



TSUGUHARU FOUJITA

LA FEMME À LA CRAVATE, 1935

**HŌSEKI**

STELLENBOSCH | SOUTH AFRICA

## Welcome to Hōseki

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 four-course Chef's Selection Menu for Lunch, with a more extensive eight-course Omakase menu for dinner. Both menus have an optional wine 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

## *Chef's Selection*

Sashimi 10 Piece	R 1250
Sushi 13 Piece	R 950

### NIGIRI & SASHIMI

**2 Piece**

Bluefin Tuna Toro	R 380
Bluefin Tuna	R 280
Salmon	R 180
Seabass	R 180
Mackerel	R 180
Ebi - Only Nigiri	R 180
Yellowtail	R 165
Tamago	R 120

### SUSHI ROLL

**Handroll Cut Roll**

Tuna	R 240	R 280
Crab, Scallions, Roe	R 220	R 240
Salmon	R 140	R 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

Bluefin 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
Salted or Spicy Edamame (v)	R 125
Japanese Pickles/Tsukemono (v)	R 100

## SALADS

Avocado, Broccoli, Ponzu, Prawn	R 250
Delaire Goma, Crispy Shiitake, Sesame (v)	R 180
Cabbage & Peanut, Yuzu Soy Dressing (v)	R 160
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
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



## HOT DISHES

Den Miso Black Cod	R 1450
Tobanyaki, Wagyu, Mushrooms, Yuzu Soy	R 1250
Black Truffle & Asparagus Donabe, Katsudon Egg (v)	R 550
Grilled Salmon, Asparagus, Yuzu Kosho Dashi	R 550
Scallop Kushiyaki, Ikura & Yuzu Kosho Butter	R 330
Beef Gyoza, Robata Mushroom Chilli Sauce	R 290
Cape Wagyu Kushiyaki, Truffle Rice	R 280

## 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

## RAMEN

Spicy Cape Wagyu	R 550
Pork Shoyu	R 485

## ROBATA

Market Fish, Unagi-Styled Sauce, Cucumber, Kombu	R 475
Scallop, Kosho Salsa, Butter Ponzu, Citrus	R 420
Caramelised Tenderstem Broccoli, Garlic Dressing (v)	R 165



*Omakase Tasting Experience*

4-Course Chef's Selection (Lunch)	R 895
+ Wine Pairing	R 750
8-Course Chef's Selection (Dinner)	R 2200
+ Wine Pairing	R 1450

*Chef's Selection of Local Wagyu Prime Cuts*

MS 10+

150g Rib-Eye	R 1500
--------------	--------

150g Sirloin	R 1500
--------------	--------

MS 5-9

200g Sirloin	R 850
--------------	-------

SIDES

Potato, Bonito Mayo	R 120
Rice	R 110
Steamed Broccoli	R 110
Robata Corn, Miso Butter, Shichimi	R 110
Corn Takikomi, Rice, Truffle Soy Butter	R 110
Aubergine Miso Yaki (v)	R 180

DESSERT

Dark Chocolate Cheesecake, Matcha Ice Cream	R 240
Uncle Fluffy Crème Caramel, Naartjie	R 240
White Chocolate Brûlée & Lemon Verbena	R 240

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



## BENTO BOX

Bento Box

R 750

**Please select one dish from each of the below categories**

### STARTERS

CUCUMBER PONZU MAKI (V)

shisho, nori

CALIFORNIA ROLL

tempura prawn, avocado

ONIGIRI

tuna tartare, nori

SALMON NIGIRI

tuna, salmon roses

### SALAD

DELAIRE GOMA (V)

crispy shiitake, sesame

CABBAGE & PEANUT (V)

yuzu soy dressing

BABY SPINACH SALAD (V)

ginger, tosazu, dried miso

### HOT DISHES

MARKET FISH

unagi-styled sauce, cucumber, kombu

CHICKEN KARAAGE

spicy aioli

VEGETARIAN DONBURI (V)

miso-yaki, sesame, edamame-rice

WAGYU DONBURI

rice, truffle, soy



OMAKASE CHEF’S SELECTION

4-Course Chef’s Selection Lunch

Tasting Menu	R 895
+ Beverage Pairing	R 750

OSHIBORI & OTŌSHI (V)

cherry blossom, edamame

STARTERS (select two dishes)

SASHIMI

selection sushi sashimi, wasabi, ginger

WAGYU TATAKI

wasabi, shoyu, shichimi

SALMON TATAKI

shallot, garlic, karashi-su-miso

CRIPSY RICE TARTARE

choice of spicy tuna or salmon

KARAAGE CHICKEN

spicy aioli

SPINACH SALAD (V)

salad, ginger, tosazu, dried miso

GOMA SALAD (V)

crispy shiitake, sesame

SHIITAKE MISO SOUP (V)

tofu, wakame

MAIN (select one dish)

BLACK COD DONBURI

miso, rice, scallions

TRUFFLE & ASPARAGUS DONABE (V)

katsudon egg, rice, black ear mushrooms

ROBATA WAGYU

mushroom puree, teriyaki glazed onion

RAMEN

spicy cape wagyu or pork shoyu

DESSERT (select one dish)

UNCLE FLUFFY CRÈME CARAMEL

naartjie, honey tuile

WHITE CHOCOLATE BRÛLÉE

wasabi cucumbers, lemon verbena





## 8-COURSE CHEF'S SELECTION OMAKASE

### OSHIBORI & OTŌSHI (V)

cherry blossom, edamame

### GAMEFISH

aged white balsamic pearls, flower pickles, dashi tea

### OKONOMIYAKI

wasabi mayonnaise, tonkatsu sauce

### SUSHI

sashimi, nigiri, wasabi, ginger

### CAPE WAGYU SANDO

truffle roe

### BLACK RICE DONBURI

smoked roe, hijiki seaweed, squid ink tuile

### VENISON MOREL

miso aioli, braised daikon, young leeks

### WHITE CHOCOLATE CRÈME BRÛLÉE

wasabi cucumber, lemon verbena, miso crumble, yuzu



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

