

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

Crunchy Cabbage Salad, Asian Pear, Kabocha, Hazelnut Furikake, Miso Dressing 3,200

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

Winter Mushroom Ravioli, Mushroom Butter Foam, Potato Consommé 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

Roasted Amadai, Kujo Green Onion, Savoy Spinach, Green Olive Dressing 6,500

Charred Duck Breast, Brussels Sprout, Smoked Candied Walnuts
Yuzu Infusion 6,200

Kyotamba Wagyu Beef Tenderloin, Glazed and Roasted Kyoto Carrots
Miso - Mustard Emulsion 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

Roasted Amadai
Kujo Green Onion, Savoy Spinach, Green Olive Dressing
or

Charred Duck Breast
Brussels Sprout, Yuzu Infusion
or

Kyotamba Wagyu Beef Tenderloin
Kyoto Carrots, Miso - Mustard Emulsion
(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.