

## 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

## PRIX FIXE

7,000

Sea Trout Crispy Sushi, Chipotle Mayonnaise, Soy Glaze  
Sweet Pea Soup, Parmesan Cheese, Sourdough Croutons

Hokkaido Snow Crab Cake

Sugar Snap Pea Remoulade

or

Diver Scallop, Caramelized Cauliflower  
Caper-Raisin Emulsion

Steamed Kinki

Mushroom Herbal Kombu Butter, Sudachi

or

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

Warm Chocolate Cake

Madagascar Vanilla Bean Ice Cream

or

Yuzu Infused Strawberries  
Poppy Seed Yogurt Sorbet, Crispy Meringue

Chef Hana Yoon

Executive Chef Jean-Georges

JEAN-GEORGES *at* THE SHINMONZEN

Prix Fixe Menu available Tuesday through Saturday from 11:30 to 15:30  
Price is in JPY inclusive of consumption tax and 12% service charge.