

BLACK COW

LUNCH

Each order includes: House salad, pickles, miso soup & dessert
+ coffee for \$6

Chef's Bowl of the Day – \$42

A rotating creation inspired by seasonal produce
Please ask our team for today's featured bowl.

Truffle Don – \$48

Thinly sliced Wagyu | sukiyaki style | caramelised onion
steam rice | onsen egg | shaved black truffle
*Pro-tip: Add Uni Sashimi \$20

👍 A5 Truffle Don – \$88

Sukiyaki style
steam rice | onsen egg | shaved black truffle

🍴 Mini Pot Sukiyaki – \$58

Seasonal vegetables | fish hanpen | tofu | mushroom
sweet soy broth | dipping raw egg or onsen egg

🍴 Wagyu Lunch Box – \$50

Seared Wagyu steak | kombu umami sauce

Premium Don – \$98

Wagyu steak cut or Unagi kabayaki or Kurobuta pork
steam rice | glazed foie gras | onsen egg
sea urchin | ikura | shaved black truffle

🍴 Oyako Don – \$38

Chicken thigh simmered | dashi soy | soft egg
sweet onion | steam rice

🍴 Tempura Bowl – \$35

Seasonal green | kombu soy

🍴 Hot Somen – \$30

Seasonal broth

On the Side

Kuruma Ebi Prawn Tempura – \$20
Beef Kushiage – \$28

Add-Ons

Japanese Onsen Egg – \$5
Garlic Mushroom – \$12
White Butter Corn – \$15
Ikura – \$18

Black Truffle – \$25
Oscietra Caviar – \$30
Glazed Foie Gras – \$18
Extra Beef – \$18

🍴 Want something lighter? Swap your rice for fresh greens

黑牛