

## Something to start with

Miso Soup (GF)	5
Traditional Edamame (v)(vegan) (GF) - pink salt	7
Edamame Spring Rolls (v) edamame wrapped in filo pastry	9
add wasabi mayo	3

## STARTER - Served slightly chilled

Ora King Salmon Avocado Tartare for 1 with home blended soy, kombu sauce served with lemon juice	14
Assorted Sashimi Platter for 2 (15pcs) (GF*)	47
Assorted Sashimi Platter for 4 (25pcs) (GF*)	89
Ora King Salmon Sashimi (8pcs) (GF*)	32
Tuna Sashimi (8pcs) (GF*)	27
Kingfish Sashimi (8pcs) (GF*)	25

## Hosokawa Signature - Served slightly chilled

Hiramasa Kingfish Ceviche (GF on request) thinly sliced kingfish marinated in yuzu dressing with a hint of honey, served with tobiko, pickled daikon and cucumber	26
Hokkaido Scallop Beetroot Ceviche fresh hokkaido scallops, pickled beetroot dressed with yuzu citrus scallop sauce with lime zest	23
Kingfish & Scallop Aburi Nigiri (1 x raw, 1 x aburi) raw kingfish nigiri served with yuzu pepper and aburi scallop nigiri served with yuzu-seasalt dressing	15
Ora King Salmon 2 ways Nigiri (GF*) 1x raw and 1x aburi	17
Zuke Marinated Tuna Nigiri (2pcs) fresh tuna marinated in our special sweet soy sauce served with crispy garlic	15
Orange King Salmon Aburi Nigiri (2pcs) (GF on request) flame-seared ora king salmon with teriyaki mayo, orange zest	17
<u>Traditional NIGIRI (2pcs)</u>	
Hiramasa Kingfish (GF*)	13
Akami Tuna (GF*)	14
Squid (GF*)	11
Hokkaido Scallop (GF*)	12
Dashimaki Egg	12

## ENTREES / To Share

Pork Gyoza (5pcs) served with homemade dipping sauce	15
Hokkaido Seared Scallops (4pcs)(GF on request) creamy garlic mayo, sautéed panko crumb, fresh lemon juice, parsley and micro herbs	21
Add two scallops	9
Salmon Cream Croquettes (5pcs) homemade croquettes served with tartar sauce	14
Squid Karaage deep-fried battered baby squid tentacles, side of lemon mayo	13
Agedashi Tofu (4pcs) deep-fried tofu in a hot broth	20
Slow Cooked Pork Belly in a sweet soy sauce based hot broth	19
Nasu Dengaku (v)(vegan) (GF on request) cubed eggplant coated with sweet miso sauce	17
Takoyaki savory pancake octopus balls, traditional sauce, mayo	12
Whiting Panko *minimum from 2 pc crumbed deep-fried whiting fillets, Japanese tartar sauce	7 pc
Hamachi Kama Karaage (GF on request) deep-fried kingfish wings (**Subject to Availability. Please check with our staff)	17 pc

## SUSHI ROLLS / To Share

All Sushi Rolls served with 4pcs

Rainbow Roll (GF*) avocado, sushi rice, nori wrapped in raw ora king salmon, tobiko	16
California Roll avocado, prawn, dashimaki egg, tobiko	15
Prawn and Mayo Roll (GF*)	12
Spicy Tuna Roll	13
Raw Tuna Roll (GF*)	12
Raw King Salmon Roll (GF*)	15
Avocado & Pickled Beetroot Roll (v)(vegan) (*GF)	11
Yellow Pickled Radish Roll (v)(vegan) (*GF)	10
Unagi Roll - grilled eel	17
Avocado or Cucumber Roll (v)(vegan) (*GF) add avocado to any roll	10 +3

## MAIN

**Make as SETS - add high grade Japanese Steamed Rice, Miso soup and small Japanese pickles** +7

**Assorted Sashimi Platter for 1** (10pcs)(GF\*) 34

3 kinds of fresh raw fish sashimi, scallops, squid, prawn and tobiko

**Chicken Karaage** 25

deep-fried marinated chicken served with parmesan cheese and teriyaki mayo

**Teriyaki** (GF on request)

beautifully grilled and coated in a rich, house-made teriyaki glaze, available with your choice of protein

