

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.



TAKE OUT MENU 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

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
Spring 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
Spring Japanese handpicked vegetable and ingredients

A5 SEASONAL WAGYU SHABU SHABU 258

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

A5 HIDA-GYU SHABU SHABU 338

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

KANI CRAB SHABU SHABU 288

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

BLACK COW SHABU SHABU EXPERIENCE AT HOME 388



A5 Hida-gyu
A5 Seasonal Wagyu beef
Wagyu Ebi Dumpling
Dashi broth, ponzu, goma sauce
Zosui Wagyu porridge
Spring Japanese handpicked vegetable and ingredients
Winter pickled vegetable
Warabi mochi

Additional:

Fresh Udon 12

Seasonal Mushroom 28

Spring Japanese handpicked vegetable and ingredients 28

Seasonal Japanese Clam 48

A5 Wagyu Beef 80

A5 Hida-gyu 110

Zuwai Kani leg 160

Seasonal Sashimi Fish *Market price (Advance Order 3 Days)

Kurobuta Pork 80

Wagyu Tongue 45

Fried Wagyu Meatball 18

Wagyu Ebi Dumpling 18

Zosui Porridge set 28

-Comes with fried Wagyu meatball, spring onion, crispy rice, nori, steam rice, egg

BOWL

Served with a side winter 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 marinated raw egg yolk, 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

Beef steak cut or eel 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

Tanin Don

Wagyu beef loin katsu, silky onion and egg omelette.

68

Gyu Don

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

58

Unajyu

Eel kabayaki, shredded egg, nori.

48

Add Ons:

Glazed Foie Gras 20	Seasonal Black Truffle 25
Sea Urchin 30	Caviar 5g 30
Japanese Egg 5	Ikura 15
Pickles 6	Rice 5

Special request available for selected dishes, please advise when making your reservation.

Gluten-free *Keto-friendly

SNACKS

Sides to pair with your meal

Edamame	8
Beef Kushiage Katsu beef filet	28
Wagyu Samosa	18
Wagyu Chippu	22
Wagyu Gyoza	27
Signature Truffle Somen Chilled truffle noodle, hokkaido scallop, caviar, sakura ebi, smoked kombu yolk Add Uni Market Price Extra Caviar 30	88
Scallop Carpaccio Hokkaido sashimi scallop, truffle emulsion	58
Aburi Camembert Cheese Truffle cheese, crispbread	28
Black Cow Salad Seasonal greens, nori, potato crisp	18
Wagyu Oden Stewed beef, daikon, hanpen, hanjuku egg, dashi Add Hakusai long cabbage roll 8	38
Spicy Dumpling Soup Ebi, minced beef, negi, dashi broth + Rolled Hakusai Cabbage 8	28
Seasonal Dashi Soup	Market price
Uni Sashimi Box 250G Served with fresh grated wasabi & premium shoyu + Aged red vinegar sushi rice 8 + Seaweed 8	Market price
Caviar 30g	88

SWEETS

To complete your meal

Red Bean Mochi Soup	15
Warabi Mochi	16
Truffle Ice Cream Tub (8oz)	58
Daily Dessert	Please enquire.