

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

Hokkaido Scallops Ceviche, Rhubarb, Kotoka Strawberry, Basil 3,400

Spicy Thai Slaw, Shinano Gold Apple, Crispy Shallot, Mint 3,200

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

Green Asparagus, Morel Mushroom, Hollandaise 4,600

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

ENTREE

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

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

Roasted Amadai, Spring Mushrooms, Sesame, Aromatic Broth 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

PRIX FIXE

8,500

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
Spring Mushrooms, Sesame, Aromatic Broth
or

Charred Duck Breast
Heirloom Beets, Espresso Infused Brown Butter
Beet Jus
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 7,000 - 3 Glasses

Chef Hana Yoon
Executive Chef Jean-Georges

Prix Fixe Menu available from 11:30 to 13:30
Price is in JPY inclusive of consumption tax and 12% service charge.

JEAN-GEORGES *at* THE SHINMONZEN