

THE JADE ROOM + GARDEN TERRACE

The Jade Room has been curated from mother nature and her seasons,
whilst incorporating Japanese culture and traditions.

Celebrating the versatility and expressiveness of these cultures yet pushing the
boundaries further to deliver a fusion of contemporary Japanese and Western
influenced dishes, prepared using refined cooking techniques.

Tom Aikens, Chef Partner
Richard McLellan, Chef de Cuisine

FIVE COURSE

Snacks
スナック

Beetroot, sudachi, hay, red radish
ビーツ、すだち、干し草、ラディッシュ

Miyagi silver salmon, white asparagus, seri, whey
宮城県産銀鮭、ホワイトアスパラガス、セリ、ホエイ

Kumamoto akaushi, turnip, flowering wasabi, pepper
熊本県産赤牛、蕪、花わさび、ペッパー

Almond, lemon thyme, grapefruit
アーモンド、レモンタイム、グレープフルーツ

Bitter chocolate, Chiba peanut
ビターチョコレート、千葉県産ピーナッツ

15000

Sommelier discovery wine selection to pair with the 5 course dinner

Add 13000

Sommelier discovered premium wine selection to pair with the 5 course dinner

Add 26000

Vegetarian five course dinner available upon request

Price includes 15% service charge and consumption tax.

表記料金には消費税とサービス料15%が含まれております。

The Jade Room is proud to serve seasonal produce that are all sourced from local Japanese producers as much as possible while championing sustainability practices such as limiting food waste as well as its environmental footprint.

Menus change daily according to availability of the freshest ingredients in season.
Please ask your server for more information.

TERROIR MIYAGI SEVEN COURSE

Snacks

スナック

Asparagus, sorrel, curds

アスパラガス、ソレル、カード

Miyagi scallop, pea, aged caviar

宮城県産帆立、えんどう豆、キャビア

Beef tongue and rib, napa cabbage, broth

牛タンとリブ、白菜、出汁

Miyagi silver salmon, white asparagus, seri, whey

宮城県産銀鮭、ホワイトアスパラガス、セリ、ホエイ

Miyagi duroc pork, shinjagaimo potato, mustard spinach

伊達の純粋赤豚、新じゃがいも、小松菜

Walnut, apple, grué de cacao

胡桃、林檎、グリュエドカカオ

Miyagi strawberry, fresh cheese, geranium

宮城県産苺、フレッシュチーズ、ゼラニウム

18000

Sommelier discovery wine selection to pair with the 7 course dinner

Add 17000

Sommelier discovered premium wine selection to pair with the 7 course dinner

Add 34000

Price includes 15% service charge and consumption tax.

表記料金には消費税とサービス料15%が含まれております。

Any food allergies should be informed to our service staff
at the time of reservation or at the restaurant.

食物アレルギーがある方は、ご予約時または店舗にて
サービススタッフまでお知らせくださいますようお願いいたします。

Please note that the menus are subject to change without notice.

メニュー内容や価格などは予告なく変更する場合がございます。

予めご了承ください。

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