

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

PRIX FIXE

7,700

Black Truffle Fritter, Comté Cheese, Serrano Chili
Sweet Pea Velouté, Parmesan Foam

Tuna Tartare, Ginger Marinade, Spicy Radish
or
Black Pepper Crab Dumplings
Sweet Soy Reduction, Sugar Snap Peas

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

Charred Duck Breast
Brussels Sprouts, Yuzu Infusion
or

Kyotamba Wagyu Beef Tenderloin
Spring 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.