

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

TASTING MENU

24,000

Sea Urchin, Black Bread, Yuzu, Serrano Chili
Tuna Ribbons, Ginger Marinade, Spicy Radish
Sea Trout Crispy Sushi, Chipotle Mayonnaise

Egg Toast, Caviar, Dill

Madai Sashimi
Wasabi, Avocado, Shaved Celery, Coconut Whip
Green Apple Juice

Grilled Foie Gras Dumpling
Black Truffle Dipping Sauce

Roasted Amadai
Ruby Potato, Hamaguri Clam
Smoked Bacon and Yuzu

Spiced Crusted Venison
Red Cabbage, Tamba Chestnut Purée

Fig
Ruby Red Port, Sesame Praliné
Cassis Sorbet

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.