

HIYA kitchen is an expression for the love of Japanese cuisine.  
Our inventive and often natural cooking style combines the familiar flavors of classic Japanese dishes  
using premium ingredients and modern techniques.

### **SASHIMI**

Sake (Salmon from Norway) 2 pcs / 6 pcs	80 / 218
Hiramasa (Yellowtail Amberjack from Japan) 2 pcs / 4 pcs	90 / 168
Hotate (Scallops from Japan) 2 pcs / 4 pcs	90 / 168
Akami (Lean Tuna from Japan) 2 pcs / 4 pcs	100 / 188
Chu-toro (Medium Fatty Tuna from Japan) 2 pcs / 4 pcs	138 / 268
O-toro (Fatty Tuna from Japan) 2 pcs / 4 pcs	168 / 328
Assorted Sashimi Plate 3 pcs / 6 pcs	138 / 248
Premium Assorted Sashimi Plate 10 pcs	488

### **CHILLED**

Seasonal Homemade Pickles	35
Edamame with Roasted Sesame Sauce on the Side	45
Seabass Roll, Myoga & Shiso Salad, Crispy Potato	138
Asian Pear and Avocado Salad, Radish, Tofu Dressing	138
Bluefin Tuna Tartar (70g) Premium Oscietra Caviar, Fresh Wasabi with Steamed Brioche	298

### **TEMACO (1 PIECE)**

Seared Salmon, Sushi Rice, Spiced Cabbage, Tosazu Jelly	100
Marinated Tuna, Scallion, Tobiko, Sushi Rice, Avocado, Fresh Wasabi	118
Slow Cooked Pork Shoulder, Roasted Pineapple, Pickled Chili (Inspired by the "Taco El Pastor")	100
Seasonal Vegetables, Sushi Rice, Tomato Miso, Seaweed Vinaigrette	100

#### **HIYA LUNCH BENTO BOXES\***

##### **CHICKEN KARAAGE BENTO BOX 218**

Ramen Noodle, Japanese Egg Yolk, Crispy Chicken Skin

##### **BEEF GYUDON BENTO BOX 228**

Roasted Beef With Garlic, Onion & Mushrooms, Dashi Tamago  
Steamed Rice, Pickles

##### **SALMON TERIYAKI BENTO BOX 228**

Chirashi Bowl (Sushi Rice, Vegetables)

\*Vegetarian option upon request

Please ask your server regarding any vegetarian or vegan request  
All prices quoted are in RMB and are inclusive of tax and service charge

## TEMPURA

Wagyu Beef Agemono, Kewpie Mayo, Katsuobushi 2 pcs	58
Black Cod Tempura, Shiso, Yuzu and Egg Emulsion 2 pcs	158
Triple Yellow Chicken Karaage, Lemon, Salt	100
Broccoli Tempura, Kimchi Dressing & Aged Parmesan	100

## HIBACHI GRILL / INSPIRED BY CLASSICS

Stuffed Chicken Wings, Pickled Turnip and Chilli 1 pc	45
Crumbed Tonkatsu Pork Loin (from Spain), Steamed Rice, White Cabbage & Wasabi Ketchup	288
Pan Seared Black Cod, Glazed Root Vegetable, Lobster Curry Sauce, Furikake	338
Beef Gyudon, Egg Yolk, Steamed Rice, Shiitake Mushroom <i>(For 2 People to Share)</i>	338*
*Add Extras (Seared Foie Gras +70 / Wagyu Beef +80 / Tibetan Black Truffle 10g +100)	
Sanchoku Australian Wagyu Ribeye M6 (150g), Ginger, Garlic Crisps, Roasted Eggplant Puree, Sesame	338
Snow Dragon Wagyu Sirlion A5, Kinpira Vegetables, Citrus Salt	338 / 100g**

\*\*Please check with server

### TASTE OF HIYA

*(For 2 People to Share)*

1488 for 2 people

*390 per person with 4 courses sake/wine pairing (100ml/gls)*

House-made Snacks

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Chef's Selection of Sashimi 6 pcs

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Hokkaido Pumpkin Chanwamushi, Smoked King Crab, Dashi Jelly

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Tuna Temaco with Scallion, Tobiko, Sushi Rice, Avocado, Fresh Wasabi 2 pcs

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Roasted Mushroom Miso Soup, Grilled Sudachi Lime, Black Truffle

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Black Tiger Prawn Tempura, Mustard Dressing, Toasted Nori 2 pcs

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Sanchoku Australian Wagyu Ribeye M6 (150g), Kinpira Vegetables

Or

Pan Seared Black Cod, Glazed Root Vegetable, Lobster Curry Sauce, Furikake

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Pre-dessert

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Fuji Mount Blanc

## DESSERTS

Coconut Rice Pudding	100
Warm rice pudding, fresh mango, coconut caramel and sorbet	
Okinawa Purple Potato Cheesecake	100
Yuzu pink potato cheesecake, Japanese cotton sponge, purple potato ice cream and blueberry consommé	
Fuji Mount Blanc	100
Chestnut parfait, mandarin sudachi gel, Kalingo chocolate sauce, hazelnut maple leaves	
Miso Purin Flan	100
Miso butterscotch, soya bean powder, almond milk veil, cherry in sherry sake	

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