

SNACKS

🍣 Edamame – \$8

🍣 Seasonal Namul – \$12

🍣 Black Cow Salad – \$18

Onion dressing | crisp root vegetable | seasonal green

🍣 Mushroom Tempura – \$15

Glazed teriyaki | negi onion | foie gras tempura (supplement 20)

🍣 Corn "Fritti" – \$21

White corn tempura | sweet onion mayo | nori-grattato

Nasu Brûlée "Steak" – \$18

Eggplant | miso roux crust

Soft Shell Crab Dragon Roll – \$48

Crispy crab maki | cucumber | tamago | pickles | aged sushi rice

Wagyu Uni Nigiri – \$38

Torched Wagyu | seasonal seafood | seaweed | aged sushi rice

Beef Chips – \$20

Crispy Wagyu | sea salt

Smoked Beef Yukke – \$45

Hand-cut Wagyu tartare | sakura smoked egg yolk

Chilled Truffle Somen – \$88

Cold somen | Hokkaido scallop | Oscietra caviar | kombu yolk

DONBURI

🍣 Signature Sukiyaki Don

"All in One" thinly sliced sukiyaki-style meat served with sea urchin, glazed foie gras, caviar, onsen egg, shaved black truffle.

Wagyu – \$128 Special – \$188

Premium Don – \$98

Unagi or Wagyu steak cut or Kurobuta pork

sea urchin, glazed foie gras, ikura, onsen egg, shaved black truffle.

À LA CARTE

Whole Unagi Kabayaki – \$48

Grilled whole eel lacquered in house-made tare

Wagyu Steak – Market Price

Chef's cut of the day – pan-seared on cast iron,
aged soy tare Wagyu fat, seasonal vegetables

DESSERT

Truffle Ice Cream Monaka – \$28

Seasonal Ice Cream – \$8

Cheese Cake – \$15

黑牛

SUKIYAKI

A4 Wagyu – \$98

[Kanto] 2–3 slice (120g)

Your own hands-on sukiyaki moment – designed for one

Butcher's Cut – \$168

[Kansai + Kanto] 6 slices, 3 rotating cuts (150–180g)

Shared experience led by textures: two cooking methods

A5 Wagyu – Market Price

Ask our team for today's cut.

Add on

Chateaubriand (+\$85)

Truffle Egg Risotto (+\$28)

Tablesides Shaved Truffle (+\$25)

SHABU SHABU

A4 Wagyu – \$98

Kani Crab Leg (500g) – \$158

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Each add-on is portioned for flexibility and exploration.

WAGYU & PROTEINS

A4 Sirloin/Ribeye – \$58

A5 Wagyu – Market Price

Wagyu Tongue (thin sliced) – \$40

Kurobuta Pork Collar – \$35

VEGETABLES

Japanese Vegetable Platter – \$28

Foraged Mushrooms – \$18

Momen Tofu & Yuba Skin – \$15

ADD ON

Wagyu Tallow Garlic Fried Rice – \$18

Uni Ikura Mini Don – \$48

Foie Gras Mini Don – \$25

Tenderloin Mini Don – \$48

BROTH & CONDIMENTS

Daikon Oroshi Ponzu – \$3

Black Sesame Goma Dare – \$3

Kombu Truffle Soy – \$5

Notes:

Black Cow proudly serves A4–A5 grade Japanese Wagyu, sourced directly from select farms and auction partners across Japan. Premium short-grain rice from Hokkaido is used. Pasteurised sashimi-grade eggs for safety and quality. Each beef portion is approximately 80g, unless otherwise specified. All beef is served medium rare, to honour the natural marbling and tenderness of Wagyu. Please inform our team of any dietary restrictions. Prices exclude service charge and GST.

黒牛