

Festive Menu 2025

Jean-Georges at The Shinmonzen



The menu celebrates the luxurious flavors of caviar and truffle, presented through timeless Jean-Georges classics and refined with premium seasonal ingredients.

To complement the experience, guests may enjoy two curated wine pairings, featuring exceptional selections from France and beyond.

The restaurant will embrace a warm, festive ambiance, a spirit of conviviality where timeless classics meet modern elegance.



Lunch

Period:

16th December to 5th January 2026

12:00 Last Order 13:30

Lunch Prix Fixe menu 5 course

JPY 12,000

Black Truffle Fritter, Comté Cheese, Jalapeno
Cauliflower Consommé, Tumeric Foam, Black Pepper Oil

Tuna Sashimi, Sobacha Ponzu, Kohlrabi, Black Truffle Emulsion

Truffle Crusted Sea Trout, Roasted Fennel, Fragrant Mushroom Infusion

Peppercorn Crusted Wagyu Beef Tenderloin, Roasted Kintoki Carrot
Miso Mustard Sauce

Harmony of Strawberry Fields, Tapioca, Elderflower

A La Carte is also available.

Wine Pairing: JPY 10,000 / Non-Alcoholic Pairing: JPY 7,500



Dinner

Period:

16th December to 3rd January 2026

17:30 Last Order 20:30

Available from Tuesdays to Saturdays

A La Carte Only: 21st, 22nd, 28th, 29th December

Festive Menu

6 Course – JPY 35,000

Sea Urchin, Black Bread, Yuzu, Serrano Chili

Sea Trout Crispy Sushi, Chipotle Mayonnaise

Scallop Tartare, Buckwheat Crepe

Egg Toast, Caviar, Herbs

Tuna Sashimi Sobacha Ponzu, Kohlrabi, Black Truffle Emulsion

Truffle Crusted Sea Trout, Roasted Fennel, Fragrant Mushroom Infusion

Peppercorn Crusted Wagyu Beef Tenderloin

Roasted Kintoki Carrot, Black Truffle, Miso Mustard Sauce

Harmony of Strawberry Fields Tapioca, Elderflower

Wine Pairing JPY 25,000

Great Cuvee Wine Pairing JPY 55,000

Selection featuring renowned Winemakers
and exceptional vintages.



New Year's Eve Menu

31st December

1st seating 17:30 - 20:00 / 2nd seating 20:30

New Year's Eve Menu

8 course - JPY 45,000

Sea Urchin, Black Bread, Yuzu, Serrano Chili
Sea Trout Crispy Sushi, Chipotle Mayonnaise
Scallop Tartare, Buckwheat Crepe

Egg Toast, Caviar, Herbs

Tuna Sashimi, Sobacha Ponzu, Kohlrabi, Black Truffle Emulsion

Truffle Crusted Sea Trout, Roasted Fennel, Fragrant Mushroom Infusion

Steamed Lobster White Truffle Fondue, Caramelized Cabbage

Binchotan Grilled Foie Gras Dumpling, Black Truffle Dipping Sauce

Peppercorn Crusted Wagyu Beef Tenderloin
Roasted Kintoki Carrot, Black Truffle Miso Mustard Sauce

Harmony of Strawberry Fields Tapioca, Elderflower

Wine Pairing JPY 40,000

Great Cuvee Wine Pairing JPY 65,000

Selection featuring renowned Winemakers and exceptional vintages.



Bar

Tuesdays to Saturdays
17:00 - Last order 22:30

Offering

Selection of Jean-Georges cocktails, spirits and extensive wine menu

Location

The Shinmonzen Bar, Riverside Terrace

Other Information

Private Dining Room Charge : JPY 12,000 for Lunch and Dinner
Corkage Fee : JPY 10,000

Cancellation Policy

Conditions:

The cancellation policy applies to reservations between 16th December to 5th January.

Cancellation Policy:

50% of the total charge will apply to cancellations made within 7 days prior to the reservation.

100% of the total charge will apply to cancellations made within 3 days prior to the reservation.



Festive Afternoon Tea

Savor the enchantment of the season with a refined afternoon tea, featuring delicate seasonal creations and a curated selection of premium teas, served in an atmosphere of timeless elegance.

Festive Afternoon Tea
JPY 8,500

Time
14:30 - Last order 15:00

Reservation
Exclusively offered with advance reservations
confirmed by 18:00 on the day prior to your visit



