

Special Mackerel Imported from Japan



Mackerel has been popular as a delicious fish for a long time. It's special in Japanese cooking and is known for its silvery-blue skin, fatty meat, and melt-in-your-mouth deliciousness. People like to eat it in different traditional Japanese dishes, such as sushi and grilled recipes that bring out its natural oils. In Japanese culture, mackerel means more than just good taste; it represents having a lot and being prosperous.



JYO SHIME SABA



ABURI JYO SHIME SABA



SABA MISONI



SABA BO SUSHI



"Hishou" is an authentic Japanese restaurant renowned for its exceptional cuisine crafted by a skilled Japanese master chef with 30 years of experience in the hospitality industry. With creativity, specialized expertise, and a wealth of experience, Chef Tanimizu pays homage to the essence of Japanese gastronomy, delivering the finest dishes to Hishou's discerning diners.

Hishou Restaurant

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Special Mackerel Menu Imported from Japan



Available from 13th November, 2023
For more details, please contact the Hishou Hotline.
(+84) 862999726



110. JYO SHIME SABA
Special Vinegared Mackerel

Regular Price
VND 530,000++ | OHM Price
VND 477,000++



112. SABA MISONI
Simmered Mackerel with White Miso Paste

Regular Price
VND 810,000++ | OHM Price
VND 729,000++



111. ABURI JYO SHIME SABA
Seared Special Vinegared Mackerel

Regular Price
VND 530,000++ | OHM Price
VND 477,000++



113. SABA BO SUSHI
Mackerel Roll Sushi

Regular Price
VND 744,000++ | OHM Price
VND 669,000++

* OHM Price: One Harmony Member Price
All prices are require 5% service charge and VAT