

黒牛 BLACK COW

ALL DAY MENU

STARTERS

- Ebi Corn Korokke** 🐟 16
- Tsukune Meat Ball** 18
- Beef Chips** CULINARY GEM 20
A Delicate Delicacy with the Perfect Pairing
Experience our innovative take on chips, crafted from thinly sliced, crispy beef tongue. These savory morsels offer a unique texture and rich, meaty flavor that will tantalize your taste buds.
Sommelier's Choice
Elevate your experience by pairing these delectable chips with our curated selection of fresh, seasonal sake from Japan. This combination showcases the best of Japanese culinary craftsmanship, from plate to glass.
- Aburi Camembert Cheese** 🧀 28
- Foie Gras Kushiage** CHEF'S SIGNATURE CREATION BEEF 38
A Decadent Fusion of Flavors
Savor our exquisite kushiage, where premium beef meets luxurious foie gras. This indulgent skewer is delicately breaded and fried to golden perfection, offering a harmonious blend of rich, buttery foie gras and succulent beef. Each bite delivers an explosion of flavors and textures that exemplifies Black Cow's commitment to culinary excellence.
- Smoked Beef Yukke** 🍷👍 45
- Aburi Beef Uni Sushi** 🍣🐟 38
- Add 1 gram Caviar +10
- Truffle Scallop Carpaccio** 🍷🐟👍 58
- Chilled Truffle Somen** SIGNATURE MUST-TRY 🍷🍣🐟 88
A Black Cow Masterpiece
Indulge in our luxurious cold somen noodles, expertly paired with succulent Hokkaido scallop, premium caviar, delicate sakura ebi, and our house-special smoked kombu yolk. This harmonious blend of flavors and textures, crowned with aromatic truffle, offers an unforgettable culinary experience.
- Elevate your dish with our Uni add-on +60

SEASONAL HARVEST & ACCOMPANIMENT

- Edamame** 🍱 8
- Seasonal House Pickle** TRADITIONAL PICKLING CURATION 12
A Sustainable Delicacy
Immerse yourself in the art of traditional Japanese pickling with our ever-changing selection of house-made tsukemono. Crafted with care using off-cuts from our kitchen's premium produce, these pickles embody our commitment to sustainability and zero-waste practices. Our chefs employ time-honored techniques of aging, fermenting, marinating, and salting to naturally preserve these seasonal gems. Each bite offers a unique flavor profile that evolves with the seasons, showcasing the best available produce and our dedication to culinary craftsmanship.
- Black Cow Salad** 🥗 18
- White Butter Corn Tempura** 🍷 20
- Garlic Fried Rice** 🍷 15
- Fried Udon** 🍷 20
- Kim Chi Jjigae Soup** 🍲 28



Cold Start: Smoked Wagyu Yukke Savor our tender sashimi-grade beef with a theatrically smoked egg yolk. A refreshing shared appetiser.



Warm Indulgence: Beef Foie Gras Kushiage, beef fried to perfection, paired with our beloved glazed foie gras.



For Two: Elevate your dining experience with our perfect pairing: One Shabu Shabu or Sukiyaki (featuring delicate beef slices) & One Donburi (showcasing our steak-cut beef)

MAINS

- SUKIYAKI - ARTISANAL EVOLUTION** 🍷🍴 16
Experience the evolution of Sukiyaki at Black Cow, where we proudly serve a unique blend of Kanto and Kansai style cooking methods at your table. As our house specialty since 2016, this dish is a must-try. Enjoy the tender flavors of our Sukiyaki, served with a raw egg for added richness and creaminess.
- Additional Truffle Egg Rice +30 per serving
- SHABU SHABU - IMMERSIVE HOT POT EXPERIENCE** 🍷🍴 18
Indulge in our authentic Japanese-style hot pot, featuring a choice of two rich and savory broths: our signature homemade kombu dashi broth that showcases the natural flavors of each ingredient, or our new miso butter broth, adding a creamy and umami twist to the traditional hot pot experience. Enjoy with a selection of complementary condiments, including goma and ponzu, for a truly immersive dining experience.

SELECT YOUR SUKIYAKI & SHABU SHABU CENTERPIECE

- PREMIUM WAGYU SELECTIONS** 🐮
- A4 WAGYU BEEF 120g** 118
Rich marbling, tender texture
- A5 WAGYU BEEF 120g** 138
Supreme marbling, melt-in-your-mouth experience
- HIDA WAGYU BEEF 120g** 🍷 168
Chef's Recommendation
Exclusive from Hida region, known for its exceptional flavor and tenderness
- CHATEAUBRIAND 120g A5 WAGYU BEEF** LIMITED 198
The crown jewel cut, unparalleled in taste and texture
- SEAFOOD INDULGENCE** 🐟
- ZUWAI KANI CRAB LEG 500g** 158
Succulent Hokkaido Snow Crab, sweet and delicate

Each order is good for one and comes with a seasonal appetiser, house-made pickle, seasonal vegetable platter, making for a satisfying and well-rounded meal.

