



## PLANT-BASED

All served with rice, homemade pickles, okazu of the day and miso soup

**Grilled aubergine** | shishito miso dressing

茄子田楽  
VG, S, SU, N

**Crispy tofu** | agedashi broth

揚げ出し豆腐  
VG, S, SU

## SEAFOOD

All served with rice, homemade pickles, okazu of the day and miso soup

**Mixed tempura** | prawn and seasonal vegetables, garlic chilli mayonnaise

ミックス天婦羅  
C, E, S, CR, SU, MU

**Prawn tempura** | tentsuyu dipping sauce

海老天婦羅  
C, CR, S, SU, MU

**Salmon** | green chilli yuzu kosho teriyaki

鮭照り焼き  
F, S, SU

**Grilled seabream** | ginger den miso

鯛味噌焼き  
F, S, SU

**Unadon** | teriyaki grilled eel, Sansho pepper and rice

鰻丼  
F, C, S, SE

**Salt grilled mackerel** | grated daikon

サバ塩焼き  
F, SU

## MEAT

All served with rice, homemade pickles, okazu of the day and miso soup

**Pork belly** | ginger teriyaki

豚肉生姜焼き  
S, SE, SU

**Yaki baby chicken** | spicy goma miso

雛鳥焼き  
F, MU, C, S, SE, MO

**Shiro premium** | Australian wagyu beef bavette, truffle soy and garlic chips

和牛焼き  
S, SU, SE

## CURRY

All served with rice, homemade pickles, okazu of the day and miso soup

**Pumpkin and ginger katsu**

カボチャコロケカレー  
V, C, E, S, SU

**Chicken katsu**

チキンカツカレー  
C, E, S, SU

**Pork katsu**

とんかつカレー  
C, E, S, SU

# lunch sets

## RAMEN

All served with homemade pickles and okazu of the day

**Plant based** | fresh tofu, noodles, seaweed and £19

mushroom dashi broth, sesame, chilli oil and Japanese mushrooms

豆腐ラーメン

V, S, C, SE, SU

**Seafood** | mixed seafood, noodles, lobster and £21

miso spicy broth, chilli, bean sprouts and wakame

魚介ラーメン

C, S, F, SU, CR, MO

**Pork belly chashu** | slow cooked pork belly, £22

48-hour ramen broth, noodles, burnt garlic oil and egg

チャーシューラーメン

S, C, SE, E, SU

### The Shiro Ramen Story

48 hours to prepare a lifetime to perfect - Shiro's ramen dishes have a very special place in the heart of our Hong Kong Executive Chef Tatsuya Iawhashi. He was only eight years old when he started learning the family's ramen recipe in his father's tiny, but always crowded, ramen restaurant. Using his father's secret recipe of carefully selected shiitake mushrooms, kombu seaweed and fresh yuzu, the ramen broth is simmered for two days to produce the perfect combination of texture and rich flavours that is so proud to share with us today.



## SUSHI AND SASHIMI

All served with homemade pickles, okazu of the day and miso soup

**Omakase vegetarian edomae sushi and maki** £21

ベジタリアン寿司

V, S, MU, SE, E

**Edomae sushi** | salmon, tuna, seabass, seabream | 12 pieces £26

江戸前寿司

F, CR, S, SE, SU, MU, MO

**Omakase deluxe edomae sushi** | chef's selection | 12 pieces £31

デラックス江戸前寿司

F, CR, S, SE, SU, MU, MO

**Sashimi** | salmon, tuna, seabass, seabream | 12 pieces £28

刺身

F, CR, S, SE, SU, MU, MO

**Deluxe sashimi** | chef's selection | 12 pieces £36

デラックス刺身

F, CR, S, SE, SU, MU, MO

**Chirashi** | sesame sushi rice topped with deluxe sashimi selection £35

ちらし

F, C, CR, SE, SU

**Barachirashi** | sesame sushi rice topped with diced sashimi selection £22

ばらちらし

F, CR, S, E, SE, SU, MU

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Key to allergens: **V** - vegetarian, **VG** - vegan, **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide

