry Aged Striploin	
220g	78

SHABU SHABU
A simmering hotpot of mushroom broth, traditional sauces and garnishes.

A3 Striploin	81
100g	
A4 Ribeye	92
100g	
A5 Ribeye	110
100g	

SUMIBIYAKI
Steak grilled over binchotan charcoal, served with sudachi and salt. Our chef will match a sauce to your beef.

Please select your choice of beef from above

HOBAYAKI
The dish is prepared by grilling the beef with miso on a leaf of the Japanese Magnolia, you can enjoy the aroma of magnolia leaves and miso with the rich taste of wagyu.

Please select your choice of beef from above

Additional 10

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

A3 Striploin	81
100g	
A4 Ribeye	92
100g	
A5 Ribeye	110
100g	

OTHERS

FATCOW PREMIUM DONBURI	98
Sliced wagyu steak on rice, uni, caviar, foie gras, onsen egg	

DONABEMESHI	78
Slow cooked wagyu beef in claypot, Japanese short-grain rice, onsen egg, shiro negi and house seasoned shoyu	

GINDARA SAIKYO YAKI	48
Grilled japanese saikyo miso black cod, pickled ginger root	

SHIMA HOKKE NO YUAN YAKI	60
Grilled soy yuzu marinated atka mackerel, grated daikon, lemon	

IBERICO NANBAN	48
Marinated iberico pork, Japanese sweet and spicy nanban vinaigrette	

EBI 'CARABINEROS' NO SHIOYAKI	1pc 25
Spanish red prawn, grilled with salt and lemon	3pc 65

RICE, UDON, SOUP

HIMI UDON	10	ISOBEYAKI	12
Thin udon noodles, served cold or hot with broth		Grilled mochi, crispy nori, soya caramel	

GYU-NIKU DASHIZOSUI	12	MISO SHIRU	7
Rice porridge with egg in a mushroom beef broth			

'THE FAT RICE'	8	GOHAN	4
Steamed rice seasoned with our signature 'fat shoyu'		Steamed Japanese short-grain rice	

WAGYU DASHI CHAZUKE	15	TSUKEMONO	6
Rice with Japanese broth, rice crackers, scallion, kizami wasabi and nori		Japanese pickled vegetables assortment	

DOBINMUSHI	15
Traditional seafood broth served in dobin teapot	

Prices are subject to 10% service charge and prevailing taxes