

APPETIZERS

Egg Toast, Caviar, Herbs 8,000

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

Sea Trout Crispy Sushi, Chipotle Mayonnaise, Soy Glaze 3,000

Tuna Tartare, Ginger Marinade, Spicy Radish 3,600

Cubes of Kampachi, Spiced Japanese Cucumber, Soy And Thai Basil Infusion 3,400

Summer Squash, Wild Aragula Salad, Manchego, Lemon Vinaigrette 3,200

Hokkaido Hairy Crab Salad, Mustard, Yubari Melon Juice, Shaved Fennel 5,500

Charred White Corn Ravioli, Jewel Cherry Tomatoes, Basil Fondue 4,000

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

ENTREE

Bouquet of Summer Vegetables, Jade Curry Sauce, Sudachi 5,000

Campanelle Pasta, Spicy Sungold Tomato Sauce
Kamo Eggplant, Fresh Ricotta 4,500

Steamed Trout with Sesame Crust, Cherry Tomatoes, Crispy Rice
Miso-Yuzu Broth 6,000

Kato Farm Pork Chop Wrapped in Bacon, Caramelized Cabbages
Glazed Apricots, Horseradish 6,200

Kyotamba Black Beef Tenderloin, Pistachio Crusted Broccoli
Aged Balsamic Vinegar, Aromatic Beef Jus 12,500

TASTING MENU

22,000

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

Cubes of Kampachi, Spiced Japanese Cucumber
Soy And Thai Basil Infusion

Charred White Corn Ravioli
Jewel Cherry Tomatoes, Basil Fondue

Steamed Trout with Sesame Crust
Cherry Tomatoes, Crispy Rice
Miso-Yuzu Broth

Kyotamba Black Beef Tenderloin
Pistachio Crusted Broccoli
Aged Balsamic Vinegar
Aromatic Beef Jus

Passion Fruit
Valrhona Dark Chocolate, Caramel

Chef Hana Yoon
Executive Chef Jean-Georges

JEAN-GEORGES *at* THE SHINMONZEN

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