





# “日山”連續10年


日本東京米芝蓮一星

(2011 - 2020)



 Hiyamahk

 Hiyamahk

 [thefoodstoryhk.com/hiyamahk](http://thefoodstoryhk.com/hiyamahk)



時を超えた、和牛のもてなしを。

Hiyama Presenting Wagyu Across Time

「日山」是歷史悠久的日本和牛供應商，自1912年開店至今已逾百年，以嚴謹的態度挑選最優質的和牛。在1935年，「日山」在東京開設首間壽喜燒店，亦是唯一一間在日本供應傳統壽喜燒的餐廳。「日山」致力為顧客提供優質的和牛及傳承日本正宗味道，已連續10年榮獲東京米芝蓮一星。「日山」進駐香港，開設首間海外分店，將品牌邁向國際化。

Hiyama, one of the oldest and finest beef suppliers in Japan, started as a butchery business in 1912. In 1935, Hiyama officially opened its first sukiyaki restaurant in Tokyo. It aims at delivering authentic Japanese classic dishes. Hiyama was awarded one MICHELIN star in Tokyo for 10 consecutive years. Now opening their first overseas franchise in Hong Kong.



## 肉眼 Rib Eye

リブローズ

肉眼位於頸側的肩胛和腰側的西冷之間 肉質細嫩 味道豐富  
具備赤身肉和霜降肉的多重風味組合

The rib eye is situated between the neck-side scapula and the loin-side sirloin. It boasts a tender texture and a rich flavor, showcasing a delightful combination of lean meat and marbling, offering a multi-dimensional flavor experience.

## 西冷 Sirloin

サーロイン

位於背部中央 適量的大理石花紋 肉質中帶有霜降的香甜味道  
咀嚼時在口中迅速散開 散發出濃郁的牛肉風味

Sirloin located in the center of the back, it features a moderate amount of marbling, which adds to its rich flavor. The meat has a sweet and savory taste from the intramuscular fat. When chewed, it quickly disperses in the mouth, releasing a pronounced beefy flavor.

## 肩胛 Chuck Roll

肩ローズ

背部近頸至腰部肌肉 充滿均勻的大理石紋理 味道鮮美  
以薄片形式享用更能彰顯其濃郁的風味

Chuck roll from the neck to the loin, filled with evenly distributed marbling, boasts a delicious flavor. It is best savored when thinly sliced, as it enhances the richness of its taste.

## 後腰脊 Rump Cap

ランプ

連接西冷 由腰至臀部的紅肉部位 素有<赤身の王様>的稱號  
可分割成6個食用部件 佔全牛重量的9-10% 肉香濃郁 質感柔嫩

Connecting to the sirloin, the red meat section from the waist to the hip is known by the title of 'King of the Red Meat.' It can be divided into six edible parts, accounting for 9-10% of the total weight of the cow. The meat is fragrant and has a tender texture.

若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡  
Please inform us of any food allergies or dietary requirements prior to ordering

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# 日山・特選

HIYAMA PREMIUM DINNER SET



# 日山・特選

## HIYAMA PREMIUM DINNER SET

### 前菜

明蝦、海膽、若桃、梅素麵、鰹魚汁  
車海老、雲丹、若桃、梅そうめん、鰹だし  
Kuruma Prawn, Sea Urchin, Baby Peach,  
Ume Somen, Bonito Sauce

### 刺身

刺身三品盛  
特選刺身三点盛り  
Sashimi Platter 3 Types

### 煮物

A5和牛肩胛、無花果、生湯葉  
A5和牛肩ロース、いちじく、生湯葉  
A5 Wagyu Chuck Roll, Figs, Fresh Yuba

### 揚物

鮑魚脆炸、海膽紫蘇天婦羅  
鮑の唐揚げ、雲丹の紫蘇巻き天婦羅  
Abalone Karaage, Sea Urchin Shiso Tempura

### 壽喜焼

A5和牛嚴選 肉眼 部位1片  
野菜盛  
本日の特選A5和牛 リブロース 1枚、野菜の盛り合わせ  
Selection of A5 Wagyu Rib Eye 1 Piece,  
Assorted Vegetables

