BLACK COW

Executive Set Lunch Menu

Comes with House salad | Seasonal house pickle | Miso soup | Dessert of the Day

	Signature Sukiyaki "All in One" Don "All in One" - Thinly sliced meat, sukiyaki sty caviar, onsen egg, topped with black truffle.	le served with sea urchin, glazed foie gras	
	Japanese pork		98
	Japanese beef		118
	Butcher's select beef		168
黑牛	Sukiyaki Don Two signature cuts of sukiyaki beef and sease *Vegetarian and pork option available upon request Innances beef		88
	Japanese beef Butcher's select beef		128
NEV	Chateaubriand Don		100
	The rarest cut from the tenderloin made into + "All-in-One" special available upon request	our house special rice bowl.	188
1	Kanto Sukiyaki		68
-	One pot Kanto-style sukiyaki with seasona fish hanpen, momen tofu, served with dippin Japanese beef or pork		00
•	Classic Foie Gras Bifuteki Don Japanese beef steak cut, glazed foie gras, nor	i served with onsen egg.	58
	Premium Don The Original - Beef steak cut or Unagi kabagalazed foie gras, ikura, onsen egg, topped wit		
	Unagi Japanese beef		98 118
	Truffle Don Thinly sliced meat sukiyaki style served with Japanese beef or pork	onsen egg, topped with black truffle.	58
NEV	Gyutan Don Thinly sliced ox tongue in white pepper sauce	e and onion served with onsen egg.	45
NEV	'Gyu Don Thinly sliced beef simmered with onion in sw	reet and savoury sauce with onsen egg.	50
NEV	Geta Kalbi Don Beef rib finger, stir fried greens with barbequ	e sauce served with onsen egg.	48
NEV	Steak Zen Beef steak cut stir fried, butter mushroom, se	asonal greens, garlic chips.	58
NEV	Kare Don Japanese curry, menchi beef katsu with onse	n egg.	46
NEV	Kiriotoshi Don Cubed beef, stir fried in black pepper, mushro	oom and onion with onsen egg	58
	Unajyu Unagi kabayaki, nori, served with kinshi tama	ago.	48
	Add Ons: Ikura 18	Japanese Egg 5	

Japanese Rice 5

Side Salad 8

Caviar 5g 40





Glazed Foie Gras 23

Yasai Itame 18

Sea Urchin / Black Truffle Seasonal