

CRUDOS

Sea Urchin, Black Bread, Yuzu, Serrano Chili 7,500

Sea Trout Crispy Sushi, Chipotle Mayonnaise, Soy Glaze 3,000

Tuna Tartare, Ginger Marinade, Spicy Radish 3,750

Amberjack Ceviche, Persimmon, Sea Buckthorn, Pecan 3,400

APPETIZERS

Egg Toast, Caviar, Herbs 8,000

Crisp Cabbage Salad, Asian Pear, Roasted Kabocha Squash, Hazelnut Furikake 3,200

Tender Braised Fennel, Marcona Almond Milk, Sunflower Dukkah 3,600

Sesame Crusted Hokkaido Scallops, Nori Butter, Périlla, Black Shichimi 4,500

ENTREE

Winter Mushroom Tortellini, Savory Broth, Golden Enoki, Tarragon 5,000

Crispy Amadai, Fragrant Mushroom Emulsion, Caramelized Fennel, Spicy Seed Oil 6,600

Charred Duck Breast, Roasted Parsnip, Passion Fruit, Black Olive 6,200

Peppercorn Crusted Kyotamba Wagyu Beef Tenderloin
Glazed and Roasted Kyoto Carrot, Miso Mustard Sauce 12,500

TASTING MENU

24,000

Sea Urchin, Black Bread, Yuzu, Serrano Chili
Tuna Sashimi, Kohlrabi, Sobacha Ponzu
Scallop Crispy Sushi, Chipotle Mayonnaise

Egg Toast, Caviar, Dill

Amberjack Ceviche
Persimmon, Sea Buckthorn, Pecan

Winter Mushroom Dumpling
Savory Broth, Black Truffle

Truffle Crusted Sea Trout
Caramelized Fennel, Fragrant Emulsion

Kyotamba Wagyu Beef Tenderloin
Roasted Kintoki Carrot, Miso Mustard Sauce

Harmony of Strawberry Fields
Tapioca, Elderflower

Wine Pairing at 18,000

Chef Hana Yoon
Executive Chef Jean-Georges

JEAN-GEORGES *at* THE SHINMONZEN

Dinner Festive Menu available Tuesday through Saturday from 17:30 to 20:30
Price is in JPY inclusive of 10% consumption tax and 12% service charge.