



What is Wagyu

Wagyu (pronounced 'wag-you') is a breed of cattle native to Japan and is considered one of Japan's national treasures. The Japanese word Wagyu can be translated to mean Japanese beef – as “wa” means Japanese and “gyu” means beef. Characteristically, Wagyu beef is highly marbled. This means that the muscle is finely interspersed with monounsaturated fat. This marbling gives the beef its “melt in the mouth” moisture and tenderness. When cooked, the marbling is absorbed into the muscle and gives the meat its tenderness and flavour. The marbling reappears once the meat is cooled.

How is Wagyu beef different to beef regularly consumed in United States?

The quality and flavor of Wagyu meat is different from other types of beef commonly eaten in Australia. Some may describe the beef as a smooth caramel/ buttery flavor that is intensely sweet and delicate.

This tenderness and flavor results in Wagyu beef being labelled the premium quality grade. Prior to Wagyu entering the American market, the American grading system was 0 to 6, with the best of the Australian breeds including Angus, averaging about 2. Since the introduction of Wagyu United States, the American Wagyu follows the Japanese BMS scale for grading meat, increased to 9.

What is marbling? Is this unhealthy?

The heavy marbling in Wagyu beef, which is described as 'an intra-muscular deposit of energy in a lace-like lattice', has been found to contain monounsaturated fats. Research has shown that the monounsaturated fatty acids have a very low melting point (less than 7 degrees Celsius), which means that the beef literally “melts in your mouth”. Subsequently Wagyu beef is lean and healthy, without compromising taste.





牛魔王

CHUBBY CATTLE
All Day Menu

神湯

16.99 for Large Pot
1 or 2 Flavors

Heaven And Hell (Yin-Yang) Pot
秘制鸳鸯锅



鍋の底

SOUP BASE

half price for children aged 6-12
6-12岁儿童半价



House Original Pot
牛魔王神汤 (原味) \$4.99

Vegan
\$4.99

Assorted
Mushroom Pot
秘制菌汤锅



Tomato
Oxtail Pot
蒙氏番茄牛尾锅 \$6.99



House Hellish
Spicy Pot
牛魔王神汤 (香辣味)



Entry Spicy/小辣 \$5.99
Medium Spicy/中辣 \$5.99
Numbing Spicy/麻辣 \$6.99



Vegan

The Beautiful
Tomato Pot
铁扇公主美颜锅
(番茄锅) \$4.99

Tonkotsu Miso Pot
味增猪骨汤

\$6.99



Extra Spicy Sauce \$1

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*All soups are gluten free here!

前菜 APPETIZERS

COLD DISH / 冷盘

- Shigoku Oyster 日本顶级生蚝 \$15.99/\$25.99
- Cucumber Salad 凉拌黄瓜 \$4.99
- Wood Ear Mushroom Salad 凉拌木耳 \$3.99
- Edamame 蒜香毛豆 \$2.99



HOT DISH / 热菜

- Miso Eggplant 茄子味噌烧 \$5.99
- Mummy Oyster 木乃伊生蚝 \$8



GRILLED SKEWERS / 烧烤

- Mongolian Lamb Skewers 羊肉串 ★ \$4.99
- Wagyu Beef Skewers 炭烤和牛 ★ \$6.99
- Grilled Oysters 烤生蚝 \$2.99
- Grilled Scallops 炭烤扇贝 \$12.99/3
- Arctic Black Cod Fillet 北极鳕鱼片 ★ \$7.99/2



肉类 MEATS

Wagyu Brisket 幼香和牛 \$7.99 (5oz)

Angus Prime Certified Rib-eye 精选安格斯牛眼肉 ★ \$12.99 (5oz)

Wagyu Short Rib W/Egg 和牛拌鸡蛋 ★ \$15.99 (5oz)

Chubby Cattle Signature Hand-Cut Wagyu Beef 牛魔王招牌手切牛肉 \$9.99 (2.5oz)

Beef Tongue 黑毛牛小舌 \$11.99 (4oz)

Beef Brisket Wrapped Enoki Mushrooms 金针菇肥牛卷 \$5.99

Beef Combo
(Brisket+Angus Prime Rib Eye+Australian Wagyu Short Rib)
和牛组合 (肥牛 + 牛眼肉 + 黑毛雪花牛) ★ \$24.99 (16oz)



Lamb Shank 羊腿肉★ \$7.99 (5oz)

Chicken Breast Slices 鸡肉卷 \$5.99 (5oz)

Kurobuta Pork Belly 黑豚五花肉 \$6.99 (5oz)