- Chicken 26
- Black Angus Rib Eye 37
- Ora King Salmon 35

**Grilled Fish Saikyo**

carefully marinated for three days in our house-blended saikyo miso, grilled and served with a vibrant beetroot puree

- Ora King Salmon 34
- Kingfish 31

## RICE BOWLS - served with side of miso soup

**Chirashi Bowl** (12pcs)(GF\*) 44

assorted sashimi on top of sushi rice

**Una Don** 36

grilled eel, unagi sauce in a high graded japanese steamed rice bowl

**Black Angus Yakiniku Don** (GF on request) 34

thinly sliced black angus rib eye, onion and carrots cooked in a japanese bbq sauce served on top of high graded japanese steamed rice

**Katsu Curry Don**

crumbed fillet with Japanese curry on top of high graded japanese steamed rice

- Chicken 29
- Pork 32
- Tofu (v) (\*vegan on request) 27

## HOT NOODLE SOUP

**Hot Udon Noodle Soup** (plain) 22

- Add Half Chicken Katsu / Karaage (4pcs) / Tofu 9

## SALAD / VEGE

**Hosokawa Wakame Seaweed Salad** (v)(vegan)(GF on request) 13

cos lettuce, cucumber, cherry tomato, wakame seaweed with homemade japanese salad dressing

**Avocado Salad** (v)(vegan)(GF on request) 15

cos lettuce, cucumber, cherry tomato, avocado with homemade japanese salad dressing

**Signature Crunchy ABC Vegetable Salad** 17

confit asparagus, blanched broccolini, cherry tomato, crispy garlic served with citrus dressing and hint of fresh mint

**Wagyu Fat Potatoes** (GF on request) - potato cubes infused in a wagyu fat served with lemon mayo on side 16

**Tempura Potatoes and Matcha Salt** (v)(vegan on request) - served with your choice of wasabi mayo or tempura broth 17

**Grilled Yaki - Tomorokoshi** (v)(vegan on request)(GF) - grilled butter corn, searsoned, fresh thyme 14

**Irasshaimase! | いらっしゃいませ**

**Welcome to Hosokawa Japanese Restaurant**



**"Where creativity honours Japanese traditions since 2009."**

### **Our Journey: Honouring Tradition, Embracing Innovation**

Originally founded by Chef Hosokawa and now cherished under the care of the Mirai Hospitality Group.

With our sincere love and passion for "Creating the most memorable dining experience for you," we continue to maintain true authenticity while adding a unique modern twist.

### **The Essence of Creativity: Our Kitchen, Our Team, Our Passion**

Our cuisine harmonises traditional Japanese flavours with innovative cooking methods, prioritising simplicity and authenticity with a modern signature twist. We carefully select fresh, high-quality produce and ingredients, ensuring each dish delivers the experience you deserve, along with a story of dedication and passion behind it.

### **Our Produce: Premium Quality Sourced Locally and Internationally**

We proudly feature some of the finest international produce available in Australia, such as Ora King Salmon, Hiramasa Kingfish, Hokkaido Scallops, and A5 Wagyu Marble 12 from Japan. Our gold medal award-winning Wagyu Marble 8-9 Steak is a testament to the exceptional quality and flavours that you can experience from our menu.

We also wholeheartedly support other quality boutique businesses and incorporate locally sourced ingredients whenever possible. A highlight of this commitment is our signature honey wine desserts, served as affogato, showcasing honey wine from hinterland wineries and adding a unique local touch to our menu.

### **Our Journey of Service and Commitment**

For over a decade, we have had the honour of serving our valued guests here in beautiful Brisbane. Our mission is to provide you with an unforgettable dining experience, where your satisfaction remains our highest priority.

We welcome any feedback or suggestions that could further elevate your experience with us—please don't hesitate to share your thoughts with our team.

Now, please sit back and enjoy this moment and your experience with us to the fullest.

