

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 word. 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.



細川
HOSOKAWA

Amuse

Miso soep | gefermenteerde pasta van soja bonen en dashi-bouillon

Miso soup | fermented soybean paste and dashi broth

Halve Canadese Kreeft

Half Canadian Lobster

**Knapperige salade met Eend,
geserveerd met een lichte soja dressing en sesamzaadjes.**

Crispy salad with Duck,
served with a light soy dressing and sesame seeds.

Japanse Wagyu met Wagyu gebakken rijst en diverse groenten

Japanese Wagyu with Wagyu fried rice and assorted vegetables

Dessert

Dessert

195

Per persoon

Per person

Dit menu is alleen beschikbaar voor de totaal aantal gereserveerde personen (Minimum 2 pers.)
This menu is only available upon selection by the entire group (Minimum 2 pers.)

Heeft u speciale dieetwensen of allergieën laat het ons weten.

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



Amuse

Miso soep | gefermenteerde pasta van soja bonen en dashi-bouillon
Miso soup | fermented soybean paste and dashi broth

Garnalen, coquilles en zalm geserveerd met een klein assortiment van groenten
Prawns, scallops and salmon served with a small-assorted vegetables

Knapperige salade, gesneden met de "Katsura-muki" techniek, geserveerd met een lichte soja dressing en sesamzaadjes.
Crispy salad, cut with the "Katsura-muki" technic, served with a light soy dressing and sesame seeds.

Châteaubriand van Black Angus geserveerd met diverse groenten
Châteaubriand of Black Angus served with assorted vegetables

or

***Supplement Japanese wagyu (150 gr.) +95**
*Supplement Japanese wagyu

Dessert

Dessert

121

Per persoon

Per person

Extra gang/additional

1/2 kreeft + 35.50 pp (v.a. 2 personen)
1/2 lobster + 35.50 pp (order from 2 persons)

Gestoomde rijst + 6,5

Steamed rice + 6,5

Gebakken rijst + 8

Fried rice + 8

Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 10

Fried rice with 6 month's marinated black garlic + 10

Heeft u speciale dieetwensen of allergieën? Laat het ons weten.

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



Amuse

Miso soep | gefermenteerde pasta van soja bonen en dashi-bouillon

Miso soup | fermented soybean paste and dashi broth

Garnalen, coquilles en zalm geserveerd met een klein assortiment van groenten

Prawns, scallops and salmon served with a small-assorted vegetables

Knapperige salade, gesneden met de "Katsura-muki" techniek, geserveerd met een lichte soja dressing en sesamzaadjes.

Crispy salad, cut with the "Katsura-muki" technic, served with a light soy dressing and sesame seeds.

Tournedos van Black Angus, kippendij en lamskoteletten geserveerd met diverse groenten

Tenderloin of Black Angus, chicken and lamb cutlets served with assorted vegetables

Dessert

Dessert

132

Per persoon

Per person

Extra gang/additional

1/2 kreeft + 35.50 pp (v.a. 2 personen)

1/2 lobster + 35.50 pp (order from 2 persons)

Gestoomde rijst + 6,5

Steamed rice + 6,5

Gebakken rijst + 8

Fried rice + 8

Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 10

Fried rice with 6 month's marinated black garlic + 10

Heeft u speciale diëtwensen of allergieën laat het ons weten.

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



Amuse

Miso soep | gefermenteerde pasta van soja bonen en dashi-bouillon
Miso soup | fermented soybean paste and dashi broth

Vis van de dag geserveerd met een kleine assortiment groenten
Today's fish served with a small-assorted vegetables

**Knapperige salade, gesneden met de "Katsura-muki" techniek,
geserveerd met een lichte soja dressing en sesamzaadjes.**
Crispy salad, cut with the "Katsura-muki" technic,
served with a light soy dressing and sesame seeds.

Tournedos van Black Angus geserveerd met diverse groenten en
Tenderloin of Black Angus served with assorted vegetables

Dessert
Dessert

108

Per persoon
Per person

Extra gang/additional

1/2 kreeft + 35.50 pp (v.a. 2 personen)
1/2 lobster + 35.50 pp (order from 2 persons)

Gestoomde rijst + 6,5
Steamed rice + 6,5

Gebakken rijst + 8
Fried rice + 8

Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 10
Fried rice with 6 month's marinated black garlic + 10



Amuse

Miso soep | gefermenteerde pasta van soja bonen en dashi-bouillon
Miso soup | fermented soybean paste and dashi broth

Garnalen, coquilles en inktvis geserveerd met een klein assortiment van groenten
Prawns, scallops and squid served with a small-assorted vegetables

Knapperige salade, gesneden met de "Katsura-muki" techniek, geserveerd met een lichte soja dressing en sesamzaadjes.
Crispy salad, cut with the "Katsura-muki" technic, served with a light soy dressing and sesame seeds.

Chef's selectie van vis geserveerd met diverse groenten
Chef's choice of fish served with assorted vegetables

Dessert

Dessert

118

Per persoon

Per person

Extra gang/additional

1/2 kreeft + 35.50 pp (v.a. 2 personen)
1/2 lobster + 35.50 pp (order from 2 persons)

Gestoomde rijst + 6,5

Steamed rice + 6,5

Gebakken rijst + 8

Fried rice + 8

Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 10

Fried rice with 6 month's marinated black garlic + 10

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

鉄板焼き TEPPANYAKI CLASSICS

Alle Classic main gerechten worden geserveerd met diverse groenten

All Classic main dishes are served with assorted vegetables

	Starter	Main
Sint Jacobsschelpen Scallops	32	51
Inktvis Squid	26,5	38,5
Zalm Salmon	28,5	46
Reuze garnalen Grilled prawns	32	54,50
Hele kreeft, vers Whole fresh lobster	-	daily price
Gyu usugiri dingesneden 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 thighs	-	62,5
Tournedos van Black Angus Tenderloin of Black Angus	-	200gr 63
Originele Japanse Wagyu Original Japanese Wagyu	100gr 92	200gr 180

Alle gasten dienen minimaal 1 Classic main gerecht (per persoon) te bestellen
All guests are kindly requested to order at least one of Hosokawa's classic main dish

Gestoomde rijst + 6.5 Steamed rice + 6.5
Gebakken rijst + 8 Fried rice + 8
Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 10 Fried rice with 6 month's marinated black garlic + 10
Gebakken rijst met garnaal + 12 Shrimp fried rice + 12
Gebakken rijst met kip + 9 Chicken fried rice + 9

Heeft u speciale dieetwensen of allergieën laat het ons weten.
If you have any dietary requirements or allergies please contact our service staff.