

THE JADE ROOM + GARDEN TERRACE

Wednesday – Friday Lunch Menu

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

FOUR COURSE

Leek, Chabichou du Poitou, smoked vinaigrette
葱、シャビシューデュポワトー、スモークヴィネグレット

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

Iwate guinea fowl, king oyster mushroom, watercress, sauce albufera
岩手県産ホロホロ鳥、エリンギ、クレソン、アルビュフェラソース

Strawberry, white chocolate
苺、ホワイトチョコレート

7500

Sommelier discovery wine selection to pair with the 4 course lunch
Add 11000

Sommelier discovered premium wine selection to pair with the 4 course lunch
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 SIX COURSE

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

Miyagi strawberry, fresh cheese, geranium
宮城県産苺、フレッシュチーズ、ゼラニウム

11000

Sommelier discovery wine selection to pair with the 6 course lunch
Add 13000

Sommelier discovered premium wine selection to pair with the 6 course lunch
Add 34000

THE JADE ROOM + GARDEN TERRACE

Saturday & Sunday Lunch Menu

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Tom Aikens, Chef Partner
Richard McLellan, Chef de Cuisine

FIVE COURSE

Beetroot, sudachi, aged caviar, hay
ビーツ、すだち、キャビア、干し草

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

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

9800

Sommelier discovery wine selection to pair with the 5 course lunch
Add 11000

Sommelier discovered premium wine selection to pair with the 5 course lunch
Add 26000

Price includes 15% service charge and consumption tax.

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SEVEN COURSE

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, gru  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

13000

Sommelier discovery wine selection to pair with the 7 course lunch
Add 13000

Sommelier discovered premium wine selection to pair with the 7 course lunch
Add 34000

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。

105-0001 東京都港区虎ノ門 4-1-1 東京エディション虎ノ門 31 階

L31 4-1-1 Toranomom, Minato-ku, Tokyo, Japan 1050001

03 5422 1600 www.editionhotels.com