**Arigatou gozaimashita! | ありがとうございます**

With Gratitude,

Hosokawa Japanese Restaurant Team



# WELCOME TO HOSOKAWA

## EXPERIENCE OUR EXCLUSIVE SASHIMI

Ora King Salmon Avocado Tartare <i>for 1</i>	14
<i>with home blended soy, kombu sauce served with lemon juice</i>	
🍷 Paired with Hungerford Hill 'Dalliance' Sparkling/Tumbarumba	
Hokkaido Yuzu Ceviche	22
<i>thinly sliced scallops, signature yuzu sauce, fresh lime zest</i>	
Hokkaido Scallop Beetroot Ceviche	24
<i>fresh hokkaido scallops, pickled beetroot dressed with yuzu citrus scallop sauce with lime zest</i>	
Hiramasa Kingfish Ceviche <i>(GF on request)</i>	26
<i>thinly sliced kingfish marinated in yuzu dressing with a hint of honey, served with tobiko, pickled daikon and cucumber</i>	

## SASHIMI / NIGIRI *(per piece) For Any Aburi +1*

Ora King Salmon <i>(GF*)</i>	7
Ora King Salmon Belly <i>(GF*) ** limited</i>	11
Akami Tuna <i>(GF*)</i>	7
Hiramasa Kingfish <i>(GF*)</i>	6
Squid <i>(GF*)</i>	6
Hokkaido Scallop <i>(GF*)</i>	6
Tamago	6

## ASSORTED PLATTERS *(GF\* on request)*

Assorted Sashimi Platter	(per person) 24
<i>*selection based on daily availability and fresh produce.</i>	
Trio Sashimi Delight	43
<i>3 pieces of each sashimi salmon, kingfish, tuna</i>	
Nigiri Temptation - 6 varieties of our top signature nigiri	44
Salmon Nigiri Tasting Plate - 5 kinds of salmon nigiri	41
Kingfish Nigiri Tasting Plate - 5 kinds of kingfish nigiri	39

## SIGNATURE NIGIRI

Squid Fresh Citrus Zest <i>(GF*) (4pcs)</i>	27
Kingfish & Scallop Aburi <i>(GF*) (4pcs)</i>	30
<i>served with yuzu pepper and yuzu seasalt dressing</i>	
Akami Tuna with Crispy Rice <i>(3pcs/5pcs) (GF* on request)</i>	22/37
<i>tuna nigiri with crispy rice served with lightly spiced mayo, shichimi, chilli strings</i>	
Ora King Salmon Aburi - 2 Ways <i>(4pcs)</i>	34
<i>2 served with sea salt 2 served with teriyaki mayo, orange zest</i>	
Zuke Marinated Tuna <i>with crispy garlic (3pcs/5pcs)</i>	22/37

### HOSOKAWA FRESH DELUXE EXPERIENCE

*Chef's Selection of Hosokawa's Finest Sashimi, Nigiri, and Sushi Rolls, Nicely Paired with a Japanese Sake (60ml per person)*

99 per person

*\*\*Limited availability*

# JAPANESE RESTAURANT!

## SIGNATURE ENTREES

Kagoshima Wagyu A5 Aburi Nigiri <i>(GF) (2pc)</i>	47
<i>A5 Wagyu from Kagoshima prefecture is arguably the most exquisite beef in the world. Japanese Wagyu grade A5 achieves the highest marbling of any beef in the world</i>	
Hokkaido Seared Scallops <i>(GF on request)</i>	21
<i>creamy garlic mayo, sautéed panko crumb, fresh lemon juice, parsley and lemon zest. Add two scallops +9</i>	
🍷 Paired with 2021 Fat Bastard   Chardonnay	
Homemade Salmon Cream Croquettes	19
<i>served with signature tartar sauce</i>	
Takoyaki Octopus Balls	16
<i>savoury pancake octopus balls with traditional sauce, mayo</i>	