日本米飯、漬物  
国産米ご飯、漬げ物  
Japanese Rice, Assorted Pickles

### 涮涮鍋

A5和牛嚴選 西冷 部位1片  
野菜盛  
本日の特選A5和牛 サーロイン 1枚、野菜の盛り合わせ  
Selection of A5 Wagyu Sirloin 1 Piece,  
Assorted Vegetables

稲庭烏冬 (冷 / 熱)  
稲庭うどん (冷たい / 温かい)  
Inaniwa Udon (Cold / Hot)

### 甘味

季節果物  
旬の果物  
Seasonal Fruit

### 追加

A5和牛精選部位  
本日の特選A5和牛  
Daily Selection of A5 Wagyu  
\$ 268 (枚 / each)

野菜盛合  
野菜の盛り合わせ  
Assorted Vegetables  
\$ 108

每位 \$1,388

お一人様 per person

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# 日山・夏祭

## HIYAMA SUMMER FESTIVAL MENU

### 先付・青森 睡魔祭

鮪魚、烏賊、海膽  
マグロ、イカ、ウニ  
Tuna, Squid, Sea Urchin

### 壽喜燒・昭和風味

A5和牛嚴選 西冷 部位1片  
野菜五品盛  
特選A5和牛サーロイン1枚・  
野菜の盛り合わせ  
Selection of A5 Wagyu Sirloin 1 Piece,  
Assorted Vegetables

### 焼物・徳島 阿波舞祭

阿波尾雞、炭燒  
阿波尾雞、炭火焼き  
Tokushima Chicken, Sumiyaki

### 御食

日本米飯、漬物及味噌湯  
國產米ご飯、漬物と味噌汁  
Japanese Rice, Pickles, Miso Soup

或または

### 逸品・仙台 七夕祭

和牛舌、南蠻味噌  
和牛タン、南蛮味噌  
Wagyu Tongue, Nanban Miso

稻庭烏冬 (冷 / 熱)  
稲庭うどん (冷たい / 温かい)  
Inaniwa Udon (Cold / Hot)

### 鍋物・京都 祇園祭

穴子、柳川鍋  
穴子の柳川鍋  
Anago Yanagawa-nabe

### 甘味

季節果物  
旬の果物  
Seasonal Fruit

### 追加

A5和牛精選部位  
本日の特選A5和牛  
Daily Selection of A5 Wagyu  
\$ 268 (枚 / each)

野菜盛合  
野菜の盛り合わせ  
Assorted Vegetables  
\$ 108

每位 \$1,088

お一人様 per person

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# 日山・A5和牛三重壽喜燒套餐

HIYAMA A5 WAGYU TRIPLE SUKIYAKI SET



# 日山・A5和牛三重壽喜燒套餐

## HIYAMA A5 WAGYU TRIPLE SUKIYAKI SET

### 前菜

季節前菜四品盛  
季節先付4品盛り  
Seasonal Starter 4 Types

### 壽喜燒

A5和牛嚴選 肩胛蓋肉、肩胛肉眼、肩胛羽下 部位各1片  
野菜五品盛  
特選A5和牛 肩ロースカブリ、肩ロース芯、肩ザブトン 1枚・  
野菜の盛り合わせ  
Selection of A5 Wagyu Chuck Roll Cap, Chuck Eye Roll,  
Chuck Flap ( 1 Piece Each ), Assorted Vegetables

### Served with

ランチセットに含まれています

### 日本米飯、漬物、味噌湯 及 甜點

Japanese Rice, Pickles, Miso Soup & Daily Dessert  
国産米ご飯、漬け物、味噌汁、本日のデザート

### 追加

A5和牛精選部位  
本日の特選A5和牛  
Daily Selection of A5 Wagyu  
\$ 268 ( 枚 / each )

