

BLACK COW

A Member of Black Carvery



Black Cow

Food sustains and reconnects us with nature.

Having travelled around the world savouring fresh, seasonal flavours from different cultures, Black Cow was born of a particular passion for premium Wagyu beef after experiencing first-hand the meticulous Japanese craftsmanship and humble respect for their produce.

Driven by a singular focus to create and shape unforgettable experiences for our customers, we boldly tread the line between tradition and innovation to present flavours and pairings that harmonise perfectly with each cut of beef. Every dish is thoughtfully prepared to highlight the produce and accentuate the subtle flavour nuances. We create transcendent Wagyu beef experiences that embody our interpretation of integrity and respect for every craftsman along the way, from farm to table.

Immerse yourself in our menu which changes with the seasons, bringing peak produce, flavours and spirits as accompaniment on your Wagyu journey.



SPRING 2022 March 15 till May 29

As the cool weather starts to fade away giving life to fresh wild vegetables and mountain herbs. Expect vibrant colours of Spring to complete this period of the year where we celebrate the beauty of cherry blossoms – a sign of temperature slowly rising, trees blossoming and early flowers are pushing through the earth. Come celebrate with us the rebirth of our Spring menu.

Produce Notes

As part of our philosophy to present the freshest produce, our menus are guided by the seasons. Black Cow is proudly committed to sustainable cooking and rely only on using natural ingredients to flavour our food, peak seasonal ingredients for best flavours and using new techniques to ferment, salt, pickle, preserve our produce.

Wagyu Beef

Black Cow uses only Japanese black cattle or “kuroge wagyu” —hence the name of the restaurant — sourced from a network of trusted farms that our founders has personally visited and built a close relationship with over the years.

Sea Urchin

A grade Narabi uni auctioned from Toyosu Fish Market

Caviar

Produced from the "Acipenser Schrenki" or "Dauricus Schrencki" sturgeon

Truffle

Manjimup, Western Australia
Summer, Spain & France
Bianchetto, Italy

Seafood

All over Japan, prefecture focused to pair with our seasonal

Vegetables

Working closely with a close-knit community of small producers across Japan and other parts of the world

Egg

Specially selected sashimi grade egg from Aichi, pastuerised for raw consumption

Rice

AAA grade Nanatsuboshi short grain rice from Hokkaido

STARTERS

Edamame	8
Wagyu Chippu	22
^{NEW} Wagyu Gyoza	27
Aburi Camembert Cheese Truffle cheese, crispbread	28
 Black Cow Salad Seasonal greens, nori, potato crisps	18
^{NEW} Smoked Wagyu Yukke Beef tartare, egg yolk + Seasonal Black Truffle 25	38
Beef Foie Gras Kushiage Katsu beef filet	38
^{NEW} Wagyu Uni Nigiri Aged red vinegar rice, nori, caviar	48
Signature Truffle Somen Chilled truffle noodle, hokkaido scallop, caviar, sakura ebi, smoked kombu yolk	88
Scallop Carpaccio Hokkaido sashimi scallop, truffle emulsion	58
Spicy Dumpling Soup Ebi, minced beef, negi, dashi broth + Rolled Hakusai Cabbage 8	28
Seasonal Dashi Soup Mixed forest mushroom, ponzu dip	Market price
Uni Sashimi Best available sea urchin direct from Toyosu auction house	Market price
Caviar Add on 30 30g tin 88	

SWEETS

Yuzu Sorbet	8
Warabi Mochi	8
Azuki Red Bean Mochi Soup	15
Truffle Monaka	35

COURSE MENU

Minimum of 2 order Sukiyaki or Shabu Shabu

Seasonal starters, choice of protein, Japanese handpicked ingredients, daily dessert

Sukiyaki

Seasonal A5 Wagyu Beef 158
Hida-gyu A5 Beef 238

+ Truffle Egg Risotto 58

Shabu Shabu

Seasonal A5 Wagyu Beef 158
Zuwai Kani Crab 188
A5 Hida-gyu beef 238

+ Zosui porridge 28

Additional:

Handpicked Platter 28

Japanese Clam 48

Zuwai Kani leg 160

A5 Wagyu Beef 80

A5 Hida-gyu Beef 110

Kurobuta Pork 80

Wagyu Tongue 45

Complements with Sukiyaki & Shabu Shabu:

Japanese Rice 5

Japanese Egg 5

Fresh Udon 12

Glazed Foie Gras 20

Spicy Wagyu Fried Rice 28

DONBURI

Served with a side of seasonal marinated vegetable



Signature Sukiyaki Don

“All in One “ - Thinly sliced meat, sukiyaki style served with sea urchin, glazed foie gras, caviar, onsen egg, topped with black truffle.

Kurobuta pork 98
A5 Wagyu beef 128



Hida Truffle Don

Thinly sliced A5 Hida-gyu beef sukiyaki style served with marinated raw egg yolk, topped with black truffle.

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Premium Don

Beef steak cut or eel served with sea urchin, glazed foie gras, ikura, onsen egg, topped with black truffle.

A5 Wagyu beef 128
A5 Hida-gyu beef 188

Premium Unagi Don

Unagi kabayaki served with sea urchin, glazed foie gras, ikura, onsen egg, topped with black truffle.

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