

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

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

Aomori monkfish, mountain vegetable, shiitake
青森県産あんこう、山菜、椎茸

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

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

11000

Sommelier discovery wine selection to pair with the 4 course lunch
Add 13000

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

Onion custard, fermented grains, Hokkaido cheese
オニオンカスタード、発酵穀物、大麦、北海道産チーズ

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

15000

Sommelier discovery wine selection to pair with the 6 course lunch
Add 17000

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