

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

PRIX FIXE

7,700

Black Truffle Fritter, Comté Cheese, Jalapeno
Kabocha Velouté, Kougyoku Apple, Pumpkin Seed

Tuna Tartare, Ginger Marinade, Spicy Radish
or
Snow Crab Dumplings
Celeriac - Japanese Lemon Tea

Shinshu Trout
Fennel, Fragrant Mushroom Emulsion
Spicy Seed Oil
or

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

Kyotamba Black Beef Tenderloin
Pistachio Crusted Broccoli, Aged Balsamic Vinegar, Beef Jus
(Supplement of 7,000)

Warm Chocolate Cake
Madagascar Vanilla Bean Ice Cream
or

Fig and Raspberry Tart
Cardamom Whipped Cream

Château La Coste's Wine Pairing at 6,000 - 3 Glasses

Chef Hana Yoon
Executive Chef Jean-Georges

JEAN-GEORGES *at* THE SHINMONZEN

Prix Fixe Menu available from 11:30 to 13:30
Price is in JPY inclusive of consumption tax and 12% service charge.