

# 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)

## SUKIYAKI & SHABU SHABU

Curated sets arranged for 2. Speak with our concierge team if special arrangements are required for larger groups.

### A5 SEASONAL WAGYU SUKIYAKI 258

300g Wagyu beef loin  
4 Japanese raw egg or onsen egg  
Sukiyaki sauce  
Japanese handpicked vegetable and ingredients

### A5 HIDA-GYU SUKIYAKI 338

300g A5 Hida-gyu beef loin  
4 Japanese raw egg or onsen egg  
Sukiyaki sauce  
Japanese handpicked vegetable and ingredients

### A5 SEASONAL WAGYU SHABU SHABU 258

300g Wagyu beef loin  
Dashi broth, ponzu, goma sauce  
Japanese handpicked vegetable and ingredients

### A5 HIDA-GYU SHABU SHABU 338

300g A5 Hida-gyu beef loin  
Dashi broth, ponzu, goma sauce  
Japanese handpicked vegetable and ingredients

### KANI CRAB SHABU SHABU 288

500g Zuwai kani leg  
Dashi broth, ponzu, goma sauce  
Japanese handpicked vegetable and ingredients



### BLACK COW SHABU SHABU EXPERIENCE AT HOME 388

A5 Hida-gyu  
A5 Seasonal Wagyu beef  
Wagyu Tongue or Kurobuta Pork  
Wagyu Dumpling  
Dashi broth, ponzu, goma sauce  
Japanese steam rice and pickled vegetable  
Japanese handpicked vegetable and ingredients  
Daily dessert

#### Additional:

Japanese Steam Rice 5  
Inaniwa Udon 12  
Seasonal Mushroom platter 28  
Japanese handpicked Vegetable platter 28  
A5 Wagyu Beef 80  
A5 Hida-gyu Beef 110  
Zuwai Kani leg 160  
Kurobuta Pork 80  
Wagyu Tongue 45  
Wagyu Dumpling 18  
Fried Meatball 18  
Zosui Porridge set 28  
-Comes with Wagyu dumpling, spring onion, crispy rice, nori, steam rice, egg

## BOWL

Served with a side pickled vegetables



### Signature Sukiya 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

### Truffle Don\*\*

Thinly sliced meat sukiyaki style served with onsen egg, topped with black truffle.

Kurobuta pork 58  
Wagyu beef 58  
A5 Wagyu beef 98



### Hida Truffle Don\*\*

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

138

### Kanto-style Sukiya\*\*/\*\*

Seasonal vegetables, fish hanpen, served with side of dipping onsen egg.  
Choice of steam rice or shirataki noodle

Kurobuta pork 88  
A5 Wagyu beef 88

### Classic Foie Gras Bifuteki Don

Beef steak cut, glazed foie gras, nori served with onsen egg..

Wagyu beef 58  
A5 Wagyu beef 98

### Premium Don

The Original - Beef steak cut served with sea urchin, glazed foie gras, ikura, onsen egg, topped with black truffle.

Wagyu beef 98  
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.

98

### <sup>NEW</sup> Nikujaga Don

Chunky beef stew, seasonal root vegetables, momen tofu, hanjuku egg.

48

### <sup>NEW</sup> Gyutan Don

Thin sliced ox tongue in black pepper sauce, onion and leek served with onsen egg.

48

### <sup>NEW</sup> Tanin Don

Wagyu beef loin katsu, silky onion and egg omelette.

68

### <sup>NEW</sup> Beefjyu

Wagyu beef slice, teriyaki butter, garlic chip.

68

### <sup>NEW</sup> Gyumeshi Don

Thinly sliced Wagyu beef, tender onion simmered in sweet and and savoury broth

58

### <sup>NEW</sup> Soboro Curry Cheese

Minced beef curry, seasonal pickled vegetable, onsen egg

38

### Unajyu

Unagi kabayaki, nori, served with kinshi tamago.

48

*All prices stated in Singapore Dollars and are subject to prevailing government goods and services tax*

## SNACKS

Sides to pair with your meal

<b>Edamame</b>	8
<b>Nikujaga</b> Stewed Wagyu beef, root vegetables	18
<b>Black Cow Salad</b> Seasonal greens, nori, taro crisps	18
<b>Wagyu Korokke</b> Panko fried cream ground beef	24
<b>Beef Chips</b> Salt & pepper fried beef	20
<b>Aburi Camembert Cheese</b> Truffle cheese, crispbread	28
<b>Smoked Wagyu Yukke</b> Beef tartare, egg yolk + Seasonal Black Truffle 25	38
<b>Beef Foie Gras Kushiage</b> Katsu beef filet	38
<b>Signature Truffle Somen</b> Chilled truffle noodle, hokkaido scallop, caviar, sakura ebi, smoked kombu yolk	88
<b>Scallop Carpaccio</b> Hokkaido sashimi scallop, truffle emulsion	58
<b>Dumpling Egg Drop Soup</b> Dashi broth, seasonal mushroom, minced beef	18
<b>Wagyu Oden</b> Stewed beef, daikon, hanpen, hanjuku egg, hirataki, dashi broth	30
<b>Wagyu Inari Sushi</b> Box of 8	48
<b>Uni Sashimi Box 100G/250G/350G</b> Best available sea urchin direct from Toyosu auction house	Market price
<b>Caviar 30G</b>	98

## SWEETS

Please check with us on daily specials.

<b>Yuzu Sorbet Tub (8oz)</b>	18
<b>Goma Ice Cream Tub (8oz)</b>	18
<b>Matcha Ice Cream Tub (8oz)</b>	18
<b>Truffle Ice Cream Tub (8oz)</b>	Seasonal price
<b>Azuki Red Bean Mochi Soup</b>	15
<b>Sweet Potato Crisps</b>	8