

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

Black Maitake Mushroom Tempura, Black Tahini, Kumquat Honey 3,600

ENTREE

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

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

Truffle Crusted Sea Trout
Smooth and Crispy Parsnips 6,500

Ohara Venison Loin with Smoked Bacon
Cabbage, Poached Pear, Red Wine Syrup 6,200

Peppercorn Crusted Wagyu Beef Tenderloin
Potato Gnocchi, Brussels Spourts
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

Truffle Crusted Sea Trout
Smooth and Crispy Parsnips
or

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

Peppercorn Crusted Wagyu Beef Tenderloin
Potato Gnocchi, Brussels Sprouts
Aromatic Beef Jus
(Supplement of 7,000)

Warm Chocolate Cake
Madagascar Vanilla Bean Ice Cream

or
Meyer Lemon Tart
Blood Orange Sorbet

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.