Hiori

A name derived from the Japanese word which means weaving fire, Hiori harnesses the art of teppanyaki with creative energy and precision. Our chefs shape authentic, ingredient driven dishes that capture the essence of culinary performance.

A LA CARTE SELECTION

Appetisers

Garlic Mushroom Salad 700
Seasonal Mushrooms, Garlic Soy Dressing, Poached Egg

Ponzu Oyster 750
White Ponzu Sauce, Kombu Oil, Pickled Ginger

Spicy Shinshu Salmon Tartare 900
Crispy Sushi Rice, Jalapenos, Ikura

Truffle Toro 1,800
Truffle Soy Sauce, Poached Egg Yolk

Wagyu Bresaola 650
Melon, Sudachi Zest

Duck Truffle Gyoza 950
Duck and Truffle Dumplings, Yuzu Ponzu Sauce

Chateaubriand Sando 3,800
Homemade BBQ Sauce

Soups

Butternut Squash Velouté 700
Hokkaido Scallop, Shiso Oil

Free Range Chicken Consommé Soup 800
Scallop and Shrimp Ravioli, Hamaguri Clam

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax.
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.
Our choice of suppliers and local produce – including fish, meat, dairy, gluten, fruits and vegetables – is informed by our commitment to sustainability.

Vegetables

Kamonasu Yaki-Bitashi 1,200
Grilled Kyoto Eggplant, Hon-Katsuobushi Flakes

Grilled Seasonal Vegetables 690
Ginger Miso

Seafoods Kindly allow 15 minutes for preparation

Canadian Lobster 3,800
Garlic Butter Soy Sauce, Spinach

Taraba King Crab 3,500
Garlic Butter, Brown Butter Ponzu Sauce

Tamakue Kombu-Mushi 2,200
Kombu Steamed Grouper, Brown Butter Soy Sauce, Kabosu Citrus

Meats & Poultry Kindly allow 15 minutes for preparation

Hitachi Wagyu Sirloin Steak 3,800
Miso Horseradish, Pickled Jalapenos

Hitachi Wagyu Tenderloin Steak 4,500
Miso Horseradish, Pickled Jalapenos

Hitachi Wagyu Ribeye Sukiyaki 3,300
Forest Mushroom Sauce, Egg Yolk

AUS Lamb Tenderloin 1,800
Umeboshi Lamb Jus, Sansho Apricot

Klong Phai Farm Duck Breast 900
Duck Fat Grilled Leeks, Yama-Wasabi Soy Sauce

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Rice & Noodles

Garlic Rice 550
Pickled Wasabi Leaves

Sudachi Reimen 550
Chilled Kombu Soup, Morioka Strach Noodle

Sansho Keema Curry 750
Wagyu Keema Curry with Rice

Desserts

Amaguri Ice Cream 520
Chestnut Ice Cream, Miso Chocolate Shaves

Mille-feuille 520
Okinawa Brown Sugar Cream, Red Bean

70% Aman Signature Chocolate Miso Tart 520
Nikka Whisky Ice Cream, Buckwheat Chantilly

Furenchi Tōsuto 520
Apple Sansho Tatin

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