



TSUGUHARU FOUJITA

LA FEMME À LA CRAVATE, 1935

**HŌSEKI**  
STELLENBOSCH | SOUTH AFRICA

## Welcome to HŌSEKI

Under the guidance of Head Chef Virgil Kahn, HŌSEKI offers contemporary Japanese cuisine, with dishes crafted to be savoured and shared.

Our menu features an extensive list of a la carte dining options – and we typically recommend between six and ten dishes per couple. In addition, we offer a sushi-tasting menu or an Eight-Course Omakase Tasting Experience, with an optional wine or sake pairing curated by our sommelier to complement your experience.

Across our menu, the majority of our fresh produce is handpicked from the Estate's vegetable garden and greenhouse, with the remainder provided by producers who share our philosophy of organic farming. We use only sustainably sourced Bluefin tuna, which is renowned for its rich flavour and fatty texture and Yellowfin tuna, which, in contrast, has a mild taste and firm texture. Our Wagyu beef, famed for its intense marbling and tenderness, is locally sourced, and to assist you in your selection, our menu features a marbling score (MS) – a grading system used to evaluate the marbling quality – which ranges from one to twelve.

At HŌSEKI, we are proud to work only with local, certified sustainable farms and fisheries to ensure the environment, animals and our communities are respected and preserved for generations to come.



# SUSHI

## NIGIRI & SASHIMI

*2 Piece*

Tuna Toro	R 340
Tuna	R 280
Salmon	R 180
Seabass	R 180
Ebi - Only Nigiri	R 180
Yellowtail	R 165
Tamago	R 120

## SUSHI ROLL

*Handroll Cut Roll*

Langoustine	R 375	R -
Tuna	R 240	R 280
Crab, Scallions, Roe	R 220	R 240
Salmon	R 140	140
Cucumber, Shisho, Ponzu (v)	R 105	R 105
Futumaki Roll, Soft-Shell Crab	-	R 350
Salmon & Tuna Dragon Roll, Cucumber	-	R 300
Spicy Tuna Maki Tempura	-	R 180
California Roll, Tempura Prawn, Avocado	-	R 180

## NEW STYLE & TIRADITO

Tuna	R 420
Seafood Ceviche	R 420
Yellowtail	R 320
Salmon	R 320



## SOUPS & BITES

Spicy Prawn Miso Soup	R 180
Shiitake Miso Soup (v)	R 100
Ostrich Tartare, Tamago, Melba	R 240
Cape Wagyu Open Sando	R 220
Edamame (v)	R 125
Spicy Edamame (v)	R 100
Japanese Pickles/Tsukemono (v)	R 100

## SALADS

Avocado, Broccoli Sprouts, Ponzu, Prawn	R 250
Delaire Goma, Crispy Shiitake, Sesame (v)	R 180
Cabbage & Peanut, Yuzu Soy Dressing (v)	R 160
Mizuna, Asparagus, Tomato, Barley Miso (v)	R 160
Cabbage Salad, Bonito Aioli & Yuzu Soy	R 140
Baby Spinach Salad, Ginger, Tosazu, Dried Miso (v)	R 160

## TACOS

Prawn	R 220
Cape Wagyu Tartare	R 220
Tuna Tartare	R 180
Salmon Tartare	R 180
Mushroom (v)	R 120

## COLD DISHES

Tuna & Salmon Tartare, Puffed Rice, Nori	R 350
Hōseki Pizza, Truffle Aioli, Tuna, Wasabi Momiji	R 240
Tuna Noodles, Kumquat Miso, Shoyu, Chives	R 240
Salmon Tataki, Shallot & Garlic, Karashi-Su-Miso	R 240
Crispy Rice with Spicy Tuna or Salmon	R 225
Tuna Tataki, Mustard Onion Dressing	R 220
Oysters Al Natural (per oyster)	R 85



## HOT DISHES

Den Miso Black Cod	R 1450
Tobanyaki, Sirloin, Mushrooms, Yuzu Soy	R 1250
Donabe, Seafood, Shiitake, Soy Egg	R 1100
Grilled Salmon, Asparagus, Yuzu Kosho Dashi	R 550
Ume Glazed Duck Breast, Sancho Furikake, Spinach	R 490
Beef Gyoza, Robata Mushroom Chilli Sauce	R 290
Aubergine Miso Yaki (v)	R 180

## TEMPURA

Tempura Prawns, Spicy Plum	R 480
Crab, Doubanjiang Aioli	R 380
Rock Shrimp, Shichimi, Tobiko, Yuzu Soy	R 340
Chicken Karaage, Spicy Aioli	R 250
Asparagus (v)	R 165
Baby Marrow (v)	R 100
Aubergine (v)	R 100

## KUSHIYAKI

Scallop, Ikura & Yuzu Kosho Butter	R 330
Salmon	R 280
Cape Wagyu, Truffle Rice	R 280
Shiitake (v)	R 100

## ROBATA

Market Fish, Unagi-Styled Sauce, Cucumber, Kombu	R 475
Scallop, Kosho Salsa, Butter Ponzu, Citrus	R 420
Asparagus, Miso & Yuzu Furikake, Soy Egg (v)	R 220
Caramelised Tenderstem Broccoli, Garlic Dressing (v)	R 165



*Eight-Course Omakase Tasting Experience*

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Chef's Selection Menu	R 2200
Sushi Menu	R 2200
+ Wine Pairing	R 1450
+ Sake Pairing	R 1800

*Chef's Selection of Local Wagyu Prime Cuts*

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MS 5-9		MS 10+	
200g Rib-Eye	R 950	150g Rib-Eye	R 1500
200g Sirloin	R 850	150g Sirloin	R 1500

SIDES

Potato, Bonito Mayo	R 120
Rice	R 110
Steamed Broccoli	R 110
Robata Corn, Miso Butter, Shichimi	R 110
Corn Takikomi, Gohan Rice, Truffle Soy Butter	R 110

DESSERT

Dark Chocolate Cheesecake, Matcha Ice Cream	R 240
Uncle Fluffy Crème Caramel with Umeboshi	R 240
White Chocolate Brûlée & Lemon Verbena	R 240
Peanut Butter Mousse, Sichuan & Sorghum	R 240
Charcuterie Platter	R 450

*Please note that a 12.5% gratuity will be added to all final bills*



Tsuguharu Foujita (1887-1968)  
La Femme à la Cravate, 1935  
392 mm x 313 mm

Tsuguharu Foujita, a Franco-Japanese artist, was renowned for his unique blend of Western and Eastern artistic influences. “Femme à la Cravate” is one of his notable artworks, depicting a woman wearing a tie. Foujita was known for his distinctive style characterised by the use of fine lines, pastel colours, and a combination of both Eastern and Western artistic elements.

“Femme à la Cravate” showcases his mastery in capturing the beauty and elegance of the female form while incorporating elements of Japanese art, such as the emphasis on contours and simplicity. This painting is a testament to his ability to merge different cultural influences seamlessly in his works.

Foujita’s artistry and contributions to the world of art have left a lasting legacy, and his works continue to be celebrated and admired by art enthusiasts and collectors worldwide.

Pencil, charcoal and colour pencil, heightened, and watercolour on paper.

Signed and dated by the artist in pencil in the centre right “Foujita / 1935” above in Japanese characters “Tsuguharu Kobe”.

Provenance

Kumpera Collection, Lugano  
Private collection Ticino  
Koller Auction, Zurich, 28 June 2019, lot 3247  
Private collection Switzerland  
Galerie Kornfeld, Bern, 16 June 2022, lot 242



