

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, Heirloom Beets, Espresso Infused Brown Butter, Beet Jus 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.