野菜盛合  
野菜の盛り合わせ  
Assorted Vegetables  
\$ 108

每位 \$698

お一人様 per person

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# 日山・晚市套餐

## HIYAMA SET DINNER

### 前菜

季節前菜四品盛  
季節先付4品盛り  
Seasonal Starter 4 Types

Choice of  
選んでください

**慢煮黑豚鞍件青橘味噌** \$368  
Slow-cooked Pork Rack with Sudachi Miso  
黒豚鞍とすだち味噌の煮込み

**九州地雞三品盛** \$388  
(炭火串焼、唐揚げ雞、滑蛋丼飯)  
Kyushu Chicken Assortment 3 Types  
(Chicken Skewers, Chicken Karaage, Oyakodon)  
九州地雞三品盛り合わせ  
(焼き鳥、唐揚げ、親子丼)

**銀鱈魚西京焼** \$468  
Black Cod Saikyo Yaki  
銀だらの西京焼き

Served with  
ランチセットに含まれています

**日本米飯、漬物、味噌湯及甜點**  
Japanese Rice, Pickles, Miso Soup & Daily Dessert  
国産米ご飯、漬け物、味噌汁、本日のデザート

# 前菜

## STARTER

脆炸和牛薯波  
揚げ和牛ポテトボール  
Fried Stuffed Wagyu Potato Balls

\$68

枝豆  
えだまめ  
Edamame

\$58

味醂魚干  
焼きフグ  
Grilled Dried Fish with Mirin

\$88

野菜沙律  
グリーンサラダ  
Green Salad

\$98

A5和牛韃靼  
A5和牛のタルタル  
A5 Wagyu Tartare

\$188

雜錦刺身沙律  
刺身サラダ  
Assorted Sashimi Salad

\$168

薄焼和牛沙律伴日山醬汁  
和牛サラダ日山ドレッシング  
Wagyu Tataki Salad with Hiyama Sauce

\$208

清酒煮南非鮑魚  
アワビの酒蒸し  
Stewed South Africa Abalone in Sake Soup

\$188

# 壽司 / 刺身

## SASHIMI / SUSHI

A5和牛壽司  
A5和牛寿司  
A5 Wagyu Sushi

\$288

旬季生蠔 (2隻)  
旬牡蠣 (2個)  
Seasonal Oyster (2pcs)

\$138

特選刺身三品盛合 (一人前 / 二人前) \$268 / \$488  
特選お造り三品盛り (一人前 / 二人前)  
Premium Sashimi Platter 3 Types (For 1 / 2)

特選刺身五品盛合 (一人前 / 二人前) \$368 / \$658  
特選お造り五品盛り (一人前 / 二人前)  
Premium Sashimi Platter 5 Types (For 1 / 2)

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# 燒物

## GRILLED

燒 A5 和牛西冷扒 A5サーロインステーキの焼き Grilled A5 Wagyu Sirloin Steak	\$488	季節燒魚 旬の焼き魚 Grilled Seasonal Fish	\$368
慢煮黑豚鞍伴青橘味噌 黒豚鞍とすだち味噌の煮込み Slow-cooked Pork Rack with Sudachi Miso	\$338	銀鱈魚西京燒 銀だらの西京焼き Black Cod Saikyo Yaki	\$448

# 飯 / 烏冬

## RICE & NOODLE

A5和牛土鍋炊飯* A5和牛土鍋ごはん A5 Wagyu Donabe Gohan	\$428	A5和牛海膽炒飯 A5和牛雲丹チャーハン A5 Wagyu Fried Rice with Sea Urchin	\$438
A5和牛海膽土鍋炊飯* A5和牛雲丹土鍋ごはん A5 Wagyu and Sea Urchin Donabe Gohan	\$588	薄燒A5和牛伴溫泉蛋丼飯 燒A5和牛溫泉卵丼 A5 Wagyu Tataki Donburi with Onsen Tamago	\$368
季節土鍋炊飯* 旬の食材土鍋ごはん Seasonal Donabe Gohan	Market Price	薩摩地雞稻庭烏冬、鰹魚湯 さつま地鶏の稻庭うどん、鰹だし Inaniwa Udon with Satsuma Chicken in Bonito Soup	\$238

\*土鍋炊飯製作需時約45分鐘

Donabe Gohan take about 45 minutes to prepare

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