## EASY TO SHARE (Entrees)

Pork Gyoza <i>(5pc/9pc)</i>	19/34
<i>pan fried pork gyoza served with homemade dipping sauce</i>	
Summer Prawn Gyoza Ponzu <i>(5pc/9pc)</i>	19/34
<i>pan fried prawn gyoza dumplings with ponzu, daikon, spring onion</i>	
Edamame Spring Rolls <i>(v)</i>	15
<i>wrapped in filo pastry, side of wasabi mayo</i>	
Squid Karaage	14
<i>deep-fried battered baby squid tentacles, side of lemon mayo</i>	
Rainbow Roll <i>(GF*)</i>	16
<i>avocado, sushi rice, nori wrapped in raw king salmon, tobiko</i>	
California Roll	15
<i>avocado, prawn, dashimaki egg, tobiko</i>	
Chicken Katsu Roll <i>katsu, avocado and spicy mayo</i>	13
Prawn and Mayo Roll <i>(GF*)</i>	13
Spicy Raw Tuna Roll	14
Raw Tuna or Salmon Roll <i>(GF*)</i>	14
Avocado or Cucumber Roll <i>(v)(vegan) (GF*)</i>	11
Avocado & Pickled Beetroot Roll <i>(v)(vegan) (GF*)</i>	12
Yellow Pickled Radish Roll <i>(v)(vegan) (GF*)</i>	11
Unagi Roll - <i>grilled eel</i>	17
<i>add avocado to any roll</i>	
	2.5

## LONG TIME FAVOURITES

Traditional Edamame <i>(v)(vegan) (GF) - pink salt</i>	9
Agedashi Tofu <i>deep-fried tofu in a bonito based hot broth</i>	20
Crispy Tempura Prawns <i>(3pcs)</i>	18
<i>served with traditional style ten-tsuyu with grated radish</i>	
Slow Cooked Pork Belly	21
<i>in a sweet soy sauce based hot broth</i>	
Nasu Dengaku <i>(v)(vegan) (GF on request)</i>	18
<i>cubed eggplant coated with sweet miso sauce</i>	
Whiting Panko <i>(2pcs)</i>	16
<i>crumbed deep-fried whiting fillets, Japanese tartar sauce</i>	
Hamachi Kama Karaage <i>(GF* on request)</i>	17
<i>deep-fried kingfish wings</i>	

*\*Please request for GF soy sauce or teriyaki sauce*

## SALAD

Avocado Salad (v)(vegan)(GF on request)	19
<i>cos lettuce, cucumber, cherry tomato, avocado with homemade japanese salad dressing</i>	
Hosokawa Wakame Salad (v)(vegan)(GF on request)	16
<i>cos lettuce, cucumber, cherry tomato, wakame seaweed with homemade japanese salad dressing</i>	
Signature Crunchy ABC Vegetable Salad	17
<i>confit asparagus, blanched broccolini, cherry tomato, crispy garlic served with citrus dressing and hint of fresh mint</i>	

## SIDES

Miso Soup (GF)	6
Japanese Assorted Pickles (v) (GF on request)	11
High Grade Japanese Rice (serve 1 person)(v)(vegan)	5
Wagyu Fat Potatoes (GF on request)	17
<i>served with fresh spring onion and side of lemon mayo</i>	
Grilled Yaki - Tomorokoshi (v)(vegan on request)(GF)	14
<i>grilled butter corn, searsoned, fresh thyme</i>	
Tempura Potatoes with Matcha Salt (vegan on request)	17
<i>served with your choice of wasabi mayo or tempura broth</i>	



## WAGYU Award winning Gold Medal 2023/2024

High Marble 8-9 Rib Fillet Steak 180g (GF)	87
<i>chargrilled wagyu steak, cracked pepper, himalayan salt</i>	
High Marble 8-9 Rib Fillet Steak 250g (GF)	124
🍷 Paired with 2021 Langmeil Shiraz   Barossa	

## HOT PLATE (Mains)

### Grilled Fish Saikyo

*carefully marinated for three days in our house-blended saikyo miso, grilled and served with a vibrant beetroot puree*

