

“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.

日山・秋祭

HIYAMA AUTUMN FESTIVAL MENU



日山・秋祭

HIYAMA AUTUMN FESTIVAL MENU

先付・淡路島 神樂祭

赤海膽、足赤蝦、梅素麵、若桃
赤雲丹、足赤海老、梅素麵、若桃
Red Sea Urchin, Ashinaka Shrimp,
Plum-flavored Somen Noodles, Baby Green Peach

涮涮鍋・唐津 宮日節

羽太、秋野菜
ハタ、秋の野菜
Braised Grouper, Autumn's Vegetables

旬水産・長崎 福江港祭

秋刀 磯邊巻、戻鰹 半敲焼、真鯖 棒寿司
秋刀魚の磯辺巻き、鰹のたたき、鯖棒寿司
Pacific Saury Isojimaki, Seared Bonito,
Mackerel Bōzushi

壽喜焼・昭和風味

A5和牛厳選 肉眼・肩胛 部位1片
野菜盛
特選A5和牛リブコース、肩コース 1枚・
野菜の盛り合わせ
Selection of A5 Wagyu Rib Eye & Chuck Roll (1 Piece Each),
Assorted Vegetables

焼物・埼玉 川越祭

地鶏三品盛
地鶏三点盛
Tokushima Chicken Platter

御食

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

或 または

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

逸品・岐阜 高山祭

A5和牛腰脊、朴葉味噌
A5和牛イチボ、朴葉味噌
A5 Wagyu Rump Cap, Hoba Miso

甘味・新居濱 太鼓祭

入港善哉、紅豆湯
入港ぜんざい
Red Bean Soup

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 \$1,288
お一人様 per person

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・昭和風味

HIYAMA SHOWA FLAVOR MENU

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

刺身

特選刺身三品盛
特選お造り三品盛り
Premium Sashimi Platter 3 Types

壽喜焼

A5和牛厳選 肉眼・肩胛 部位1片
野菜盛
特選A5和牛リブコース、肩コース 1枚・
野菜の盛り合わせ
Selection of A5 Wagyu Rib Eye & Chuck Roll (1 Piece Each),
Assorted Vegetables

煮物

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

御食

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

甘味

季節果物
旬の果物
Seasonal Fruit

或 または

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

追加

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野菜の盛り合わせ
Assorted Vegetables
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