Kurobuta Pork Cheek 黑豚猪颈肉★ \$8.99 (5oz)



海鲜 SEAFOODS

Fresh Cod Fillet 新鲜鳕鱼片★ \$14.99

Oysters (Half / One Dozen) 生蚝 MP

Fresh Fish Fillet 新鲜活鱼片 \$7.99

Tiger Shrimp 老虎虾 \$7.99

Crab Sticks 蟹足棒 \$5.99

Seafood Combo Platter 海鲜拼盘★ \$29.99

Mussels 青口 \$7.99

Scallops 扇贝 \$8.99

Fresh Calamari 鲜鱿鱼 \$6.99

Seaweed Knots 海带结 \$3.99

Live Manila Clams 海瓜子 \$14.99

Live Shrimp 活虾 MP



面/豆腐

NOODLE/TOFU

Noodle Combo 面拼 (三色面)	\$6.99
Tomato Noodle 番茄面	\$3.99
Purple Yam Noodle 紫薯面	\$3.99
Green Tea Noodle 绿茶面	\$3.99
Udon Noodle 乌冬面	\$2.99
Wide Potato Noodle 牛魔王宽粉	\$3.99
Glass Noodle 粉丝	\$3.99
Taro Vermicelli Knots 芋丝扎	\$4.99
Sponge Tofu 冻豆腐	\$3.99
Soft Tofu 鲜豆腐	\$3.99
Fried Tofu 油豆腐	\$3.99
Fried Twist Crullers 油条	\$3.99
Sliced Rice Cake 韩国年糕	\$3.99
Fish Tofu 鱼豆腐	\$3.99
Stir-Fried Bean Curd Roll 响铃卷	\$4.99
Tofu Skin 腐竹	\$2.99
Sliced Fish Cake 鱼饼	\$4.99

肉丸

MEATBALLS

Hand-Made Meatball Combo 完美组合	\$12.99
Hand-Made Fish Balls 手打鱼丸	\$6.99/4pcs
House Shrimp Paste 手打鲜虾滑	\$8.99
House Pork Ball 手打猪肉丸	\$8.99/6pcs
Beef Tendon Balls 牛筋丸	\$5.49
Fish Ball Stuffing W/Roe 鱼籽鱼丸	\$7.99/6pcs
Fish Ball Stuffing W/Pork 福州鱼丸	\$7.99/6pcs
Lobster Meat Ball 龙虾球	\$7.99/6pcs
Inari Shrimp Paste 豆皮鲜虾滑	\$5.99/2pcs
Wagyu Beef Ball 和牛丸子	\$12.99/4pcs



其他 OTHERS

Special Beef Omasum 干层毛肚	\$6.95
Beef Throat 黄喉	\$4.99
Raw Egg 鸡蛋	\$0.75
Beef Tendon 牛筋	\$5.99
Duck Flippers 鸭掌	\$6.99
Luncheon Pork 午餐肉	\$4.99

Beef Tripe 牛百叶	\$5.99
Quail Eggs 鹌鹑蛋	\$4.99
Mini Pork Sausages 亲亲肠	\$5.99
House Special Pork Dumplings 燕丸饺	\$6.99
Pork Blood 猪血	\$5.99
Steamed Japanese Pearl Rice 白饭 (日本珍珠米)	\$0.99



蔬菜 VEGETABLES

Vegetable Combo Platter 蔬菜拼盘	\$13.99
Winter Melon 冬瓜片	\$3.59
Potato 土豆片	\$3.59
Tong Ho 茼蒿	\$3.59
Pumpkin 南瓜片	\$3.59
Chinese Yam 山药片	\$3.59
Sweet Corn 玉米	\$3.59
Lettuce 生菜	\$3.59
Baby Bamboo Shoots 笋尖	\$3.59
Tomato 番茄	\$3.59
A-Choy A菜	\$3.59
Watercress 西洋菜	\$3.59



Daikon 白萝卜	\$3.59
Spinach 菠菜	\$3.59
Baby Bok Choy 青江菜	\$3.59
Lotus Root 莲藕片	\$3.59
Napa Cabbage 大白菜	\$3.59
Taro Root 芋头片	\$3.59
Mixed Mushroom Basket 菌类拼盘	\$13.99
Enoki Mushrooms 金针菇	\$3.59
White Beech Mushrooms 白玉菇	\$3.59
Wood Ear Mushrooms 木耳	\$3.59
Oyster Mushrooms 鲜蘑菇	\$3.59
Shitake Mushrooms 鲜冬菇	\$3.59
King Oyster Mushrooms 杏鲍菇	\$3.59





