



EXECUTIVE LUNCH



WINTER 2020

All lunch sets are served with salad, pickles,
miso soup and dessert



👍 PREMIUM DON – “ALL IN ONE”

Japanese Wagyu beef, pork, or eel with glazed foie gras, sea urchin, caviar, onsen egg, shaved truffles

🐷 Kurobuta Black Pork Belly	\$85
Unagi	\$85
Joshu A3 Striploin Wagyu Beef	\$85
Kagoshima A5 Striploin Wagyu Beef	\$108

👍 CLASSIC FOIE GRAS BIFUTEKI DON

Japanese Wagyu beef steak and glazed foie gras on rice with onsen egg

\$46

TORI KARAAGE CURRY DON

Japanese style fried chicken with Japanese curry on rice with onsen egg

\$30

UNAJYU

Marinated eel in kabayaki sauce on rice with onsen egg

\$35



👍 PREMIUM SUKIYAKI SET

Hot-pot with seasonal Japanese vegetables

\$58

Japanese Wagyu Beef
🐷 Kurobuta Pork



SIGNATURE TRUFFLE DON

Thinly sliced Japanese Wagyu beef in sweet base on rice with onsen egg, shaved truffles

Joshu A3 Wagyu Beef	\$46
Hida A5 Wagyu Beef	\$138



CUBED WAGYU DON

Japanese Wagyu beef with seasonal mushrooms in peppery sauce on rice with onsen egg

\$40



BUTA DON

Twice cooked Japanese black pork jowl on rice with onsen egg

\$36



GYU TAN DON

Wagyu beef tongue with chopped sweet onions in peppery sauce on rice with onsen egg

\$40

ADD ON

SEASONAL CHAWANMUSHI	\$9
GLAZED FOIE GRAS	\$15
SEA URCHIN	\$20
SEASONAL BLACK TRUFFLE	\$25
OSCIETRE CAVIAR	\$30
JOSHU A3	\$35
KAGOSHIMA A5	\$50



- SEASONAL



- PORK



- BESTSELLER



- SIGNATURE

Black Cow uses Japanese breed of beef cattle, the finest produce rice from Hokkaido 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