Hiori

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

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

HIORI JOURNEY

6,900 PER PERSON

APPETISERS

BUTTERNUT SQUASH VELOUTÉ
Hokkaido Scallop, Shiso Oil

DUCK TRUFFLE GYOZA
Duck and Truffle Dumplings, Yuzu Ponzu

KAMONASU YAKI-BITASHI
Grilled Kyoto Eggplant, Hon-Katsuobushi Flakes

TAMAKUE KOMBU-MUSHI
Kombu Steamed Grouper,
Brown Butter Soy Sauce, Kabosu Citrus

MAIN COURSE

A CHOICE OF

HITACHI WAGYU SIRLOIN STEAK
Garlic Soy Sauce

or

HITACHI WAGYU RIBEYE SUKIYAKI
Forest Mushroom Sauce, Egg Yolk

or

CANADIAN LOBSTER
Garlic Butter Soy Sauce

WINE & SAKE PAIRING

3,500 | 4 GLASSES

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.

RICE AND NOODLES

A CHOICE OF

GARLIC RICE
Pickled Wasabi Leaves

or

SANSHO KEEMA CURRY
Wagyu Keema Curry with Rice

or

SUDACHI REIMEN
Chilled Kombu Soup, Morioka Starch Noodles

DESSERT

AMAGURI ICE CREAM
Chestnut Ice Cream, Miso Chocolate Shaves

FURENCHI TŌSUTO
Apple Sansho Tatin