



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 and a more extensive six-course Omakase menu for lunch and 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

|  |                       |
|--|-----------------------|
| <b>URAMAKI CUT ROLL</b>                        | <b><i>4 Piece</i></b> |
| Salmon & Yellowfin Tuna, Cucumber Rainbow Roll | R 160                 |
| California, Tempura Prawn, Avocado Roll        | R 110                 |
| <br>   |                       |
| <b>HANDROLL</b>                                | <b><i>2 Piece</i></b> |
| Yellowfin Tuna                                 | R 280                 |
| Crab, Scallions, Roe                           | R 240                 |
| Salmon   | R 140                 |
| Cucumber, Shisho, Ponzu Vegetable (v)          | R 105                 |
| <br>   |                       |
| <b>NIKKEI SUSHI</b>                            |                       |
| 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                 |
| <br>   |                       |
| <b>MAKI CUT ROLL</b>                           | <b><i>6 Piece</i></b> |
| 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 |
|--------------|-------|

## 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

