

## APPETIZERS

Egg Toast, Caviar, Herbs 8,000

Sea Urchin, Black Bread, Yuzu, Serrano 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

## TASTING MENU

22,000

Sea Urchin, Black Bread, Yuzu, Serrano Pepper  
Tuna Ribbons, Ginger Marinade, Spicy Radish  
Sea Trout Crispy Sushi, Chipotle Mayonnaise

Egg Toast, Caviar, Dill

Hamachi Sashimi  
Sherry Vinaigrette, Toasted Pecan, Chive

Winter Mushroom Ravioli  
Mushroom Butter Foam, Potato Consommé  
Black Truffle

Roasted Amadai  
Kujo Green Onion, Savoy Spinach  
Green Olive Dressing

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

Harmony of Strawberry Fields  
Tapioca, Elderflower

*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.