- DONBURI** 🍱 12
Rice bowl served with a side of seasonal house pickle. Featuring AAA grade Hokkaido rice. Standard portions, crafted with care, served as intended.

- Sukiyaki "All in One" Don** MUST TRY 🍷👍 118
The pinnacle of indulgence: Our legendary Truffle Don, elevated. Sukiyaki-style beef layered over caramelized sweet onions. Creamy sea urchin, decadent glazed foie gras, and a dollop of caviar. Completed with our signature onsen egg and a generous shaving of black truffle. A symphony of textures and flavors in every bite. The ultimate Black Cow experience.
- Champion Beef from Hida region +70

- Hida Truffle Don** 🍷 138
Our legendary Truffle Don, elevated with specially selected Hida beef. Melt-in-your-mouth sukiyaki style beef with seared sweet onion, raw egg yolk, generously layer black truffle

- Chateaubriand Don** RARE CUT, LIMITED AVAILABILITY 188
The rarest sliced steak cut from the tenderloin, soft, tender yet marbled. Twice cooked for a juicy bite over a bed of sweet onion served with raw egg yolk

- Premium Beef Don** 118
Where it all began - Prime beef steak cut, seared. Adorned with creamy sea urchin, glazed foie gras, and pearls of ikura. Draped with our onsen egg and blizzard of black truffle. Elevating the classic steak and egg. The dish that put Black Cow on the map.

- "Char Siew" Don** 🍷 98
Our beef-free indulgence for the discerning palate. Succulent black pork belly glazed with our secret house barbecue sauce, creating a harmony of sweet and savory. Elevated with sea urchin, glazed foie gras, and a touch of caviar. Graced with our onsen egg and shaving of black truffle.

To ensure an exceptional dining experience:
We serve our premium beef medium-rare for optimal flavor • Special requests are best communicated in advance

ADD ONS

ADD-ONS FOR SUKIYAKI & SHABU SHABU
Standard 80g – 100g for all meats unless otherwise stated

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|----------------------------|----|---|-----|
| Maitake Mushroom | 8 | A4 Wagyu Beef | 58 |
| Pearl White Corn | 10 | A5 Wagyu Beef | 80 |
| Shirataki Noodle | 10 | Hida A5 Wagyu Beef | 98 |
| Seasonal Vegetable Platter | 23 | Chateaubriand 120g <small>LIMITED</small> | 138 |
| Hokkaido Scallop | 30 | Hire 120g | 98 |
| Kurobuta Pork Belly | 30 | Negi Tongue | 45 |
| Kurobuta Pork Collar | 35 | Misuji | 60 |

DESSERTS

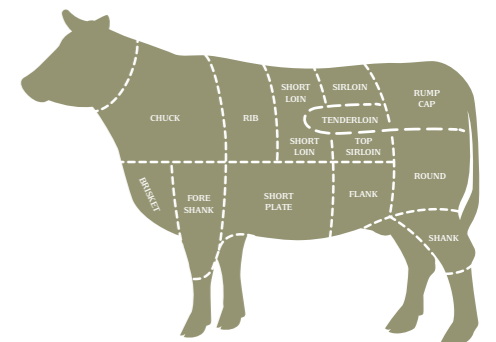
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|---------------------|----|------------------------|----|
| Warabi Mochi | 6 | Yuzu Sorbet | 8 |
| Azuki Red Bean Soup | 18 | Black Sesame Ice Cream | 8 |
| Truffle Monaka | 28 | Matcha Ice Cream | 8 |
| Tempura Ice Cream | 12 | Kinako Parfait | 18 |

At Black Cow, we pride ourselves on using only the freshest and most premium Japanese ingredients. From carefully selected Wagyu beef cuts to Hokkaido rice and sashimi-grade eggs, each ingredient is chosen for its exceptional quality and taste. We ensure that every bite is rich, flavorful, and true to the authentic essence of Japanese cuisine.

Black Cow allows you to enjoy Wagyu beef either in the Kansai style, where the meat is first grilled and then simmered with soy sauce, or the Kanto style, where a special warishita sauce is used.

Our Wagyu Ethos
We celebrate the subtle complexities of premium beef. The key to our exceptional flavor lies in the delicate balance of intramuscular fat—the fine, web-like marbling within the meat. This marbling, distinct from the trimmable intermuscular fat, is what elevates each bite, offering a rich, melt-in-your-mouth experience.

Our carefully curated selection showcases cuts that exemplify this perfect harmony, ensuring each dish is a testament to the art of fine beef.



- 🍷 - Signature
- 👍 - Popular
- 🍷 - Chef's Recommendation
- 🌿 - Vegetarian
- 🧀 - Dairy
- 🐟 - Seafood
- 🍷 - Raw / Sashimi
- 🐷 - Pork
- 🐮 - Beef