魔王
CHUBBY CATTLE

CHEF'S RECOMMENDATIONS

COLD APPETIZER / 冷盘



Wagyu Tataki
和牛沙拉
\$17



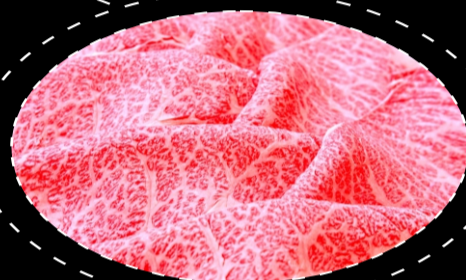
Wagyu Yukke
生拌和牛
\$14



CHUBBY CATTLE SPECIAL 特级推介

A5 Wagyu Beef 神户牛肉★
\$12 per oz (2oz minimum)

A5 Japanese Wagyu Sashimi
A5日本和牛刺身★
\$30



SOUS-VIDE (SLOW COOKED) 分子美食



Slow Cooked Wagyu
(Hot pot/Charcoal Grill)
低温慢煮和牛 (火锅/烧烤)
\$19.99



Slow Cooked Wagyu Beef Tongue
(Hot pot/Charcoal Grill)
低温慢煮牛舌 (火锅/烧烤) \$19.99



Maki Roll
Uni Wagyu Gunkan Maki
炙烧和牛海胆卷
\$24



Foie Gras Wagyu Gunkan Maki
炙烧和牛鹅肝卷 \$24



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NIKU SUSHI



Wagyu Nigiri 和牛寿司
\$12



Aburi Wagyu Uni Nigiri
炙烧和牛海胆寿司
\$18 ★



Wagyu Uni Nigiri
和牛海胆寿司
\$18



Aburi Wagyu Nigiri
炙烧和牛寿司 \$14



Aburi Wagyu Foie Gras Nigiri
炙烧和牛鹅肝寿司
\$18



ENTREES / 拌饭



Foie Gras Isiyaki Kobe Bibimbap
黑松露鹅肝神户牛拌饭 ★
(Must try) \$28



Wagyu Shabu Shabu Don
和牛盖烧丼
\$22



Wagyu Ya Style Bibimbap
鸡蛋和牛拌饭
\$15



Rainbow Soup Dumplings
(Wagyu Beef)
五彩小笼包 (和牛)
\$14.99



CHEF'S RECOMMENDATIONS

主厨心得



French Sous-vide (Charcoal Grill or Hot Pot)

法式慢煮（炭烤/火锅）

低温慢煮技术(Sous-vide)源自法语，英文叫“slow-cook”是“真空烹调法”的意思；是以科学化研究，找出每种食材的蛋白细胞受热爆破温度范围，从而计算出爆破温度以内，食物便能在最适合的温度中释放出最多的谷氨酸钠，既最原汁原味，质感与营养也是最佳状态，是众多米其林餐厅热爱的一种烹调技术！

经过法式慢煮后的食材无论是炭烤或火锅都是色香味俱全的完美之作！

Sous-vide is derived from French, meaning “slow-cook” or “vacuum-cooking method”. This method of cooking involves scientific research to find the temperature range of protein cells in the food. By targeting the minimum temperature at which proteins denature, it is almost impossible to over cook your food. This cooking technique first appeared in the 18th century. In the 1970's, French chef's began using it to cook their signature dishes, along with molecular cuisine. The trend of slow cooking has become popular in the international food industry— it is a cooking technique that many Michelin chefs love!

The slow vacuum cooking method is the newest technique in French cuisine, whether it is a charcoal grill or a hot pot, it is perfect for both color and flavor!

French Slow Cook Australian Wagyu

法式慢煮和牛

把真空处理过的 澳洲和牛 经过低温慢煮 方法使肉质保持在最完美的状态 最后经过使用苹果木的烟熏方法把色香味在烟熏的高温、高湿条件下，肉料中的自身消化酶被活化，从而使肉质软化，而且苹果木所具有的特有的香味，使烟熏后的 澳洲和牛 具有特殊的风味 再搭配特制酱汁 不管“视觉”和“味觉”也是一大享受！！

Slow vacuum cooking method will keep the Australian Wagyu in a perfect form. Additionally, we smoked the Australian wagyu by using Apple Wood. This will help soften the meat, and the unique aroma of the apple wood makes the smoked Australian Wagyu have a special flavor. The Apple Wood aroma also the best match for our House Special Sauce!

