

## 細川

### Restaurant Hosokawa

In 1992, masterchef Hiromichi Hosokawa decided to open his own restaurant in the center of Amsterdam. Now after celebrating 30 years of the restaurant, Hiromichi Hosokawa can only be considered a master of his craft. In his restaurant, his team puts together experience, passion and technique to bring to your table the most succulent dishes, all cut, prepared and served to perfection.

## 鉄板焼き

### Teppanyaki 'Chef's Table'

For over 30 years we cultivate an authentic Japanese dining experience known as Teppanyaki. With the use of carefully selected ingredients, our chefs open a world of Japanese cooking ritual. Teppanyaki ('teppan'- iron plate, 'yaki'- grilled) concept stands on three main pillars : exceptionally fresh ingredients, proper equipment and the chef mastery.

Teppanyaki focuses on pure wholesome ingredients complimented by light seasoning. The quality of components - meat, fish and vegetables - needs to meet the highest standards. For example 'the Black Angus' Hosokawa use is from Australia and it's the most famous breed of cattle in the world. With his rich marbling and meat that's perfect in texture and flavour there is nothing that compares. The Japanese Wagyu is A5 quality and also not to forget the bluefin tuna, the most prestigious and luxurious fish in the world.

To make sure that the dish is soft inside and crispy outside, the table is heated up to 250-300 degrees. A teppanyaki technique becomes an art in hands of the chef. An outstanding choreography of cutting, turning and flambé ingredients happen right in front of you, ending in a graceful set of elements ready to be tasted.

## 共卓

### Kyou-Taku 'Shared dining'

**Kyou-Taku** literally translate to *"Together around the table."*

In Asian culture eating together means more than just food and drinks.

It is about friends and family sitting around a sharing their food but moreover their stories and experiences.

At Hosokawa, we partake in the **Kyou-Taku** - concept where we put all the dishes in the middle of the table so you can share your food but more importantly your stories.



GLUTEN



EGGS



FISH



CRUSTACEANS



PEANUT



SOYA



CELERY



MILK



TREE NUTS



MUSTARD



SESAME



SULPHUR DIOXIDE



LUPIN



MOLLUSCS

**Heeft u speciale dieetwensen of allergieën laat het ons weten.**

If you have any dietary requirements or allergies please contact our service staff.



Amuse

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Sashimi | 3 soorten Chef's selectie van sashimi  
Sashimi | 3 kinds of Chef's selection sashimi

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Tournedos van Black Angus  
Tenderloin of Black Angus

or

*Supplement Japanese wagyu 120gram in plaats van Black Angus	+ 64
*Supplement Japanese wagyu 120gram instead of Black Angus	+ 64

Japanse stijl rijst  
Japanese style rice

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Dessert

75

per persoon  
per person

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Amuse

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Sashimi | 3 soorten Chef's selectie van sashimi  
Sashimi | 3 kinds of Chef's selection sashimi

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Assortiment van Tempura | King Krab, Zeevruchten en groenten  
Assorted Tempura | King Crab, Seafood and vegetables

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Lamskoteletten gegrild geserveerd met Japanse stijl rijst  
Lamb-cutlets grilled with garlic and butter served with Japanese style rice

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Dessert

94

per persoon  
per person

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## 酒肴・副菜 SIDES

<b>Misoshiru</b> Miso soep   gefermenteerde sojabonen en bonito Miso soup   fermented soybeans and bonito	7
<b>Wafu Tako Salad</b> Frisse salade met wafu dressing en octopus gemarineerd in sesam saus Fresh salad with wafu dressing and octopus marinated in a sesame sauce	19
<b>Kizami Salad</b> Knapperige salade, gesneden met de "Katsura-muki" techniek, geserveerd met een lichte soja dressing en sesamzaadjes. Crispy salad, cut with the "Katsura-muki" technique, served with a light soy dressing and sesame seeds.	7
<b>Yasai Tempura</b>  Gevarieerde groenten gefrituurd in tempura beslag Various vegetables deep-fried in tempura batter	14.5
<b>Ebi Tempura</b> Garnalen gefrituurd in tempura beslag Shrimps deep-fried in tempura batter	17.5
<b>Kani Tempura</b> Krab gefrituurd in tempura beslag Crab deep-fried in tempura batter	31
<b>Edamame</b>	7

