



TSUGUHARU FOUJITA

LA FEMME À LA CRAVATE, 1935

HŌSEKI

STELLENBOSCH | SOUTH AFRICA

Welcome to Hseki

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 and a more extensive six-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.

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

Hōseki Chopsticks Gift Set

R 650



CAVIAR & OYSTERS

Beluga 30g	R 6000
Asetra 30g	R 3885
West Coast Oyster Al Natural	R 95

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
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
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
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

4-Course Chef's Selection (Lunch)	R 1350
+ Wine Pairing	R 1295
6-Course Chef's Selection (Dinner)	R 2400
+ Wine Pairing	R 1895
+ 6-Beverage Experience	R 2300

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, Naartjie	R 240
Sakura, Malt Napoleon, Nori Crisps	R 240

A discretionary R20 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

Instagram - @hoseki_delairegraff

