

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, Curry Leaf Gelée, Myoga Ginger, Coconut and Sudachi Infusion 3,400

APPETIZERS

Egg Toast, Caviar, Herbs 8,000

Crunchy Greens Salad, Charred Spring Onion, Green Peppercorn Ranch 3,200

Green Asparagus, Morel Mushroom, Hollandaise Sauce 3,600

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

ENTREE

Spring Bouquet of Vegetables, Jade Curry Sauce, Sudachi 5,000

Crispy Amadai, Kujo Green Onion, Kyoto Spinach, Green Olive Dressing 6,600

Charred Duck Breast, White Asparagus, Kanzuri Emulsion, Strawberry Consommée 6,200

Kyotamba Wagyu Beef Tenderloin
Spring Peas, Fava Beans, Herbal Comté Infusion 12,500

TASTING MENU

26,500

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

Egg Toast, Caviar, Dill

Amberjack Ceviche
Curry Leaf Gelée, Myoga Ginger

Green Asparagus
Morel Mushroom, Hollandaise Sauce

Crispy Amadai
Kujo Green Onion, Kyoto Spinach, Green Olive Dressing

Kyotamba Wagyu Beef Tenderloin
Spring Peas, Fava Beans, Herbal Comté Cheese

Cheese Selection
(Supplement of 2,600)

Harmony of Strawberry Fields
Tapioca, Elderflower

Wine Pairing at 20,000

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.