



# Uramura Oyster Special Menu

- Oysters from Uramura, Mie Prefecture, JAPAN -

Available from 1<sup>st</sup> September, 2023

For more details, please contact the Hishou Hotline.

Hotline: (+ 84) 862999726



**097 NAMA-KAKI PONZU AE**  
Raw Oyster with Ponzu Sauce

Regular Price: 134,000/pax | OHM Price: 120,000/pax



**098 NAMA-KAKI LEMON SHOYU AE**  
Raw Oyster with Lemon & Soy Sauce

Regular Price: 134,000/pax | OHM Price: 120,000/pax



**099 KAKI SASHIMI**  
Oyster Sashimi

Regular Price: 217,000/pax | OHM Price: 195,000/pax



**100 KAKI BUTTER SAUTE**  
Sauteed Oysters with Butter

Regular Price: 318,000/pax | OHM Price: 286,000/pax



**101 KAKI FOIL YAKI**  
Oyster Roasted in Foil

Regular Price: 362,000/pax | OHM Price: 325,000/pax



**102 KAKI FURAI**  
Oyster Deep Fried in Breadcrumbs

Regular Price: 234,000/pax | OHM Price: 210,000/pax



**103 KAKI TEMPURA**  
Oyster Tempura

Regular Price: 273,000/pax | OHM Price: 246,000/pax



**104 KAKI YANAGAWA NABE**  
Oyster Hot Pot in Soy Sauce with Egg and Burdock

Regular Price: 362,000/pax | OHM Price: 325,000/pax



**105 KAKI SHABUSHABU**  
Oyster Shabu Shabu

Regular Price: 387,000/pax | OHM Price: 348,000/pax



**106 KAKI SAKAMUSHI**  
Sake Steamed Oyster

Regular Price: 254,000/pax | OHM Price: 228,000/pax



**107 KAKI NIGIRI**  
Oyster Sushi

Regular Price: 74,000/pax | OHM Price: 66,000/pax



**108 KAKI MESHI**  
Rice with Oyster (For 3 to 4 person)

Regular Price: 640,000/pax | OHM Price: 576,000/pax



**109 KAKI SUI**  
Oyster Soup

Regular Price: 140,000/pax | OHM Price: 126,000/pax



All prices are VND and require 5% service charge and VAT.

\* OHM Price: One Harmony Member Price.

# OYSTER

from Uramura, Mie Prefecture, Japan



Oysters raised in the Asou Ura Bay in the Southern part of Toba City, Mie Prefecture, are famous in Japan as "Uramura oysters", this region is referred to as the "Oyster Capital of Uramura". These "Uramura Oysters" are nourished throughout the year. Resulting in concentrated sweetness, savory flavor, and aroma. They are also rich in elasticity, providing an excellent texture.



Rice with Oyster



Raw Oyster with Ponzu Sauce



Oyster Sashimi



"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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