



TWO DRAGONS ONE JAPANESE CRAFT

TWO NIGHTS · NINE COURSES · FIVE SAKES

At Hiryu, Teppanyaki meets the refined expression of Ichinoya Brewery and RYUSUISEN in an intimate dinner shaped by fire, seasonality and precision.

Each sake follows the progression of the menu, revealing a different interplay of texture, umami, smoke and finish.

Prepared live at the counter for only
16 guests per evening.

VND 5,000,000++ PER PERSON
30% OFF FOR ACCOR PLUS EXPLORER MEMBERS

30 & 31 OCTOBER 2026
HIRYU RESTAURANT I LEVEL 2 - FAIRMONT HANOI

RESERVE YOUR SEAT
(+84) 90 349 9869



THE PAIRING JOURNEY

SMOKED MIYAGI OYSTER

RYUSUISEN Nova Kinmonnishiki

NAGASAKI BLUEFIN TUNA, KIZAMI WASABI, MISO

RYUSUISEN Nova Kinmonnishiki

HOKKAIDO SCALLOP, BEURRE BLANC

RYUSUISEN Nova Miyamanishiki

DUCK BREAST, FOIE GRAS MOUSSE

RYUSUISEN Nova Miyamanishiki

SEASONAL GREENS

KUMAMOTO WAGYU

RYUSUISEN Nova Omachi

NHA TRANG TIGER PRAWN FRIED RICE, PESTO SAUCE

RYUSUISEN Kurobe Hyojun Mizujikomi Hitogokochi

MISO SOUP

LEMON CRÈME BRÛLÉE, VANILLA ICE CREAM

YUZU Umesu

