

CRUDOS

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 Sashimi, Avocado, Shaved Celery, Coconut Whip, Green Apple Juice 3,400

APPETIZERS

Egg Toast, Caviar, Herbs 8,000

Chicories and Fig Salad, Manchego Cheese, Walnuts, Urfa Chili 3,200

Kamo Eggplant a la Francese, Tender Leeks, Calabrian Chili, Rosee 3,600

Sesame Crusted Hokkaido Scallops, Nori Butter, Perilla, Lemon, Black Shichimi 4,500

ENTREE

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

Roasted Amadai, Ruby Potato, Hamaguri Clam, Smoked Bacon, Yuzu 6,500

Charred Duck Breast, Spiced Fig Jam, Cabbage, Almond Infusion 6,200

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

PRIX FIXE

8,500

Scallop Crispy Sushi
Kabocha Velouté, Toasted Pumpkin Seeds, Apple

Tuna Tartare
Ginger Marinade, Spicy Radish
or
Kamo Eggplant a la Francese
Tender Leeks, Calabrian Chili, Rose

Roasted Amadai
Ruby Potato, Hamaguri Clam, Smoked Bacon, Yuzu
or
Charred Duck Breast
Spiced Fig Jam, Cabbage, Almond Infusion
or
Kyotamba Wagyu Beef Tenderloin
Pistachio Crusted Broccoli, Aged Balsamic Vinegar
Spiced Beef Jus
(Supplement of 7,000)

Warm Chocolate Cake
Madagascar Vanilla Bean Ice Cream
or
Grappe Panna Cotta
Peanut Sorbet, Caramelized Brioche

Château La Coste's Wine Pairing at 7,000 - 3 Glasses
Non-Alcoholic Pairing at 4,500 - 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