



TSUGUHARU FOUJITA

LA FEMME À LA CRAVATE, 1935

HŌSEKI

STELLENBOSCH | SOUTH AFRICA

Welcome to Hōseki

Hōseki offers contemporary Japanese cuisine, crafted with precision, elegance, and a deep respect for seasonality.

Designed to be savoured and shared, our à la carte menu features a wide selection of dishes, with six to ten plates typically recommended per couple. We also present a five-course omakase tasting experience for lunch and a six-course experience for dinner, both available with optional wine pairings curated by our sommelier.

Much of our fresh produce is hand-harvested from the Estate's organic vegetable garden and greenhouse, with additional ingredients sourced from trusted producers who share our commitment to sustainability and integrity.

We are especially proud to serve the most sustainably sourced bluefin tuna, flown in from Spain, prized for its rich flavour and texture. Our fish is aged in-house in a dedicated dry-ager for 7 to 21 days, a rare process that transforms its texture, deepens its flavour, and enhances refinement for our sushi. Our sushi uses koshihikari rice, polished up to 12 times, with HŌSEKI using its own house-made shoyu to enhance the fish and rice flavour.

Our Wagyu beef is sourced from local producers and is renowned for its delicate tenderness and marbled mouthfeel.

At Hōseki, we honour the environment and the artisans behind each ingredient, working exclusively with sustainable farms and fisheries to preserve these values for generations to come.

Hōseki Chopsticks Gift Set

R 650

Please note, last orders: Lunch 14:30pm / Dinner 20:30 pm



SUSHI

Chef's Selection 27 Piece	R 2450
Sashimi Selection 18 Piece	R 1790

NIGIRI	2 piece
Bluefin Tuna Toro	R 340
Bluefin Tuna Chutoro	R 315
Bluefin Tuna Akami	R 300
Yellowfin Tuna	R 230
Salmon	R 190
Seabass	R 195
Ebi	R 195
Yellowtail	R 175
Local Fish	SQ
Tamago (v)	R 130

SASHIMI	2 piece
Bluefin Tuna Toro	R 340
Bluefin Tuna Chutoro	R 315
Bluefin Tuna Akami	R 300
Yellowfin Tuna	R 230
Salmon	R 190
Seabass	R 195
Yellowtail	R 175
Local Fish	SQ
Tamago (v)	R 130

URAMAKI CUT ROLL

4 piece

Salmon & Yellowfin Tuna, Cucumber Rainbow Roll

R 170

California, Tempura Prawn, Avocado Roll

R 120

HANDROLL

Yellowfin Tuna

R 290

Crab, Scallions, Roe

R 255

Salmon

R 155

Cucumber, Shisho, Ponzu Vegetable (v)

R 115

NIKKEI SUSHI

Seabass Jizakana, Apple, Wasabi, Negi

R 365

Tuna Sashimi, Chilli, Wasabi & Garlic Scapes Kosho

R 355

Tuna Tataki, Mustard Greens, Momiji Oroshi

R 355

Yellowtail Tiradito, Chilli, Avocado, Nori

R 335

Salmon New Style, Sesame, Ginger Yuzu

R 330

MAKI CUT ROLL

Futumaki, Namibian Crab, Daikon

R 365

Spicy Tuna Tempura

R 320

Yellowfin Tuna

R 290

Namibian Crab, Scallions, Roe

R 255

Salmon

R 155

Cucumber, Shisho, Ponzu Vegetable (v)

R 115



SOUPS & BITES

Spicy Prawn Miso Soup	R 190
Shiitake Miso Soup (V)	R 115
Salted or Spicy Edamame (V)	R 130
Japanese Pickles/Tsukemono (V)	R 110

SALADS

Avocado, Broccoli, Ponzu, Prawn	R 260
Delaire Goma, Crispy Shiitake, Sesame (V)	R 200
Cabbage & Peanut, Yuzu Soy Dressing (V)	R 170
Baby Spinach Salad, Ginger, Tosazu, Dried Miso	R 170

TACOS

Prawn	R 230
Cape Wagyu Tartare	R 230
Tuna Tartare	R 190
Salmon Tartare	R 190
Mushroom (V)	R 130

COLD DISHES

Milk Buns, Tomato Miso, Smoked Wagyu, Crab	R 360
Tuna & Salmon Tartare, Puffed Rice, Nori	R 295
Crispy Tuna Sashimi, Yuzu Soy	R 275
Hōseki Pizza, Truffle Aioli, Tuna, Wasabi Momiji	R 255
Salmon Tataki, Shallot & Garlic, Karashi-Su-Miso	R 255
Crispy Rice with Spicy Tuna or Salmon	R 235
Tuna Tataki, Mustard Onion Dressing	R 230



HOT DISHES

Black Cod, Den Miso	R 1480
Tobanyaki, Beef, Mushrooms, Yuzu Soy	R 895
Beef Short-Rib Donabe	R 690
Black Truffle & Asparagus Donabe, Katsudon Egg (v)	R 565
Grilled Salmon, Asparagus, Yuzu Kosho Dashi	R 565
Prawn Kataifi, Jalapeño, Red-Onion, Coriander	R 495
Beef Gyoza, Robata Mushroom Chilli Sauce	R 305

KUSHIYAKI

Scallop, Ikura & Yuzu Kosho Butter	R 345
Cape Wagyu, Truffle Rice	R 295
Chicken Yakitori, Teriyaki	R 250
King Oyster Mushroom, Miso Aioli, Citrus Dressing (v)	R 230

TEMPURA

Tempura Prawns, Spicy Plum	R 495
Rock Shrimp, Shichimi, Tobiko, Yuzu Soy	R 350
Chicken Karaage, Spicy Aioli	R 265
Asparagus (V)	R 175
Baby Marrow (V)	R 115
Aubergine (V)	R 115

ROBATA

Tiger Prawns, Creamy Spicy Sauce, Lumpfish Roe	R 735
Market Fish, White Miso Butter, Kosho Gooseberries	R 565
Scallop, Kosho Salsa, Butter Ponzu, Citrus	R 435
Caramelised Tenderstem Broccoli, Garlic Dressing (V)	R 175



Omakase Tasting Experience

5 - Chef's Selection (Lunch)	R 1650
+ Wine Pairing	R 1395
6 - Chef's Selection (Dinner)	R 2400
+ Wine Pairing	R 1920

Kindly note that the Omakase set menu is available for orders until 14:00 during lunch and 20:00 for dinner

Chef's Selection of Local Prime Cuts

WAGYU MS 10+	
150g Rib-Eye	R 1500
150g Sirloin	R 1500
ANGUS	
200g Sirloin	R 650

SIDES

Aubergine Miso Yaki (v)	R 185
Japanese Potato Salad, Cured Soy Egg	R 125
Rice (v)	R 115
Steamed Broccoli (v)	R 115
Robata Corn, Jalapeño Dressing (v)	R 115
Japanese Fried Rice (v)	R 110

DESSERT

Sancho White Chocolate Panna Cotta	R 255
Uncle Fluffy Crème Caramel	R 255
Chocolate Fondant, Passion Fruit, Matcha Ice Cream	R 255



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

*A discretionary R25 donation will be added to your bill in support of the FACET Foundation.
Please note that a 12.5% gratuity will be added to all final bills.*



CASHLESS