

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

APPETISERS

WAGYU CONSOMMÉ

Dry-Aged Grouper, Winter Truffle

CAVIAR HOTATE

Hokkaido Scallop Sashimi, Caviar Cream

TARABA KING CRAB CROQUETTE

Sea Urchin, Tosazu Jelly

DAIKON SALAD

Ginger Plum Dressing, Shirauo Chips

MISO SHINSHU SALMON

Miso Sabayon, Ikura

MAIN COURSE

A CHOICE OF

HITACHI WAGYU SIRLOIN STEAK

Garlic Soy Sauce

or

HITACHI WAGYU RIBEYE SUKIYAKI

Seasonal Mushrooms, Egg Yolk

or

CANADIAN LOBSTER

Kinome Butter, Lemon

RICE AND NOODLES

A CHOICE OF

GARLIC RICE

Pickled Wasabi Leaves

or

WAGYU CURRY RICE

Braised Beef Tongue, Pickled Ginger

or

CHILLED DANDAN NOODLE

Walnut Soup, Mushroom, Chilli Oil

DESSERT

JAPANESE STRAWBERRY SHORTCAKE

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.