

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

SHIOJIRI SEVEN COURSE

Carp, sweet onion, mitsuba
鯉、玉ねぎ、三つ葉

Matsumoto Ippon negi, juniper, yolk, oxalis
松本一本葱、ジュニパー、卵黄、オキザリス

Shiitake, celeriac
椎茸、根セロリ

Gitarou shamo chicken, Kitaakari potato, alpine leek
ぎたろう軍鶏、きたあかりじゃがいも、行者にんにく

Shinano snowtrout, carrot, flowering rape
シナノユキマス、人参、菜の花のラベ

Takebuchi Farm A4 Shinonome beef, chestnuts, maitake
竹淵牧場 A4 東雲牛、栗、舞茸

Mexican marigold, fuji apple, almond
メキシカンマリーゴールド、ふじ林檎、アーモンド

Pumpkin, pumpkin seed, pear
南瓜、南瓜の種、梨

18000

Sommelier discovery wine selection to pair with the 7 course dinner
Add 16000

Sommelier discovered premium wine selection to pair with the 7 course dinner
Add 30000

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。

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