

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

Abalone, Radish

YUZU KAMPACHI

Amberjack Sashimi, Yuzu Vinaigrette,
Tosazu Jelly

TARABA KING CRAB CROQUETTE

Sea Urchin

WASABINA SALAD

Garlic Soy Dressing, Kyoto Pink Radish,
Gobo Chips

SINSHU SALMON

White Miso Sabayon, Ikura

MAIN COURSE

A CHOICE OF

KASHIWABARA WAGYU SIRLOIN STEAK

Garlic Soy Sauce

or

KASHIWABARA WAGYU RIBEYE SUKIYAKI

Seasonal Mushrooms, Egg Yolk

or

CANADIAN LOBSTER

Lemon Kinome Butter

RICE AND NOODLE

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 OF THE DAY

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.