

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.

HIORI JOURNEY

APPETISERS

WAGYU CONSOMMÉ

Scallop and Shrimp Dumpling,
Kyoto Eggplant

TRUFFLE TORO

Truffle Soy Sauce, Poached Egg Yolk

FRUIT TOMATO KOMBU YAKI

Shiso Miso, Honey Sesame Miso

PONZU HAMACHI

Crushed Radish and Pomelo,
Yuzu Ponzu Sauce

MAIN COURSE

A CHOICE OF

HITACHI WAGYU SIRLOIN STEAK

Miso Horseradish, Pickled Jalapenos

or

HITACHI WAGYU RIBEYE SUKIYAKI

Egg Yolk

or

CANADIAN LOBSTER

Kinome Bisque Sauce

RICE AND NOODLES

A CHOICE OF

GARLIC RICE

Pickled Wasabi Leaves

or

SANSHO KEEMA CURRY

Wagyu Keema Curry with Rice

or

SUDACHI SOMEN

Chilled Kombu Soup, Sudachi Citrus

DESSERT

MIZU YOKAN

Red Bean Jelly, White Almond Ice Cream

FURENCHI TÔSUTO

Lacto-Fermented Mango Salad, Caramel

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.