

## 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

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

Diver Scallop and Radiatori Pasta  
Garlic Butter, Rioja Wine, Dill 4,500

Roasted Amadai, Fennel, Fragrant Mushroom Emulsion  
Spicy Seed Oil 6,500

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

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.