

APPETIZERS

Egg Toast, Caviar, Herbs 7,500

Sea Urchin, Black Bread, Yuzu, Serano Chili 6,000

Sea Trout Crispy Sushi, Chipotle Mayonnaise, Soy Glaze 2,900

Tuna Tartare, Ginger Marinade, Spicy Radish 3,500

Japanese Madai, Strawberry Gelée, Wasabi, Sakura Essence 3,500

Asparagus Salad, Avocado, Market Greens, Enoki Mushrooms, Hollandaise Sauce 3,000

Hokkaido Hairy Crab Cake, Sugar Snap Pea Remoulade 3,300

Diver Scallop, Caramelized Cauliflower, Caper-Raisin Emulsion 3,600

Sweet Pea Soup, Parmesan Cheese, Sourdough Croutons 2,500

ENTREE

Bouquet of Spring Vegetables, Green Curry, Sudachi 4,000

Lumache Pasta, Fennel Scented Tomato Sauce, Shrimp 4,000

Steamed Kinki, Mushroom Herbal Kombu Butter, Sudachi 6,800

Marinated Charred Duck Breast, Roasted Cabbage
Herb Salad, Coconut Lime Infusion 7,000

Seared Beef Tenderloin, Broccoli Roasted with Pistachio Crumbs
Aromatic Beef Jus, Aged Balsamic Vinegar 12,500

TASTING MENU

20,000

Sea Urchin, Black Bread, Yuzu, Serano Pepper
Tuna Ribbons, Ginger Marinade, Spicy Radish
Sea Trout Crispy Sushi, Chipotle Mayonnaise, Soy Glaze

Egg Toast, Caviar, Dill

Japanese Madai, Strawberry Gelée
Wasabi, Sakura Essence

Sweet Pea Soup, Parmesan Cheese
Sourdough Croutons

Steamed Kinki
Mushroom Herbal Kombu Butter, Sudachi

Seared Beef Tenderloin
Broccoli Roasted with Pistachio Crumbs
Aromatic Beef Jus
Aged Balsamic Vinegar

Black Forest
Glazed Cherries, Vanilla Cream
Sour Cherry Sorbet, Almond

Chef Hana Yoon
Executive Chef Jean-Georges

JEAN-GEORGES *at* THE SHINMONZEN

Dinner Tasting Menu available Tuesday through Saturday from 17:00 to 20:30
Price is in JPY inclusive of 10% consumption tax and 12% service charge.