

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

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

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

Winter Mushroom Ravioli, Mushroom Butter Foam, Potato Consommé 4,000

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 Sprouts, 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 Chili
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.