- Ora King Salmon	35
- Kingfish	34

### Parmesan Chicken Karaage

*deep-fried marinated chicken served with parmesan cheese and teriyaki mayo*

### Teriyaki (GF on request)

*beautifully grilled and coated in a rich, house-made teriyaki glaze, available with your choice of protein*

- Chicken served over a layer of steamed rice	34
- Black Angus Rib Eye	44
- Ora King Salmon	39

### Katsu

*a Japanese interpretation of crumbed schnitzel served with traditional katsu sauce and sesame sauce.*

- Chicken	32
- Pork	34

### Kabayaki Unagi

*grilled eel glazed with house made sweet unagi sauce served over a layer of steamed rice*

## UDON

McKinnon's Signature Pork Belly Udon	32
<i>hot udon noodle soup served with slow cooked pork belly</i>	
Prawn Tempura Udon (3 pieces of prawns)	34
<i>3 pieces of tempura prawn served with hot udon noodle soup</i>	

*All set menu items are subject to seasonal availability of ingredients. Dietary requirements can be accommodated per request.*

*(vegan) = vegan, (GF) = gluten free available on request, (v) = vegetarian*

*17% surcharge on public holidays / 12% surcharge applies on weekends. All card transactions incur a service fee.*

### TOP SIGNATURE COURSE

#### **Ora King Salmon Avocado Tartare**

*with home blended soy, kombu sauce served with fresh lemon juice*

#### **Kingfish Ceviche**

*pickled daikon and cucumber, honey yuzu dressing*

#### **Assorted Nigiri Tasting Plate**

*6 kinds of signature nigiri assorted*

#### **Hokkaido Seared Scallops**

*creamy garlic mayo, sautéed panko crumb, fresh lemon juice, parsley and micro herbs*

#### **Grilled Ora King Salmon Teriyaki**

*served with lemon mayo*

#### **Kagoshima Wagyu A5 Aburi Nigiri**

*A5 Wagyu from Kagoshima prefecture is arguably the most exquisite beef in the world. Japanese Wagyu grade A5 achieves the highest marbling of any beef in the world.*

139 p.p

### BEST OF TWO WORLDS

#### **Traditional Edamame**

*warm edamame soy bean served with himalayan pink salt*

#### **Trio Sashimi Delight**

*2 pieces of each sashimi salmon, kingfish, tuna*

#### **Crispy Tempura Prawns**

*served with traditional style ten-tsuyu with grated radish*

#### **Kingfish Ceviche**

*pickled daikon and cucumber, honey yuzu dressing*

#### **Crispy Tuna Nigiri**

*fresh tuna nigiri with crispy rice and spicy mayo*

#### **Wagyu MB8-9 Rib Fillet Steak**

*served with sea salt & Japanese yuzu pepper*

#### **Crunchy ABC Vegetable Salad**

*blanched broccolini, grilled asparagus and cherry tomato in a citrus dressing*

189 p.p

### VEGAN BLISS

#### **Traditional Edamame**

*warm edamame soy bean served with himalayan pink salt*

#### **Avocado & Pickled Beetroot Roll**

*homemade pickled beetroot, avocado and sushi rice wrapped in nori*

#### **Nasu Dengaku**

*cubed eggplant coated with sweet miso paste*

#### **Japanese Vegan Curry**

*tofu with homemade vegan Japanese curry*

#### **Avocado Salad**

*fresh mixed lettuce, cucumber, avocado and cherry tomato served with japanese sesame dressing*

79 p.p

### GO GLUTEN FREE

#### **Trio Sashimi Delight**

*2 pieces of each sashimi salmon, kingfish, tuna*

#### **Hokkaido Seared Scallops**

*creamy garlic mayo, fresh lemon juice, parsley, lemon zest*

#### **Chicken Teriyaki \***

*grilled glazed chicken in a house made teriyaki sauce with high grade japanese steamed white rice*

#### **Avocado Salad**

*fresh mixed lettuce, cucumber, avocado, cherry tomato served with balsamic vinegar and olive oil*

88 p.p

**\* upgrade to Wagyu MB 8-9 Rib Fillet Steak**

*served with sea salt, matcha salt, Japanese yuzu pepper*  
+ 45