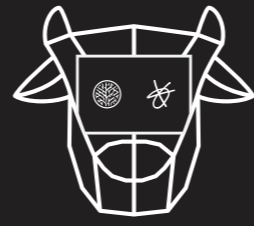


ALL-DAY DINING



AW 2025



BLACK COW



STARTERS スターター

EDAMAME	\$8	FORGED GRAS KUSHIAGE	\$18
BEEF CHIPS	\$20	BLACK COW SALAD	\$18
TORI KARAAGE	\$15	SAIKORO GARLIC STEAK	\$28
SHISHAMO	\$15	SMOKED WAGYU YUKKE	\$45
SOFT SHELL CRAB (2PC)	\$18	TRUFFLE SCALLOP CARPACCIO	\$58
EBI CROQUETTE (2PC)	\$16	UNI SASHIMI	Seasonal
ABURI BEEF UNI TEMAKI	\$38	+ 5G OSCIETRE CAVIAR	\$30
YAKISUKI SHARI	\$48	CHILLED TRUFFLE NOODLE	\$88

BLACK COW SPECIALTY 黒牛のスペシャル

BLACK COW DON – “ALL IN ONE”	
Japanese Wagyu beef, pork or eel, glazed foie gras, sea urchin, caviar, onsen egg, shaved truffles	
Kurobuta Pork	\$88
Kabayaki Unagi	\$88
Premium Wagyu Beef	\$118
SIGNATURE HIDA TRUFFLE DON	\$138
Thinly sliced Japanese Hida A5 Wagyu beef in sweet base on rice with Japanese egg, topped with shaved truffles	



SHABU SHABU しゃぶしゃぶ

All Shabu-shabu menu served with Salad, Seasonal Appetizer, Homemade Dashi Broth, Seasonal Vegetables, Udon

SELECT WAGYU BEEF	\$98	SELECT WAGYU BEEF	\$98
120g Wagyu Beef		120g Wagyu Beef	
-			
PRIME WAGYU BEEF	\$138	PREMIUM WAGYU BEEF	\$138
120g Prime Wagyu Beef		120g Prime Wagyu Beef	
HIDA JAPANESE WAGYU BEEF	\$198	HIDA JAPANESE WAGYU BEEF	\$198
120g Hida Wagyu Beef		120g Hida A5 Wagyu Beef	
MASTER EDITION WAGYU BEEF	\$238	MASTER EDITION JAPANESE WAGYU BEEF	\$238
120g Auctioned A5 Wagyu Beef		120g Top Grade A5 Wagyu Beef	
ZUWAI KANI CRAB LEG	\$158		
500g Hokkaido Snow Crab			
+ MISO WHITE BUTTER CORN BROTH	\$18	+ SIGNATURE TRUFFLE EGG SUKIYAKI RICE	\$28

SUKIYAKI すき焼き

All Sukiyaki menu served with Salad, Seasonal Appetizer, Warishita (Black Cow Sukiyaki Sauce), Seasonal Vegetables, Raw Egg

ADDITIONAL 追加

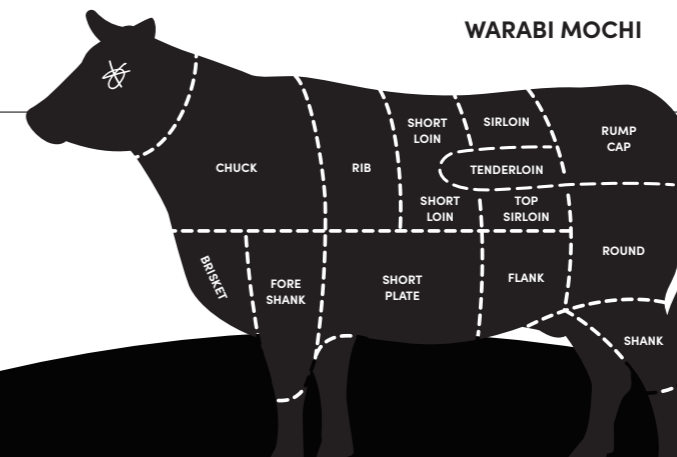
SEASONAL VEGETABLES PLATTER	\$18
KUROBUTA BLACK PORK BELLY - 100g	\$28
KUROBUTA BLACK PORK COLLAR - 100g	\$35
WAGYU TONGUE - 80g	\$40
JAPANESE WAGYU BEEF - 100g	\$50
FILLET MIGNON WAGYU BEEF - 100g	\$80
HIDA WAGYU BEEF - 100g	\$118
CHATEAUBRIAND BEEF - 120g	\$138
<i>Subject to availability</i>	

SIDES 両側

JAPANESE EGG	\$5
JAPANESE RICE	\$5
SEASONAL NAMUL PICKLE	\$12
GARLIC FRIED RICE	\$15
WHITE BUTTER CORN TEMPURA	\$20
KIM CHI SOUP	\$25
FORGED GRAS RICE	\$28

DESSERTS デザート

BLACK TRUFFLE MONAKA <i>Limited portions</i>	\$28
SCOOP OF ICE-CREAM (YUZU, MATCHA & GOMA)	\$8
WARABI MOCHI	\$6



- SEASONAL - PORK - BESTSELLER - SIGNATURE - FORGED

Black Cow uses Japanese breed of beef cattle, the finest produce rice from Iwate and sashimi grade eggs. Kindly inform our staff if you have any dietary restrictions. Our beef are cooked medium rare unless otherwise specified.

Forged Gras is a foie gras made from cultured Japanese quail, by Forged.

Prices Are Not Inclusive of 10% Service Charge and Statutory Government Goods and Service Tax



www.blackcow.sg