

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, Cherry, Almond, Lemon Dressing 3,600

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

ENTREE

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

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

Kato Farm Pork Chop Wrappd in Prosciutto, Caramelized Cabbage
Glazed Nectarine, Horseradish 6,200

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

Madai Tartare
Shiso, Kohlrabi, Citrus Tahini Vinaigrette

Heirloom Tomatoes
Summer Vegetable Mignonette

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

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

Black Forest
Glazed Cherries, Vanilla Cream
Sour Cherry Sorbet, Almond Meringue

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.