Shiro signature dish



# lunch a la carte

## APPETISERS

Japanese small plates perfect for sharing

- Miso Soup** | wakame, tofu and spring onion £4  
味噌汁  
VG, S
- Edamame** | topped with yuzu salt £4  
枝豆  
VG, S
- Plum vine tomato salad** | soy, dashi, ginger dressing and chive herb oil £10  
トマトサラダ  
VG, S
- Avocado tempura** | green chilli yuzu kosho mayonnaise seasoned with ao nori salt £8  
アボカド天婦羅  
VG, C, E, MU
- Hoji cha braised octopus salad** | dressed with coriander miso £18  
タコサラダ  
C, S, SU, SE, MO, CR
- Rock shrimp tempura** | spicy chilli and garlic mayonnaise £13 🌐  
ロックシュリンプ天婦羅  
MU, CR, C, S, SE, E
- Soft shell crab tempura** | yama gobo slaw and tentsuyu broth £14  
ソフトシェルクラブ天婦羅  
CR, C, S, MU
- Spicy tuna and salmon tartar** | ginger and shallot dressing served with crispy lotus chips and Oscietra caviar £17  
マグロタルタル  
F, C, S, SU, MO, SE, CR



## EDOMAE SUSHI AND SASHIMI

Originating in Edo (now known as Tokyo), Edomae is Nigiri's more luxurious predecessor – delicately draped with carefully sourced, beautifully prepared seafood.

Edomae sushi is served as 2 pieces | Sashimi is served as 3 pieces

	Edomae sushi	Sashimi
マグロ赤身 <b>Akami tuna</b> SU, MU, F	£6	£8
中トロ <b>Chu toro</b> SU, MU, F	£13	£16
大トロ <b>O toro</b> SU, MU, F	£14	£17
ハマチ <b>Yellowtail</b> SU, MU, F	£5	£7
スズキ <b>Seabass</b> SU, MU, F	£5	£6
鯛 <b>Seabream</b> SU, MU, F	£5	£6
ヒラメ <b>Turbot</b> SU, MU, F	£7	£9
真鯛 <b>Red seabream</b> SU, MU, F	£8	£10
帆立 <b>Hand dived scallop</b> SU, MU, F, CR, MO	£15	£15
サーモン <b>Salmon</b> SU, MU, F	£6	£7
きゅうり <b>Cucumber</b> VG, SU, MU	£5	
アボカド <b>Avocado</b> VG, SU, MU	£5	
玉子 <b>Tamago</b> V, SU, MU, S, E	£5	

## ROBATA AND MAINS

Traditional Japanese barbeque style

- Grilled shiitake mushroom kushi yaki** | glazed with a garlic and soy dressing | 2 pieces £7  
椎茸焼き  
VG, S, SE
- Fried cauliflower** | dressed with shiitake XO sauce, coconut miso yogurt £10 🌐  
揚げカリフラワー  
V, VG, S, SU, SE
- Grilled yellowtail collar** | yuzu soy and tsuma salad £18  
ハマチカマ焼き  
S, F, SE
- Grilled tiger prawns** | yaki ebi sauce £14  
タイガー海老焼き  
CR, MU, C, S, SU, SE, MO | 3 pieces
- Teriyaki glazed chicken skewer** | spring onion £8  
焼き鳥  
S | 2 pieces
- Australian Wagyu bavette** | arima sansho and braised daikon £30 🌐  
牛サーロイン熟成肉焼き  
C, S
- British lamb cutlets** | yuzu and shiso marinade, kimchi and spicy mayonnaise £25 🌐  
ラムチョップ焼き  
F, MU, C, S, SU, SE, E, MO | 3 pieces

## DESSERTS

- Matcha green tea tiramisu** | azuki beans and green tea ice cream £8 🌐  
抹茶ティラミス  
E, M, C
- Mango tempura** | vanilla ice cream and blossom honey £8 🌐  
マンゴー天婦羅  
C, E, M
- Black sesame fondant** | white miso ice cream £8  
黒ゴマフォンダン  
C, E, M, SE, S
- Selection of ice cream and sorbet** £5  
アイスクリーム各種  
E, M

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🌐 Shiro signature dish

