

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

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

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

+ 88
+ 88

77

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



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

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

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

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

Witte rijst
Steamed rice

83

per persoon
per person

Menu's kunnen uitsluitend per tafel besteld worden en voor 21:30
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酒肴・副菜 SIDES

Misoshiru Miso soep; gefermenteerde sojabonen en bonito Miso soup; fermented soybeans and bonito	7
Wafu Tako Salad Frisse salade met wafu dressing en octopus gemarineerd in sesam saus Fresh salad with wafu dressing and octopus marinated in a sesame sauce	19
Kizami Salad 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
Yasai Tempura  Gevarieerde groenten gefrituurd in tempura beslag Various vegetables deep-fried in tempura batter	14.5
Ebi Tempura Garnalen gefrituurd in tempura beslag Shrimps deep-fried in tempura batter	16.5
Edamame	7

刺身 SASHIMI SIGNATURES

	Small	Large
Sashimi Moriawase Chef's selectie van sashimi – Chef's selection of sashimi	30.5	53
Sashimi Salmon & Tuna Sashimi van zalm en tonijn – Sashimi of salmon and tuna	27.5	50

寿司 SUSHI SIGNATURES

Sushi Moriawase Chef's selectie van sushi – Chef's selection of sushi	53
Sushi Salmon & Tuna Sushi variatie van zalm en tonijn – Sushi variation of salmon and tuna	50
Sushi Aburi Trio van Aburi (geflambeerde) sushi – Trio of Aburi (seared) sushi	Dagprijs Daily price

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.

お造り& 握り寿司 **SASHIMI & NIGIRI**

Name:	Description:	Sashimi [3 pcs]	Nigiri [1 pc]
Sake	Zalm - Salmon	16	8
Maguro	Tonijn - Tuna	19.5	8.5
Toro	Vettige tonijn - Fatty tuna	25	11
Hamachi	Geelvin makreel - Yellowtail	15.5	8.5
Hirame	Tarbot - Turbot	15.5	8
Ika	Squid - Inktvis	15.5	7
Tako	Octopus - Octopus	15.5	7
Shime Saba	Makreel - Mackerel	15.5	7
Hotate	Coquille - Scallop	19	9
Ebi	Garnaal - Shrimp	-	7
Amaebi	Zoete garnaal - Sweet shrimp	12	7
Langoustine	Langoustine - Langoustine	27.5	13
Unagi	Paling - Eel	-	8
Tamago	Zoete omelet - Sweet egg	10	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	20	13
Salmon avocado	Surimi, avocado, Japanese mayo, tobiko	20	13
Salmon avocado	Zalm, avocado, Japanese mayonnaise, tobiko	20	13
Tuna avocado	Salmon, avocado, Japanese mayo, tobiko	20	14
Tuna avocado	Tonijn, avocado, Japanese mayonnaise en zwarte tobiko	20	14
Ebi tempura	Tuna, avocado, Japanese mayo and black tobiko	21	16.5
Ebi tempura	Gefrituurde garnaal, avocado en Japanse mayo	21	16.5
Unagi	Deep fried shrimps, avocado, Japanese mayo	21	16.5
Unagi	Gegrilde paling, komkommer en unagi saus	21	16.5
Shakegawa	Grilled eel, cucumber and unagi sauce	-	14.5
Shakegawa	Gegrilde zalmhuid, mayo, komkommer en tobiko	-	14.5
Vegetarian	Grilled salmon skin, mayo, cucumber and tobiko	-	14.5
Vegetarian	Kanpyo, avocado, komkommer en lollo rosso	18	13.5
Vegetarian	Kanpyo, avocado, cucumber and lettuce	18	13.5

巻き寿司 **MAKI ROLLS**

Name:	Description:	Maki roll [8 pcs]
Kappa	Komkommer - Cucumber	9
Avocado	Avocado - Avocado	10
Oshinko	Rettich - Pickles	9
Kanpyo	Kalebas - Gourd	9
Sake	Zalm - Salmon	10.5
Tekka	Tonijn - Tuna	10.5

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鉄板焼き TEPPANYAKI CLASSICS

	Starter	Main
Sint jacobsschelpen Scallops	26.5	44,5
Inktvis Squid	22	33
Zalm Salmon	24	39,5
Reuze garnalen Grilled prawns	-	47,5
Hele kreeft, vers Whole fresh lobster	-	Dagprijs Daily price
Gyu usugiri; dun gesneden entrecôte Gyu usugiri; thinly sliced sirloin	-	49,5
Lamskoteletten Lamb cutlets	-	45,5
Kippendijen Chicken thighs	-	34,5
Mixed grill; lamskoteletten, tournedos van Black Angus en kippendij Mixed grill; lamb cutlets, tenderloin of Black Angus and chicken thigh		55
Tournedos van Black Angus Tenderloin of Black Angus		200gr 55
Originele Japanse Wagyu A5	100gr 84	200gr 155

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

Additional

Gestoomde rijst + 6
Steamed rice + 6

Gebakken rijst met garnaal +11
Shrimp fried rice + 11
Gebakken rijst met kip +11
Chicken fried rice +11

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