

Hiori

*Hiori*: A name derived from the Japanese words for weaving fire.

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Harnessing the art of teppanyaki with creative energy and precision, our chefs shape authentic, ingredient-driven dishes that capture the essence of culinary performance.

## THE FESTIVE JOURNEY

### TSUKIDASHI

#### KOJI BRESAOLA

Hokkaido Sea Urchin, Organic Edible Flowers

#### CHAMPAGNE OYSTER

Caviar Cream, Shiso Oil

#### RENKON KATSU

Lotus Root Cutlet, Tofu Cheese, Winter Truffle

#### WAGYU DASHI BROTH

Dry-Aged Hata Grouper, Winter Melon

#### FRUIT TOMATO SALAD

Mustard Leaves, Tosazu Jelly

#### MAGURO NOTEN

Soy-Braised Tuna Head,  
Miso Chocolate Shaves

### MAIN COURSE

#### A CHOICE OF

#### WAGYU BEEF TENDERLOIN

Bordelaise Sauce, Giant Shiitake Mushroom

or

#### CHALLAN DUCK BREAST

Red Wine Reduction, Amao Strawberry

### RICE AND NOODLE

#### MARSUTAKE YAKI ONIGIRI

Teppanyaki Rice Ball, Matsutake Mushroom,  
Ankeke Sauce

### DESSERTS

#### MIZU SHINGHEN MOCHI

#### MONT BLANC PARFAIT

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.