## 刺身 SASHIMI SIGNATURES

	Small	Large
<b>Sashimi Moriawase</b> Chef's selectie van sashimi – Chef's selection of sashimi	37	63
<b>Sashimi Salmon &amp; Tuna</b> Sashimi van zalm en tonijn – Sashimi of salmon and tuna	38	65

## 寿司 SUSHI SIGNATURES

<b>Sushi Moriawase</b> Chef's selectie van sushi – Chef's selection of sushi	55
<b>Sushi Salmon &amp; Tuna</b> Sushi variatie van zalm en tonijn – Sushi variation of salmon and tuna	59

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**Sushi Aburi**

42

Trio van Black Angus Aburi (geflambeerde) sushi – Trio of Black Angus Aburi (seared) sushi

**お造り& 握り寿司 SASHIMI & NIGIRI**

Name:	Description:	Sashimi [3 pcs]	Nigiri [1 pc]
Sake	Zalm - Salmon	19.5	9
Maguro	Tonijn - Tuna	21.5	9.5
Toro	Vettige tonijn - Fatty tuna	27.5	12
Hamachi	Geelvin makreel - Yellowtail	19.5	9
Hirame	Tarbot - Turbot	17.5	8.8
Ika	Squid - Inktvis	17.5	8
Tako	Octopus - Octopus	17.5	8
Shime Saba	Makreel - Mackerel	17.5	7
Hotate	Coquille - Scallop	20.5	10
Ebi	Garnaal - Shrimp	-	8
Amaebi	Zoete garnaal - Sweet shrimp	13	8
Langoustine	Langoustine - Langoustine	30.5	14.5
Unagi	Paling - Eel	-	8.5
Tamago	Zoete omelet - Sweet egg	11	7
Additional	Aburi - Searing		1.5

**裏巻き & 手巻き INSIDE OUT ROLLS & HAND ROLLS**

Name:	Description:	Inside out [8 pcs]	Hand roll [1 pc]
California	Surimi, avocado, Japanese mayonnaise, tobiko	22	14.5
Salmon avocado	Surimi, avocado, Japanese mayo, tobiko		
	Zalm, avocado, Japanese mayonnaise, tobiko	22	14.5
	Salmon, avocado, Japanese mayo, tobiko		
Tuna avocado	Tonijn, avocado, Japanese mayonnaise en zwarte tobiko	24	16
	Tuna, avocado, Japanese mayo and black tobiko		
Ebi tempura	Gefrituurde garnaal, avocado en Japanese mayo	23	18
	Deep fried shrimps, avocado, Japanese mayo		
Unagi	Gegrilde paling, komkommer en unagi saus	23	18
	Grilled eel, cucumber and unagi sauce		
Shakegawa	Gegrilde zalmhuid, mayo, komkommer en tobiko	-	16
	Grilled salmon skin, mayo, cucumber and tobiko		
Vegetarian	Kanpyo, avocado, komkommer en lollo rosso	20	15
	Kanpyo, avocado, cucumber and lettuce		

**巻き寿司 MAKI ROLLS**

Name:	Description:	Maki roll [8 pcs]
Kappa	Komkommer - Cucumber	10
Avocado	Avocado - Avocado	11
Oshinko	Rettich - Pickles	10
Kanpyo	Kalebas - Gourd	10
Sake	Zalm - Salmon	11.5

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Tekka

Tonijn - Tuna

12.5

## 鉄板焼き TEPPANYAKI CLASSICS

	<b>Starter</b>	<b>Main</b>
Sint jacobsschelpen Scallops	32	51
Inktvis Squid	26.5	38.5
Zalm Salmon	28.5	46
Reuze garnalen Grilled prawns	32	54.5
Hele kreeft, vers Whole fresh lobster	-	Dagprijs Daily price
Gyu usugiri; dun gesneden entrecôte Gyu usugiri; thinly sliced sirloin	-	56.5
Lamskoteletten Lamb cutlets	-	52.5
Kippendijen Chicken thighs	-	40.5
Mixed grill; lamskoteletten, tournedos van Black Angus en kippendij Mixed grill; lamb cutlets, tenderloin of Black Angus and chicken thigh		62.5
Tournedos van Black Angus Tenderloin of Black Angus		<b>200gr</b> 63
Originele Japanse Wagyu A4	<b>100gr</b> 92	<b>200gr</b> 180

Alle classic main gerechten worden geserveerd met diverse groenten  
All classic main dishes are served with assorted vegetables

**Gestoomde rijst + 6.5**  
Steamed rice + 6.5

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