

## 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 Greens Salad, Green Peppercorn Ranch, Charred Spring Onion, Snap Pea 3,200

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

Black Pepper Crab Dumplings, Sweet Soy Reduction, Sugar Snap Peas 4,500

Morel Mushroom Wonton, Aromatic Fava Broth, Ramps 4,600

## ENTREE

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

Spaghetti with Green Asparagus Pesto, Shiitake Mushrooms, Parmesan 4,500

Roasted Amadai, Kujo Green Onion, Kyoto 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 Spring 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

Morel Mushroom Wonton  
Aromatic Fava Broth, Ramps

Roasted Amadai  
Kujo Green Onion, Kyoto Spinach  
Green Olive Dressing

Kyotamba Wagyu Beef Tenderloin  
Glazed and Roasted Spring 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.