

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.



AUTUMN/WINTER 2022

As the year deepens into the Winter months and days grow chilly, we welcome the season of comfort food — warming fare that celebrates “shun”, the time of year when an ingredient is at its freshest and most flavourful.

Braised dishes, gently simmered for hours, take centre stage with tofu and hardy vegetables like radish (daikon) and lotus root (renkon). A wide array of Japanese seafood is in season during this time, from yellowtail (hamachi) and tuna (tsuna) to sweet shrimp (amaebi) and oysters (kaki). And fruits like satsuma oranges are ripe for the picking, too, as they are sweetest now.

It is also the best time for sukiyaki and shabu shabu — tender slices of seasonal beef cooked tableside in flavourful broth.

These are the flavours of winter. Itadakimasu!

Produce Notes

Our philosophy is to present deliciousness through the freshest possible produce, and so our menus are guided by the seasons.

Black Cow is proudly committed to cooking mindfully and consciously, relying on the natural flavours of the peak seasonal ingredients we use to highlight the best flavours for your enjoyment.

We also believe in maximising our ingredients to ensure as little waste as possible. We take pride in a contemporary approach to traditional food preservation techniques such as fermenting, salting and pickling — capturing the season’s flavours at their best.

Autumn/Winter Produce Ingredients

Satsumaimo (Japanese Sweet Potato)
Matsutake (Pine Tree Mushroom)
Satoimo (Taro Root)
Kabocha (Winter Squash)
Daikon (Japanese Radish)

STARTERS

Edamame	8
Black Cow Salad Seasonal greens, nori, taro crisps	18
Beef Chips Salt & pepper fried beef	20
Wagyu Korokke Panko fried cream ground beef	24
Ebi Korokke Panko fried cream amaebi prawn	24
Aburi Camembert Cheese Truffle cheese, crispbread	28
Smoked Wagyu Yukke Beef tartare, egg yolk + Seasonal Black Truffle 25	38
Beef Foie Gras Kushiage Katsu beef filet	38
Wagyu Uni Nigiri Aged red vinegar rice, nori, caviar, sea urchin	48
 Signature Truffle Somen Chilled truffle noodle, hokkaido scallop, caviar, sakura ebi, smoked kombu yolk	88
Scallop Carpaccio Hokkaido sashimi scallop, truffle emulsion	58
Dumpling Egg Drop Soup Dashi broth, seasonal mushroom, minced beef	18
Mini Chirashi Don Uni sashimi, marinated ikura, aged red vinegar rice	58
Uni Sashimi Best available sea urchin direct from Toyosu auction house	Market price
Caviar 5g 38 30g tin 98	

SWEETS

Please check with us on daily specials.

Yuzu Sorbet	8
Goma Ice Cream	8
Matcha Ice Cream	8
Azuki Red Bean Mochi Soup	15
Ice Cream Red Bean Monaka	13
Truffle Monaka	35
Truffle Ice Cream Tub (8oz)	Seasonal price

COURSE MENU

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

Sukiyaki

Seasonal A5 Wagyu Beef	158
A5 Hida-gyu beef	238
+ Truffle Egg Risotto 58	

Shabu Shabu

Seasonal A5 Wagyu Beef	158
Zuwai Kani Crab	188
A5 Hida-gyu beef	238
+ Zosui porridge with crispy rice 28	

Additional:

Handpicked Vegetable Platter	28
Zuwai Kani leg	160
A5 Wagyu Beef	80
A5 Hida-gyu Beef	110
Kurobuta Pork	80
Wagyu Tongue	45

Complements with Mains

Seasonal Tsukemono	6
Miso Soup	8
Inaniwa Udon	12
Glazed Foie Gras	23
Spicy Wagyu Fried Rice	28
Japanese Rice	5
Japanese Egg	5

DONBURI

Rice bowl served with a side of seasonal pickles



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.

138

Steak Don

Seasonal Price

Beef steak cut over rice. Daily butcher's selection.

Premium Don

The Original - Beef steak cut 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

98

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