

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

Hokkaido Scallop 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 Cheese 4,500

Roasted Amadai, Spring Mushrooms, Sesame 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

Hokkaido Scallops Ceviche
Rhubarb, Kotoka Strawberry, Basil

White Asparagus
Cherry Blossom Infusion, Ginger

Roasted Amadai
Spring Mushrooms, Sesame
Aromatic Broth

Kyotamba Wagyu Beef Tenderloin
Glazed and Roasted Spring Carrots
Miso Mustard Emulsion

Sakura
Hazelnut Ganache, Hibiscus Granita

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.