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

Fruit Tomato Salad
Seasonal Greens, Yuzu Miso Dressing

Ponzu Oyster
White Ponzu Sauce, Kombu Oil, Pickled Ginger

Truffle Toro
Truffle Soy Sauce, Poached Egg Yolk

Wagyu Bresaola
Melon, Sudachi Zest

Chateaubriand Sando
Homemade BBQ Sauce

Soups

White Corn Miso Soup
Edamame Mochi, Aman Extra Virgin Olive Oil

Wagyu Consommé Soup
Scallop and Shrimp Dumpling, Kyoto Eggplant

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.

Vegetables

Fruit Tomato Kombu Yaki
Shiso Miso, Honey Sesame Miso

Garlic Mushrooms
Garlic Butter, Spicy Crumbles

Grilled Seasonal Vegetables
Ginger Miso

Seafood Kindly allow 15 minutes for preparation

Canadian Lobster
Kinome Bisque Sauce

Taraba King Crab
Brown Butter Ponzu Sauce

Ponzu Hamachi
Crushed Radish and Pomelo, Yuzu Ponzu Sauce

Meats & Poultry Kindly allow 15 minutes for preparation

Hitachi Wagyu Sirloin Steak
Miso Horseradish, Pickled Jalapenos

Hitachi Wagyu Tenderloin Steak
Miso Horseradish, Pickled Jalapenos

Hitachi Wagyu Ribeye Sukiyaki
Egg Yolk

Lamb Tenderloin
Umeboshi Lamb Jus, Sansho Apricot

Yuzu Kosho Koji Chicken Breast
Wasabi Chimichurri, Yuzu Foam

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Rice & Noodles

Garlic Rice
Pickled Wasabi Leaves

Sudachi Somen
Chilled Kombu Soup, Sudachi Citrus

Sansho Keema Curry
Wagyu Keema Curry with Rice

Desserts

Mizu Yokan
Red Bean Jelly, White Almond Ice Cream

Mille-feuille
Okinawa Brown Sugar Cream

70% Aman Signature Chocolate Palet
Yuzu Sherbet

Furenchi Tōsuto
Lacto-Fermented Mango Salad, Caramel

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