

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

Hamachi Sashimi, Sherry Vinaigrette, Toasted Pecan, Chive 3,400

Kale Salad, Roasted Pumpkin, Kougyoku Apple, Mustard Dressing 3,200

Hokkaido Snow Crab Dumplings, Celeriac - Japanese Lemon Tea 5,500

Butternut Squash Agnolotti, Brown Butter Foam, Amaretti 4,000

Fricasse of Barley, Ginko Nuts, Almond, Matcha 3,600

ENTREE

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

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

Roasted Amadai, Fennel, Fragrant Mushroom Emulsion
Spicy Seed Oil 6,000

Ohara Venison Loin with Smoked Bacon
Cabbage, Poached Pear, Red Wine Syrup 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

Hamachi Sashimi
Sherry Vinaigrette, Toasted Pecan, Chive

Hokkaido Snow Crab Dumplings
Celeriac - Japanese Lemon Tea

Roasted Amadai
Fennel, Fragrant Mushroom Emulsion
Spicy Seed Oil

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

Passion Fruit
Valrhona Dark Chocolate, Caramel

Wine Pairing at 18,000

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.