

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

Toro Ikura

Soy-Marinade Salmon Roe, Wasabi

Taraba King Crab Croquette

Hokkaido Sea Urchin, Tosazu Jelly

Wagyu Omelette

Miso-Braised Oxtail, Mushroom Sauce, Truffle

Wagyu Bresaola

Seasonal Fruits, Sudachi Zest

Chateaubriand Sando

Homemade BBQ Sauce

Soups

Wagyu Consommé

Dry-Aged Grouper, Winter Truffle

White Corn Miso Soup

Pumpkin Dango, Aman Signature Olive Oil

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

Grilled Seasonal Vegetables

Ginger Miso

Renkon Mochi

Lotus Root Dumplings, Sansho Salt

Giant Shiitake Mushroom

Garlic Butter, Spicy Crumbles

Seafood *Kindly allow 15 minutes for preparation*

Canadian Lobster

Lemon, Kinome Butter

Taraba King Crab

Butter Ponzu Sauce

Miso Shinshu Salmon

Miso Sabayon, Ikura

Dry-Aged Kue

Japanese Grouper, Wasabi Cream Sauce

Meats & Poultry *Kindly allow 15 minutes for preparation*

Hitachi Wagyu Sirloin Steak

Garlic Soy Sauce

Hitachi Wagyu Tenderloin Steak

Garlic Soy Sauce

Hitachi Wagyu Ribeye Sukiyaki

Seasonal Mushroom, Egg Yolk

Yuzu Kosho Koji Chicken Breast

Wasabi Chimichurri, Yuzu Foam

Miso Kurobuta

Miso-Marinated 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 Leaves

Wagyu Curry Rice

Braised Beef Tongue, Pickled Ginger

Chilled Dandan Noodles

Walnut Soup, Mushroom, Chilli Oil

Desserts

Melon Puff Choux

Japanese Strawberry Shortcake

70% Aman Signature Chocolate Palet, Yuzu Sorbet, Citrus Mikado

Anmitsu