

## 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

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

## PRIX FIXE

7,700

Black Truffle Fritter, Comté Cheese, Serrano Chili  
Broccoli Velouté, Parmesan Foam

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 Sprouts, 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.