

Restaurant Hosokawa

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

After celebrating more than 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.

Teppanyaki

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. 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.



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" technique,
served with a light soy dressing and sesame seeds.

Châteaubriand van Black Angus* geserveerd met gevarieerde groenten
en rijst (naar keuze: gebakken** of gestoomd)
Châteaubriand of Black Angus* served with assorted vegetables
and rice (choose: fried** or steamed)

*Supplement Japanse wagyu (150 gr.) +85

*Supplement Japanese wagyu (150 gr.) +85

**Supplement gebakken rijst; Zwarte knoflook,
Kip of Garnalen +4.5

**Supplement fried rice; Black garlic,
Chicken or Shrimp +4.5

Dessert
Groene thee
Dessert
Green tea

98

Per persoon
Per person



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" technique,
served with a light soy dressing and sesame seeds.

Tournedos van Black Angus*, kippendij en lamskoteletten
geserveerd met diverse groenten en rijst [naar keuze: gebakken of gestoomd]
Tenderloin of Black Angus*, chicken and lamb cutlets served with assorted vegetables and rice
[choose: fried or steamed]

*Supplement Japanese wagyu (100 gr.) +75

*Supplement Japanese wagyu (100 gr.) +75

**Supplement gebakken rijst; Zwarte knoflook,
Kip of Garnalen +4.5

**Supplement fried rice; Black garlic,
Chicken or Shrimp +4.5

Dessert
Groene thee
Dessert
Green tea

98

Per persoon
Per person



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" technique,
served with a light soy dressing and sesame seeds

Tournedos van Black Angus* geserveerd met gevarieerde groenten en rijst
[naar keuze: **gebakken of gestoomd]
Tenderloin of Black Angus* served with assorted vegetables and rice
[choose: **fried or steamed]

*Supplement Japanse wagyu (150 gr.) +85

*Supplement Japanese wagyu (150 gr.) +85

**Supplement gebakken rijst; Zwarte knoflook,
Kip of Garnalen +4.5

**Supplement fried rice; Black garlic,
Chicken or Shrimp +4.5

Dessert
Groene thee
Dessert
Green tea

85

Per persoon
Per person



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” technique,
served with a light soy dressing and sesame seeds

Chef's selectie van vis geserveerd met gevarieerde groenten
en rijst [naar keuze: **gebakken of gestoomd]
Chef's choice of fish served with assorted vegetables and rice [choose: **fried or steamed]

**Supplement gebakken rijst; Zwarte knoflook,
Kip of Garnalen +4.5

**Supplement fried rice; Black garlic,
Chicken or Shrimp +4.5

Dessert
Groene thee
Dessert
Green tea

88

Per persoon
Per person

TEPPANYAKI CLASSICS

	Starter	Main
Reuze garnalen Giant prawns	22.5	38.5
Sint jacobsschelpen Scallops	22.5	38.5
Inktvis Squid	18	26
Zalm Salmon	18	31.5
Hele kreeft, vers Whole fresh lobster		Dagprijs Day price
Gyu usugiri; dungseden entrecôte Gyu usugiri; thinly sliced sirloin	24	38
Lamskoteletten Lamb cutlets	21	38
Kippendijen Chicken thighs	17	27
Mixed grill; lamskoteletten, tournedos van Black Angus en kippendij Mixed grill; lamb cutlets, tenderloin of Black Angus and chicken thigh		44
Tournedos van Black Angus Tenderloin of Black Angus		200gr 44
Originele Japanse Wagyu A4 Original Japanese Wagyu A4	100gr 75	200gr 150

Alle Classic main gerechten worden geserveerd met gevarieerde groente en witte rijst of gebakken rijst
All Classic main dishes are served with assorted vegetables and steamed rice or fried rice