MAIN DINING

HOSHINOYA TOKYO

LOST FLAVORS OF JAPANESE HOME RECIPES

Shining a light on the treasured, yet vanishing, recipes of Japan's nostalgic past, each dish is a unique culinary experience, impossibly refined from its original form—a journey to rediscover the profound depth and new charm of Japanese cuisine.

SEASONAL AUTUMN MENU

A 10-course dinner. A curated preview of 4 dishes. September 12 – late November 2026

PER PERSON

28000

WAKAYAMA

Wasabi Sushi -Mackerel-

This appetizer takes inspiration from Wasabi Sushi, a dish where vinegared rice and mackerel are wrapped in fresh wasabi leaves. Mackerel coated in wasabina greens purée is paired with marinated lotus root and finished with a light, refreshing sauce. The crisp aroma of wasabina greens beautifully complements the rich flavor of autumn mackerel.

ISHIKAWA

Teppo Yaki -Squid-

This dish is a reinterpretation of Teppo yaki, a traditional fisherman's dish of stuffed grilled squid. Wild mushrooms tossed in rich squid ink are combined with minced squid tentacles and enveloped in a fluffy squid mousse. Topped with aromatic sautéed mushrooms, it is finished with fresh herbs and a delicate parsley foam sauce. Enjoy the robust, traditional flavors reimagined as a light, warm salad.

SHIGA

Funazushi -Beef-

For the main dish, we incorporated local traditions from Shiga Prefecture. Seasonal figs are stuffed with minced beef delicately infused with the distinct fermented aroma of Funazushi (fermented Nigorobuna carp sushi), topped with blue cheese, and roasted to juicy perfection. This main dish layers the rich umami of beef with the sweetness of figs and the flavors of deep-rooted regional heritage.

HYOGO

Kuri Surinagashi -Chestnut-

This dessert is inspired by Kuri Surinagashi, a traditional chestnut soup seasoned with dashi broth and white miso. Encased in a light meringue, rich chestnut ice cream and flavorful chestnuts are paired with a savory hint of miso-butter caramel. The creamy surinagashi sauce wraps every element together, creating a deeply expressive flavor where the natural sweetness of chestnuts seamlessly blends with the mellow umami of miso.

Reservation required by 8:00PM the day before. Vegetarian options are also available.

Prices per person, excludes tax and 10% service charge.
Cancellations on the day will result in a 100% cancellation fee.

VEGETARIAN MENU

A full 10-course menu made entirely from plant-based ingredients. A look at 3 featured dishes

PER PERSON

28000

FEATURED DISHES

Asparagus

Asparagus and seasonal vegetables are paired with avocado purée enhanced with vegetarian shacha sauce. Layered with crispy, thin pastry, the dish is garnished with a herb salad tossed in white balsamic vinegar. This creation highlights the natural flavors of the ingredients while harmonizing the smooth texture of the purée, crisp vegetables, and fresh aromatic herbs.

Turnip

This warm dish features seasonal vegetables and succulent turnip infused with a subtle tartness, inspired by Nagano's traditional chopped vegetable dish, "Yatara". Turnips are slow-steamed to bring out their natural essence, then topped with finely diced seasonal vegetables tossed in fennel and celery purée, finished with lemongrass oil. The juicy turnip pairs with the crisp texture and fresh aroma of chopped vegetables for a light, refreshing flavor.

Eggplant

This main course pairs sautéed eggplant with warm spices and mixed grains. Round eggplant is coated with Baingan Bharta—a spiced Indian eggplant dish—then topped with mixed grains, Manganji pepper, pine nuts, and crispy fried onions for rich texture. Served with aromatic sautéed sesame and kale, along with hash browns, it is finished with grated Hama Natto for a distinctive fermented note. The complex spice aromas create a deep, evolving flavor with every bite.

Vegetarian course, all year. Reservation required by 8:00PM, 3 days in advance.

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