

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

Om u de beste beleving te geven serveren wij het menu alleen aan de hele tafel.
For the best experience we only serve the menu to the reservation

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



Miso soep; gefermenteerde soja bonen en bonito

Miso soup; fermented soybeans and bonito

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
en gestoomde rijst**

Châteaubriand of Black Angus* served with assorted vegetables
and steamed rice

***Supplement Japanse wagyu (150 gr.) +75**

*Supplement Japanese wagyu

Dessert

Dessert

98

Per persoon

Per person

Extra gang/ Additional

1/2 kreeft + 32.50 p.p (v.a. 2 personen)

½ lobster p.p + 32.50 (order from 2 persons)

Gebakken rijst + 6

Fried rice + 6

Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 8

Fried rice with 6 month's marinated black garlic + 8

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Miso soep; gefermenteerde soja bonen en bonito

Miso soup; fermented soybeans and bonito

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 en gestoomde rijst

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

Dessert

Dessert

108

Per persoon

Per person

Extra gang/ Additional

1/2 kreeft + 32.50 p.p (v.a. 2 personen)

½ lobster p.p + 32.50 (order from 2 persons)

Gebakken rijst + 6

Fried rice + 6

Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 8

Fried rice with 6 month's marinated black garlic + 8

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Miso soep; gefermenteerde soja bonen en bonito

Miso soup; fermented soybeans and bonito

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
gestoomde rijst**

Tenderloin of Black Angus* served with assorted vegetables and steamed rice

***Supplement Japanse wagyu (150 gr.) +75**

*Supplement Japanese wagyu

Dessert

Dessert

88

Per persoon

Per person

Extra gang/ Additional

1/2 kreeft + 32.50 p.p (v.a. 2 personen)

½ lobster p.p + 32.50 (order from 2 persons)

Gebakken rijst + 6

Fried rice + 6

Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 8

Fried rice with 6 month's marinated black garlic + 8

Om u de beste beleving te geven serveren wij het menu alleen aan de hele tafel.
For the best experience we only serve the menu to the reservation

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Miso soep; gefermenteerde soja bonen en bonito

Miso soup; fermented soybeans and bonito

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
en gestoomde rijst**

Chef's choice of fish served with assorted vegetables and steamed rice

Dessert

Dessert

88

Per persoon

Per person

Extra gang/ Additional

1/2 kreeft + 32.50 p.p (v.a. 2 personen)
½ lobster p.p + 32.50 (order from 2 persons)

Gebakken rijst + 6

Fried rice + 6

Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 8

Fried rice with 6 month's marinated black garlic + 8

Om u de beste beleving te geven serveren wij het menu alleen aan de hele tafel.
For the best experience we only serve the menu to the reservation

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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	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 Daily price
Gyu usugiri; dungseden 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	-	200gr 50
Originele Japanse Wagyu A4 Original Japanese Wagyu A4	100gr 77	200gr 149

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

*Additional

Gestoomde rijst + 5

Steamed rice + 5

Gebakken rijst + 6

Fried rice + 6

Gebakken rijst met 6 mnd gerijpte zwarte Knoflook + 8

Fried rice with 6 month's marinated black garlic + 8

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