

“日山”連續10年
日本東京米芝蓮一星
(2011 - 2020)



 Hiyamahk

 Hiyamahk

 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% 肉香馥郁質感柔嫩

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.

HIYAMA A5 WAGYU TRIPLE SUKIYAKI SET

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
先付け
Starter

煮物
突き出し
Simmered Dish

小鉢料理
お通し
Side Dish

酢物
冷鉢
Vinegared Dish

前菜
茶わん蒸し
Chawanmushi

A5和牛壽司三品盛 + \$198
A5 Wagyu Sushi Platter 3 Types
A5和牛寿司の三品盛り

A5和牛韃靼 + \$138
A5 Wagyu Tartare
A5和牛のタルタル

清酒煮南非鮑魚 + \$138
Stewed South Africa Abalone in Sake Soup
アワビの酒蒸し

特選刺身三品盛 + \$168 / 五品盛 + \$238
Premium Sashimi Platter 3 Types / 5 Types
特選お造り三品盛り / 五品盛り

壽喜燒 及 涮涮鍋

A5和牛嚴選部位 及 野菜盛
A5和牛嚴選部位 と野菜の盛り合わせ
Selection of A5 Wagyu with Assorted Vegetables

肩胛 3片 \$688
肩ロース
Chuck Roll

肉眼 3片 \$788
リブロース
Rib Eye

西冷 3片 \$888
サーロイン
Sirloin

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

稻庭烏冬 (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

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

所有價目均以港幣計算並需按原價收取加一服務費
All prices are in Hong Kong Dollars and subject to 10% service charge based on original prices

圖片只供參考
Images are for reference only

日山・壽喜燒晚市套餐

HIYAMA SUKIYAKI DINNER SET

前菜
先付け
Starter

煮物
突き出し
Simmered Dish

小鉢料理
お通し
Side Dish

酢物
冷鉢
Vinegared Dish

前菜
茶わん蒸し
Chawanmushi

A5和牛壽司三品盛 + \$198
A5 Wagyu Sushi Platter 3 Types
A5和牛寿司の三品盛り

A5和牛鞆韃 + \$138
A5 Wagyu Tartare
A5和牛のタルタル

清酒煮南非鮑魚 + \$138
Stewed South Africa Abalone in Sake Soup
アワビの酒蒸し

特選刺身三品盛 + \$168 / 五品盛 + \$238
Premium Sashimi Platter 3 Types / 5 Types
特選お造り三品盛り / 五品盛り

壽喜燒

A5和牛嚴選 肩胛 部位2片
野菜盛
特選A5和牛 肩ロース 2枚・野菜の盛り合わせ
Selection of A5 Wagyu Chuck Roll (2 Piece),
Assorted Vegetables

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

稻庭烏冬 (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

每位 \$538

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、唐揚げ鶏、滑蛋丼飯)

Kyushu Chicken Assortment 3 Types

(Chicken Skewers, Chicken Karaage, Ōyakodon)

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

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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和牛鞆韃
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) \$198 / \$368
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) \$328 / \$538
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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