

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.



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

or

*Supplement Japanse wagyu 120gram in plaats van Black Angus	+ 88
*Supplement Japanese wagyu 120gram instead of Black Angus	+ 88

Witte rijst
Steamed rice

88

per persoon
per person



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 Miso sauce
Scallops grilled with a Yuzu Miso sauce


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

Witte rijst
Steamed rice

94

per persoon
per person

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	17.5
Edamame	7

刺身 SASHIMI SIGNATURES

	3 kind 9pcs	6 kind 18pcs
Sashimi Moriawase Chef's selectie van sashimi – Chef's selection of sashimi	38	63
Sashimi Salmon & Tuna Sashimi van zalm en tonijn – Sashimi of salmon and tuna	38	65

寿司 SUSHI SIGNATURES

Sushi Moriawase Chef's selectie van sushi – Chef's selection of sushi	58
Sushi Salmon & Tuna Sushi variatie van zalm en tonijn – Sushi variation of salmon and tuna	58
Sushi Aburi Trio van Black Angus Aburi (geflambeerde) sushi – Trio of Black Angus Aburi (seared) sushi	42

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

お造り & 握り寿司 SASHIMI & NIGIRI

Name:	Description:	Sashimi [3 pcs]	Nigiri [1 pc]
Sake	Zalm - Salmon	17.5	9
Maguro	Tonijn - Tuna	21.5	9.5
Toro	Vettige tonijn - Fatty tuna	27.5	12
Hamachi	Geelvin makreel - Yellowtail	17.5	9.5
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	22	14.5
Tuna avocado	Zalm, avocado, Japanese mayonnaise, tobiko	22	14.5
Ebi tempura	Salmon, avocado, Japanese mayo, tobiko	22	15.5
Unagi	Tonijn, avocado, Japanese mayonnaise en zwarte tobiko	22	15.5
Shakegawa	Tuna, avocado, Japanese mayo and black tobiko	23	18
Vegetarian	Gefrituurde garnaal, avocado en Japanese mayo	23	18
	Deep fried shrimps, avocado, Japanese mayo	23	18
	Gegrilde paling, komkommer en unagi saus	23	18
	Grilled eel, cucumber and unagi sauce	-	16
	Gegrilde zalmhuid, mayo, komkommer en tobiko	-	16
	Grilled salmon skin, mayo, cucumber and tobiko	-	16
	Kanpyo, avocado, komkommer en lollo rosso	20	15
	Kanpyo, avocado, cucumber and lettuce	20	15

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	Kalebass - Gourd	10
Sake	Zalm - Salmon	11.5
Tekka	Tonijn - Tuna	11.5

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鉄板焼き TEPPANYAKI CLASSICS

	Starter	Main
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		200gr 63
Originele Japanse Wagyu A4	100gr 92	200gr 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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