

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

Daikon Salad

Ginger Plum Dressing, Shirauo Chips

Ponzu Oyster

White Ponzu, Shiso Oil

Shinshu Salmon Tartare

Sakura Wood-Smoked Shinshu Salmon, Uni,
Ikura, Brioche Toast

Truffle Toro

Yuzu Soy Sauce, Pomelo

Taraba Cream Croquette

Uni, Tosazu Jelly

Wagyu Bresaola

Melon, Sudachi Zest

Chateaubriand Sando

Homemade BBQ Sauce

Soups

White Asparagus Miso Soup

Edamame Mochi, Aman Extra Virgin Olive Oil

Wagyu Consommé

Kuruma Shrimp and Scallop Dumpling, White Asparagus

Vegetables

Takenoko

Bamboo Shoot, Hokki Clam, Wakame

Garlic Mushrooms

Garlic Butter Sauce, Spicy Crumbles

Grilled Seasonal Vegetables

Ginger Miso

Seafood *Kindly allow 15 minutes for preparation*

Canadian Lobster

Garlic Butter, Spinach, Shokupan Bread

Taraba King Crab

Garlic Butter, Butter Ponzu Sauce

Kinmedai Snapper

Braised Spring Vegetables, Renkon Mochi, Wasabi Vinaigrette

Meats & Poultry *Kindly allow 15 minutes for preparation*

Hitachi Wagyu Sirloin Steak

Miso Horseradish, Pickled Jalapeno

Hitachi Wagyu Tenderloin Steak

Miso Horseradish, Pickled Jalapeno

Hitachi Wagyu Ribeye Sukiyaki

Egg Yolk

Yuzu Kosho Koji Chicken Breast

Wasabi Chimichurri, Yuzu Foam

Miso Kurobuta

Miso-Marinated Kurobuta Pork Collar, Wasabi Mustard

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, fruits and vegetables - is informed by our commitment to sustainability.

Rice & Noodles

Garlic Rice

Pickled Wasabi

Chilled Dandan Noodles

Walnut Soup, Mushroom, Chilli Oil

Wagyu Curry Rice

Chef Yoji's Signature Peach Curry, Wagyu

Desserts

Sakura Anmitsu

Sakura Ice Cream, Cherry, White Beans Compote

Miso Cheesecake

Matcha Sauce

70% Aman Signature Chocolate Palet

Yuzu Sorbet, Citrus Mikado

Furenchi Tōsuto

Shiso and Strawberry Salad, Caramel