



BLACK COW



## LUNCH

Savor the Art of Lunch featuring House Salad, Seasonal Pickle, and Miso Soup. Enhance your experience with a Daily Dessert selection for \$6.

🍷 - Signature   ★ - New   👍 - Popular   🍲 - Hot Pot   🍣 - Sukiyaki   🌱 - Vegetarian

### SIGNATURES

**Sukiyaki “All in One” Don** 🍷 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**

**Truffle Don** 👍 48

Sukiyaki-style thinly sliced beef over rice with onsen egg, seared onion, and black truffle

### PREMIUM

**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

★ **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

**“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

### CLASSICS

**Foie Gras Bifuteki Don** 58

Prime beef steak cut topped with glazed foie gras, nori, and leek. Finished with onsen egg. A decadent fusion of flavors and textures

**Gyu Don** 45

Our take on a timeless classic. Tender slices of beef simmered in our signature savory-sweet sauce. Topped with onsen egg and fresh onions

**Gyutan Don** 42

Thinly sliced ox tongue in white pepper sauce and onion served with onsen egg

★ **Oyako Don** 38

Chicken simmered in sweet savoury egg dashi broth with raw egg yolk

**Unajyu** 38

Unagi Kagayaki over shredded sweet egg served lacquer lunch box

### SIMMERING DELIGHTS

★ **Gyu Nabe** 🍲 58

One pot wonder with vegetables, mushroom, fish hanpen, momen tofu, served with miso butter broth, shirataki noodle or steam rice on the side

**Kanto Sukiyaki** 🍣 👍 58

Rush hour sukiyaki with vegetables, mushroom, fish hanpen, momen tofu, served with dipping raw egg, shirataki noodle or steam rice on the side

### ADD-ONS TO ELEVATE YOUR DONBURI

Japanese Egg 5

Japanese Rice 5

Sea Urchin SP

Beef Stew 16

Japanese Curry 🌱 18

★ White Corn & Mushroom 20

Ikura 18

Oscietra Caviar 30

Glazed Foie Gras 20

Black Truffle 25

### Chef's Recommendation

Sukiyaki “All in One” Don, paired with a side of sauteed butter White Corn & Mushroom, complemented by an indulgent serving of extra rich Wagyu beef

### Black Cow's Artisanal Rice Bowls

Our passion for exceptional Japanese beef knows no bounds. Each lunch bowl embodies our commitment to whole-cow cuisine, transforming premium cuts into midday masterpieces. We craft these dishes with the same devotion, ensuring every morsel of our prized beef is celebrated.

Savour the art of modern dining reimagined for your midday break—where nothing is wasted, every cut tells a story, and our community can partake in the Black Cow experience.



### Our Wagyu Ethos

We honour each cut's unique character, meticulously sourcing our Wagyu to elevate every dish. Our rice bowls embody this philosophy, offering a refined journey through premium Wagyu, crafted with mindful precision. We serve BMS 3 - 7 for our Japanese beef offerings and BMS 8 - 10 for our chef's cut, like in our Signature Don.



A3



A4



A5

BMS 3 - 4

BMS 5 - 7

< BMS 10

To ensure an exceptional dining experience:

- Our chefs craft standard portions with care • We serve our premium beef medium-rare for optimal flavor • Special requests are best communicated in advance
- Prices exclude a 10% service charge and GST