

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

Madai Tartare, Shiso Wraps, Citrus Tahini Vinaigrette 3,400

Frisée Salad, Peach, Goat Cheese Dressing, Crystallized Wasabi 3,200

Kamo Eggplant Milanese, Wax Bean Salad, Strawberry, Almond, Lemon Dressing 3,600

Crab Dumplings, Goldbar Squash Infusion, Lemon Balm 4,500

ENTREE

Capellini Pasta, Sungold Tomato, Summer Squash Compote, Parmesan Cheese 4,500

Summer Vegetables, Aromatic Lemongrass-Tomato Broth, Yuba, Lime 5,000

Shinshu Salmon in Squash Blossom, Lemon, Manganji Pepper, Chili Crisp 6,500

Charred Duck Breast, Berry-Port Compote, Glazed Hakurei Turnips 6,200

Kyotamba Wagyu Beef Tenderloin, Pistachio Crusted Broccoli
Aged Balsamic, Spiced Beef Jus 12,500

PRIX FIXE

8,500

Corn Edamame Fritter, Aged Comté Cheese
Fresh Silken Tofu, Plum Glaze, Sungold Tomato, Shiso

Tuna Tartare
Ginger Marinade, Spicy Radish
or
Kamo Eggplant Milanese
Wax Bean Salad, Strawberry, Almond
Lemon Dressing

Shinshu Salmon in Squash Blossom
Lemon, Manganji Pepper, Chili Crisp
or
Charred Duck Breast
Berry-Port Compote, Glazed Hakurei Turnips
or
Kyotamba Wagyu Beef Tenderloin
Pistachio Crusted Broccoli, Aged Balsamic, Spiced Beef Jus
(Supplement of 7,000)

Warm Chocolate Cake
Madagascar Vanilla Bean Ice Cream
or
Passion Fruit Flower
Hazelnut Praline, Caramel

Château La Coste's Wine Pairing at 7,000 - 3 Glasses

Chef Hana Yoon
Executive Chef Jean-Georges

Prix Fixe Menu available from 12:00 to 13:30
Price is in JPY inclusive of consumption tax and 12% service charge.

JEAN-GEORGES *at* THE SHINMONZEN