# HIORI

AMAN NAI LERT BANGKOK

## MENUS

*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.*

Lunch 12pm to 2pm · Dinner 5.30pm to 11pm

# A LA CARTE SELECTION

## APPETISERS

### Fruit Tomato Salad
Seasonal Greens, Yuzu Miso Dressing

### Ponzu Oyster
White Ponzu Sauce, Kombu Oil, Pickled Ginger

### Truffle Toro
Truffle Soy Sauce, Poached Egg Yolk

### Wagyu Bresaola
Melon, Sudachi Zest

### Chateaubriand Sando
Homemade BBQ Sauce

## SOUPS

### White Corn Miso Soup
Edamame Mochi, Aman Extra Virgin Olive Oil

### Wagyu Consommé Soup
Scallop and Shrimp Dumpling, Kyoto Eggplant

## VEGETABLES

### Fruit Tomato Kombu Yaki
Shiso Miso, Honey Sesame Miso

### Garlic Mushrooms
Garlic Butter, Spicy Crumbles

### Grilled Seasonal Vegetables
Ginger Miso

Prices are in Thai Baht and subject to a 10% service charge and 7% government tax.

# A LA CARTE SELECTION

## SEAFOOD

KINDLY ALLOW 15 MINUTES FOR PREPARATION

Canadian Lobster
Kinome Bisque Sauce

Taraba King Crab
Brown Butter Ponzu Sauce

Ponzu Hamachi
Crushed Radish and Pomelo, Yuzu Ponzu Sauce

## MEATS & POULTRY

KINDLY ALLOW 15 MINUTES FOR PREPARATION

Hitachi Wagyu Sirloin Steak
Miso Horseradish, Pickled Jalapenos

Hitachi Wagyu Tenderloin Steak
Miso Horseradish, Pickled Jalapenos

Hitachi Wagyu Ribeye Sukiyaki
Egg Yolk

Lamb Tenderloin
Umeboshi Lamb Jus, Sansho Apricot

Yuzu Kosho Koji Chicken Breast
Wasabi Chimichurri, Yuzu Foam

## RICE & NOODLES

Garlic Rice
Pickled Wasabi Leaves

Sudachi Somen
Chilled Kombu Soup, Sudachi Citrus

Sansho Keema Curry
Wagyu Keema Curry with Rice

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# A LA CARTE SELECTION

## DESSERTS

Mizu Yokan
Red Bean Jelly, White Almond Ice Cream

Mille-feuille
Okinawa Brown Sugar Cream

70% Aman Signature Chocolate Palet
Yuzu Sherbet

Furenchi Tosuto
Lacto-Fermented Mango Salad, Caramel

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# HIORI SET LUNCH

## APPETISERS

### TAMAGOYAKI
Scallion Omelet, Mushroom Ankake Sauce

### SEASONAL FISH SASHIMI
Chef's Creation of the day

### GREEN SALAD
Garlic Soy Dressing, Vegetable Chips

### OSHINKO
Pickled Vegetables

### NAMBAN ZUKE
Seasonal Fish Escabeche

### NIMONO
Braised Vegetables

## MAIN COURSE

A CHOICE OF

### YUZU PONZU HAMACHI
Crashed Radish and Pomelo, Yuzu Ponzu Sauce

*OR*

### WAGYU SIRLOIN SUKIYAKI
Egg Yolk, Grilled Seasonal Vegetables

*OR*

### NIIGATA BEEF SIRLOIN STEAK
Garlic Soy Sauce, Pickles

## RICE

### GARLIC RICE
Miso Soup

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# HIORI SET LUNCH

## DESSERT

### MIZU YOKAN
Red Bean Jelly, White Almond Ice Cream

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# 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

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# HIORI JOURNEY

*OR*

SUDACHI SOMEN
Chilled Kombu Soup, Sudachi Citrus

## DESSERT

MIZU YOKAN
Red Bean Jelly, White Almond Ice Cream

FURENCHI TOSUTO
Lacto-Fermented Mango Salad, Caramel

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