

ALL-DAY DINING



WINTER 2020



STARTERS スターター

EDAMAME	\$7	UNI SASHIMI	\$40
TORI KARAAGE	\$15	+ 5G OSCIETRE CAVIAR	\$30
SEASONAL CHAWANMUSHI	\$15	☀️ WAGYU MAKI WITH UNI	\$38
☀️ TEMPURA PORK WITH CHEESE	\$18	👍 TRUFFLE SCALLOP CARPACCIO	\$58
☀️ SKEWERED GYU-TAN	\$22	WAGYU TATAKI	\$68
👍 ABURI TRUFFLE CAMEMBERT CHEESE	\$28	🍷 CHILLED TRUFFLE SOMEN	\$98
☀️ SHRIMP CROQUETTE (2PCS)	\$28	+ SINGLE PORTION OF SCALLOP	\$35



SHABU SHABU しゃぶしゃぶ

All Shabu-shabu menu served with Salad, Seasonal Appetizer, Homemade Dashi Broth, Seasonal Vegetables, Udon or Porridge & Dessert

🐷 KUROBUTA BLACK PORK BELLY	\$78
150g Kagoshima Black Pork Belly	
🐷 KUROBUTA BLACK PORK COLLAR	\$85
150g Kagoshima Black Pork Collar	
KAGOSHIMA JAPANESE WAGYU BEEF	\$98
150g Kagoshima A4 Ribeye Wagyu Beef (BMS5-7)	
OMI JAPANESE WAGYU BEEF	\$138
150g Omi A5 Wagyu Beef (BMS8-12)	
ZUWAI KANI CRAB LEG	\$168
Hokkaido Snow Crab	
HIDA JAPANESE WAGYU BEEF	\$198
150g Hida A5 Wagyu Beef (BMS8-12)	

+

NEGI BROTH	\$10
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☀️ - SEASONAL 🐷 - PORK 👍 - BESTSELLER 🍷 - SIGNATURE

SUKIYAKI すき焼き

All Sukiyaki menu served with Salad, Seasonal Appetizer, Warishita (Black Cow Sukiyaki Sauce), Seasonal Vegetables, Raw Egg & Dessert

🐷 KUROBUTA BLACK PORK COLLAR	\$85
150g Kagoshima Black Pork Collar	
KAGOSHIMA JAPANESE WAGYU BEEF	\$98
150g Kagoshima A4 Ribeye Wagyu Beef (BMS5-7)	
OMI JAPANESE WAGYU BEEF	\$138
150g Omi A5 Wagyu Beef (BMS8-12)	
HIDA JAPANESE WAGYU BEEF	\$198
150g Hida A5 Wagyu Beef (BMS8-12)	
+	
🍷 SIGNATURE TRUFFLE EGG SUKIYAKI RICE	\$18
per portion	

BLACK COW SPECIALTY 黒牛のスペシャル

👍 PREMIUM DON – “ALL IN ONE”	
Japanese Wagyu beef, pork or eel, glazed foie gras, sea urchin, caviar, onsen egg, shaved truffles	
Unagi	\$85
🐷 Kurobuta Black Pork Belly	\$85
Joshu A3 Striploin Wagyu Beef	\$85
Kagoshima A5 Striploin Wagyu Beef	\$108
🍷 SIGNATURE HIDA TRUFFLE DON	
Thinly sliced Japanese Hida A5 Wagyu beef in sweet base on rice with Japanese egg, topped with shaved truffles	\$138



ADDITIONAL 追加

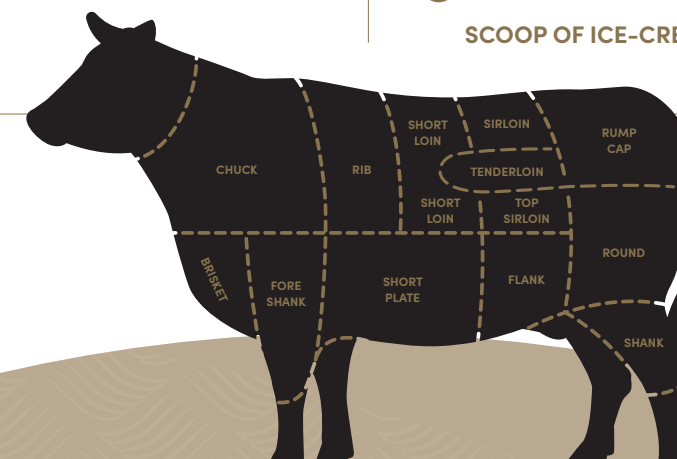
SEASONAL VEGETABLES	\$28
🐷 KUROBUTA BLACK PORK BELLY - 100g	\$30
🐷 KUROBUTA BLACK PORK COLLAR - 100g	\$35
TOKUJO TONGUE WAGYU BEEF - 100g	\$40
KAGOSHIMA A4 WAGYU BEEF - 100g	\$50
OMI A5 WAGYU BEEF - 100g	\$80
HIDA A5 WAGYU BEEF - 100g	\$118
MATSUSAKA A5 WAGYU BEEF - 100g	Seasonal
Subject to availability	

SIDES 両側

JAPANESE EGG	\$5
JAPANESE RICE	\$4
GARLIC FRIED RICE	\$10
👍 FOIE-GRAS RICE	\$23

DESSERTS デザート

KUZUKIRI	\$15
☀️ BLACK TRUFFLE MONAKA <i>Limited portions</i>	\$28
SCOOP OF ICE-CREAM (YUZU, MATCHA & GOMA)	\$6



Black Cow uses Japanese breed of beef cattle, the finest produce rice from Iwate and sashimi grade eggs. Kindly inform our staff if you have any dietary restrictions. Our beef are cooked medium rare unless otherwise specified.

Prices Are Not Inclusive of 10% Service Charge and Statutory Government Goods and Service Tax

www.blackcow.com.sg