



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, the animals, and the artisans behind each ingredient, working exclusively with sustainable farms and fisheries to preserve these values for generations to come.

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

Hōseki Chopsticks Gift Set

R 650



## SUSHI

Chef's Selection 27 Piece	R 2350
Sashimi Selection 18 Piece	R 1650
Nigiri Bento Box 10 Piece	R 1250

### NIGIRI

#### *2 Piece*

Bluefin Tuna Toro	R 320
Bluefin Tuna Chutoro	R 300
Bluefin Tuna Akami	R 280
Yellowfin Tuna	R 220
Salmon	R 180
Seabass	R 180
Ebi	R 180
Yellowtail	R 165
Local Fish	SQ
Tamago (v)	R 120

### SASHIMI

#### *2 Piece*

Bluefin Tuna Toro	R 320
Bluefin Tuna Chutoro	R 300
Bluefin Tuna Akami	R 280
Yellowfin Tuna	R 220
Salmon	R 180
Seabass	R 180
Yellowtail	R 165
Local Fish	SQ
Tamago (v)	R 120



## SUSHI

### URAMAKI CUT ROLL

**4 Piece**

Salmon & Yellowfin Tuna, Cucumber Rainbow Roll	R 160
California, Tempura Prawn, Avocado Roll	R 110

### HANDROLL

**2 Piece**

Yellowfin Tuna	R 280
Crab, Scallions, Roe	R 240
Salmon	R 140
Cucumber, Shisho, Ponzu Vegetable (v)	R 105

### NIKKEI SUSHI

Seafood Ceviche	R 420
Yellowfin Tuna New Style	R 345
Yellowfin Tuna Tiradito	R 345
Salmon New Style	R 320
Salmon Tiradito	R 320
Yellowtail New Style	R 320
Yellowtail Tiradito	R 320

### MAKI CUT ROLL

**6 Piece**

Futumaki, Soft-Shell Crab, Daikon	R 350
Spicy Tuna Tempura	R 300
Yellowfin Tuna	R 280
Namibian Crab, Scallions, Roe	R 240
Salmon	R 140
Cucumber, Shisho, Ponzu Vegetable (v)	R 105



## 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

**3 Piece**

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

## COLD DISHES

Milk Buns, Tomato Miso, Smoked Wagyu, Crab	R 350
Tuna & Salmon Tartare, Puffed Rice, Nori	R 280
Crispy Tuna Sashimi, Yuzu-Soy	R 265
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

Black Cod, Den Miso	R 1450
Tobanyaki, Beef, Mushrooms, Yuzu Soy	R 850
Beef Short-Rib Donabe	R 650
Spicy Duck Ramen, Tamago, Snow Mushroom	R 575
Oxtail Ramen, Dumpling, Agatani Egg	R 550
Black Truffle & Asparagus Donabe, Katsudon Egg (v)	R 550
Grilled Salmon, Asparagus, Yuzu Kosho Dashi	R 550
Prawn Kataifi, Jalapeño, Red-Onion, Corriander	R 480
Beef Gyoza, Robata Mushroom Chilli Sauce	R 290

## KUSHIYAKI

Scallop, Ikura & Yuzu Kosho Butter	R 330
Cape Wagyu, Truffle Rice	R 280
Chicken Yakitori, Teriyaki	R 240
King Oyster Mushroom, Miso Aioli, Citrus Dressing (v)	R 220

## TEMPURA

Tempura Prawns, Spicy Plum	R 480
Soft-Shell 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

## ROBATA

Tiger Prawns, Creamy Spicy Sauce, Lumpfish Roe	R 725
Market Fish, White Miso Butter, Kosho Gooseberries	R 550
Scallop, Kosho Salsa, Butter Ponzu, Citrus	R 420
Caramelised Tenderstem Broccoli, Garlic Dressing (v)	R 165



### Omakase Tasting Experience

5 - Course Chef's Selection (Lunch)	R 1350
+ Wine Pairing	R 1295
6 - Course Chef's Selection (Dinner)	R 1980
+ Wine Pairing	R 1795

### Chef's Selection of Local Prime Cuts

#### WAGYU MS 10+

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

#### ANGUS

200g Sirloin	R 595
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### SIDES

Aubergine Miso Yaki (v)	R 180
Japanese Potato Salad, Cured Soy Egg	R 120
Rice (v)	R 110
Steamed Broccoli (v)	R 110
Robata Corn, Jalapeño Dressing (v)	R 110
Japanese Fried Rice (v)	R 110

### DESSERT

Mango Parfait, White Sesame Ice-Cream	R 240
Uncle Fluffy Crème Caramel	R 240
Sakura, Malt Napoleon, Nori Crisps	R 240

*A discretionary R25 donation will be added to your bill in support of the FACET Foundation. Please speak to your waiter should you wish to know more information about the work FACET does, or to forgo this donation.*

*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

