

## 細川 Restaurant Hosokawa

Masterchef Hiromichi Hosokawa decided to open his own restaurant in the center of Amsterdam. It was 1992.

Now after celebrating 25 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 25 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 way 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.



Sashimi; Chef's selectie van sashimi  
Sashimi; Chef's selection of sashimi

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Sushi; Chef's selectie van sushi  
Sushi; Chef's selection of sushi

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Tournedos van Black Angus geserveerd met een knoflook sojasaus  
Tenderloin of Black Angus served with a garlic-soy sauce

Witte rijst  
Steamed rice

\*Supplement Japanse wagyu 120gram in plaats van Black Angus  
\*Supplement Japanese wagyu 120gram instead of Black Angus

+ 80  
+ 80

70

per persoon  
per person

**Menu's kunnen uitsluitend per tafel besteld worden en voor 21:30**  
**Menus can only be ordered per table and before 21:30**

In geval van dieetwensen of allergieën vragen wij u contact op te nemen met uw gastheer of gastvrouw.  
Should you have any dietary requirements or allergies please contact our service staff for recommendations.



Sashimi; Chef's selectie van sashimi  
Sashimi; Chef's selection of sashimi

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Sushi; Chef's selectie van sushi  
Sushi; Chef's selection of sushi

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Coquilles gegrild met een Yuzu mousse  
Scallops grilled with a Yuzu mousse

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Lamskoteletten gegrild met knoflook en boter  
Lamb-cutlets grilled with garlic and butter

Witte rijst  
Steamed rice

75

per persoon  
per person

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## お菜SIDES

<b>Misoshiru</b> Miso soep; gefermenteerde sojabonen en bonito Miso soup; fermented soybeans and bonito	6.5
<b>Wafu Tako Salad</b> Frisse salade met wafu dressing en octopus gemarineerd in goma saus Fresh salad with wafu dressing and octopus marinated in a goma sauce	17
<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” technic, served with a light soy dressing and sesame seeds.	6.5
<b>Yasai Tempura</b>  Gevarieerde groenten gefrituurd in tempura beslag Various vegetables deep-fried in tempura batter	13
<b>Ebi Tempura</b> Garnalen gefrituurd in tempura beslag Shrimps deep-fried in tempura batter	15
<b>Edamame</b>	6.5

## 刺身SASHIMI SIGNATURES

	Small	Large
<b>Sashimi Moriwase</b> Chef's selectie van sashimi – Chefs selection of sashimi	28	48
<b>Sashimi Salmon &amp; Tuna</b> Sashimi van zalm en tonijn – Sashimi of salmon and tuna	25	45

## 寿司SUSHI SIGNATURES

<b>Sushi Moriwase</b> Chef's selectie van sushi – Chefs selection of sushi	48
<b>Sushi Salmon &amp; Tuna</b> Sushi variatie van zalm en tonijn – Sushi variation of salmon and tuna	45
<b>Sushi Aburi</b> Trio van Aburi (geflambeerde) sushi – Trio of Aburi (seared) sushi	29

## 寿司そ握り SASHIMI & NIGIRI

Name:	Description:	Sashimi [3 pcs]	Nigiri [1 pc]
Sake	Zalm - Salmon	14.5	7
Maguro	Tonijn - Tuna	17.5	7.5
Toro	Vettige tonijn - Fatty tuna	23	10
Hamachi	Geelvin makreel - Yellowtail	14	7.5
Hirame	Tarbot - Turbot	14	7
Ika	Squid - Inktvis	14	6
Tako	Octopus - Octopus	14	6
Shime Saba	Makreel - Mackerel	14	6
Hotate	Coquille - Scallop	17.5	8
Ebi	Garnaal - Shrimp	-	6
Amaebi	Zoete garnaal - Sweet shrimp	11	6
Langoustine	Langoustine - Langoustine	25	12
Unagi	Paling - Eel	-	7
Tamago	Zoete omelet - sweet egg	9	6
Additional	aburi - searing		1

## うるまきそ手巻き INSIDE OUT ROLLS & HAND ROLLS

Name:	Description:	Inside out [8 pcs]	Hand roll [1 pc]
California	Surimi, avocado, Japanese mayonnaise, tobiko	18	12
Salmon avocado	Surimi, avocado, Japanese mayo, tobiko	18	12
Tuna avocado	Zalm, avocado, Japanese mayonnaise, tobiko	18	12
Ebi tempura	Salmon, avocado, Japanese mayo, tobiko	18	13
Unagi	Tonijn, avocado, Japanese mayonnaise en zwarte tobiko	18	13
Shakegawa	Tuna, avocado, Japanese mayo and black tobiko	18	13
Vegetarian	Gefrituurde garnaal, avocado en Japanse mayo	19	15
	Deep fried shrimps, avocado, Japanese mayo	19	15
	Gegrilde paling, komkommer en unagi saus	19	15
	Grilled eel, cucumber and unagi sauce	-	13
	Gegrilde zalmhuid, mayo, komkommer en tobiko	-	13
	Grilled salmon skin, mayo, cucumber and tobiko	16	12
	Kanpyo, avocado, komkommer en lollo rosso	16	12
	Kanpyo, avocado, cucumber and lettuce		

## 巻 MAKI ROLLS

Name:	Description:	Maki roll [8 pcs]
Kappa	Komkommer - Cucumber	8
Avocado	Avocado - Avocado	9
Oshinko	Rettich - Pickles	8
Kanpyo	Kalebas - Gourd	8
Sake	Zalm - Salmon	9.5
Tekka	Tonijn - Tuna	9.5
Negitoro	Toro tartaar lente ui - Minced toro spring onion	12

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# 鉄板焼き TEPPANYAKI CLASSICS

	<b>Starter</b>	<b>Main</b>
Sint jacobsschelpen Scallops	24	40.5
Inktvis Squid	20	30
Zalm Salmon	21.5	36.5
Reuze garnalen Grilled prawns	-	43.5
Hele kreeft, vers Whole fresh lobster	-	Dagprijs Day price
Gyu usugiri; dun gesneden entrecôte Gyu usugiri; thinly sliced sirloin	-	45.5
Lamskoteletten Lamb cutlets	-	42.5
Kippendijen Chicken thighs	-	31.5
Mixed grill; lamskoteletten, tournedos van Black Angus en kippendij Mixed grill; lamb cutlets, tenderloin of Black Angus and chicken thigh		50
Tournedos van Black Angus Tenderloin of Black Angus		<b>200gr</b> 50
Originele Japanse Wagyu A5	<b>100gr</b> 77	<b>200gr</b> 149

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

## **\*Additional**

**Gestoomde rijst + 5**  
Steamed rice + 5

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