

## 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.



**Miso soep; gefermenteerde soja bonen en bonito**

Miso soup; fermented soybeans and bonito

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

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

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**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.

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**Châteaubriand van Black Angus geserveerd met diverse groenten**

Châteaubriand of Black Angus served with assorted vegetables

or

**\*Supplement Japanse wagyu A4 (150 gr.) +95**

\*Supplement Japanese wagyu

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**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.



**Miso soep; gefermenteerde soja bonen en bonito**

Miso soup; fermented soybeans and bonito

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

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

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**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.

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**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

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**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

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**Miso soep; gefermenteerde soja bonen en bonito**

Miso soup; fermented soybeans and bonito

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**Vis van de dag geserveerd met een kleine assortiment groenten**

Today's fish served with a small-assorted vegetables

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**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.

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**Tournedos van Black Angus geserveerd met diverse groenten en**

Tenderloin of Black Angus served with assorted vegetables

or

**Supplement Japanse wagyu (120 gr.) +95**

Supplement Japanese wagyu

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**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

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**Miso soep; gefermenteerde soja bonen en bonito**

Miso soup; fermented soybeans and bonito

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**Garnalen, coquilles en inktvis geserveerd met een klein assortiment van groenten**

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

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**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.

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**Chef's selectie van vis geserveerd met diverse groenten**

Chef's choice of fish served with assorted vegetables

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**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

**Heeft u speciale dieetwensen of allergieën laat het ons weten.**

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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
<b>Sint Jacobsschelpen</b> Scallops	32	51
<b>Inktvis</b> Squid	26,5	38,5
<b>Zalm</b> Salmon	28,5	46
<b>Reuze garnalen</b> Grilled prawns	32	54,50
<b>Hele kreeft, vers</b> Whole fresh lobster	-	daily price
<b>Gyu usugiri; dingesneden entrecôte</b> Gyu usugiri; thinly sliced sirloin	-	56,5
<b>Lamskoteletten</b> Lamb cutlets	-	52,5
<b>Kippendijen</b> Chicken thighs	-	40,5
<b>Mixed grill; lamskoteletten, tournedos van Black Angus en kippendij</b> Mixed grill; lamb cutlets, tenderloin of Black Angus and chicken thighs	-	62,5
<b>Tournedos van Black Angus</b> Tenderloin of Black Angus	-	<b>200gr</b> 63
<b>Originele Japanse Wagyu A4</b> Original Japanese Wagyu A4	<b>100gr</b> 92	<b>200gr</b> 180

**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

**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

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