






All lunch sets are served with starter, pickles & miso soup

LUNCH

"LIMITED MENU"

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 FORGED GRAS DON Wagyu beef steak and glazed Forged Gras on rice with onsen egg	\$48	 SIGNATURE TRUFFLE DON Thinly sliced Japanese Wagyu beef in sweet base on rice with onsen egg, shaved truffles	\$48
 BLACK COW DON – "ALL IN ONE" Wagyu beef, pork, or eel with glazed foie gras, sea urchin, caviar, onsen egg, shaved truffles		 SAIKORO STEAK DON サイコロステーキ Japanese Wagyu beef with seasonal mushrooms in rich soy glaze on rice	\$45
 Kurobuta Black Pork	\$88	 BUTA DON 豚丼	\$36
Kabayaki Unagi	\$88	Twice cooked Japanese black pork on rice with onsen egg	
Wagyu Beef	\$98		
TANIN DON 他人丼 Thinly sliced beef with onion cooked in dashi scrambled egg with leek and spring onion	\$38	UNAJYU うな重 Grilled eel marinated in kabayaki sauce on rice with onsen egg	\$36
OYAKO DON 親子丼 Chicken simmered in sweet and savoury egg dashi broth with raw egg yolk	\$38	YAKI UDON 焼きうどん Sir fried noodles with seasonal vegetable *or rice	\$35

ON THE SIDE

 GLAZED FOIE GRAS	\$18	SEASONAL BLACK TRUFFLE	\$25
WHITE BUTTER CORN	\$15	OSCIETRE CAVIAR	\$30
SEASONAL TEMPURA	\$15	SAUTEED MUSHROOM	\$12



 PREMIUM SUKIYAKI SET Hot-pot with seasonal Japanese vegetables	\$58	NABE SET Hot-pot with seasonal Japanese vegetables	\$58
Wagyu Beef		Wagyu Beef	
 Kurobuta Pork		Seafood	



- SEASONAL



- PORK



- BESTSELLER



- SIGNATURE



- FORGED

Black Cow uses Japanese breed of beef cattle, the finest produce rice from Hokkaido and sashimi grade eggs.

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

Kindly inform our staff if you have any dietary restrictions. Our beef is cooked medium rare unless otherwise specified.

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

