Shino

À LA CARTE



APPETISERS

Japanese small plates, perfect for sharing

	Miso soup 味噌汁 wakame, tofu & spring onion VG	£5.5
	Edamame 枝豆 yuzu salt VG	£5.5
	Soft shell crab tempura salad ソフトシェルクラブチ婦羅サラダ dashi & garlic mayonnaise	£19
	Spinach salad ほうれん草胡麻和え toasted sesame & goma dressing VG	£11
	Salmon tataki salad サーモンタタキサラダ yuzu wasabi dressing	£15
	Padron peppers & shiitake tempura しし唐椎茸 天婦羅 yuzu salt VG	£10
9	Rock shrimp tempura ロックシュリンプ天婦羅 spicy chilli & garlic mayonnaise	£1 <i>7</i>
	Soft shell crab tempura ソフトシェルクラブチ婦羅 yama gobo slaw & tentsuyu broth	£17
	Kabocha pumpkin gyoza かぼちゃ餃子 shiitake & ginger 5 pieces VG	£11
\$	Prawn & ginger gyoza 海老餃子 chilli ponzu sauce 5 pieces	£15
	Crispy sushi bites クリスピー寿司 tuna, salmon, yellowtail, horse mackerel	£14
	Chargrilled beef tataki 牛肉たたき black garlic ponzu & pickled wasabi	£16
	Spicy tuna "cigar" ピリ辛ツナタルタル ginger & shallot dressing 2 pieces	£15





CRYSTAL SUSHI

Created by our talented team of chefs, the iconic Crystal Sushi features hand-crafted jellies perfectly balanced with flavour. Unique to London, Crystal Sushi is a Shiro invention that reimagines the traditional style of sushi.

Our signature Crystal Sushi is served in 2 pieces

	Fatty salmon サーモン mint & sake jelly	£14
	Yellowtail & asparagus ハマチ アスパラガス クリスタル 寿司 yuzu jelly	£14
	Ama ebi 甘工ビ クリスタル寿司 つゆジェリー tsuyu jelly	£13
9	Akami 赤身 クリスタル寿司 ponzu jelly	£15

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 Sashimi 2 pieces 3 pieces
Akami tuna マグロ赤身	£11 £15
Chu toro 中トロ	£13 £17
O toro 大トロ	£15 £19
Yellowtail ハマチ	£8 £12
Sea bass スズキ	£7 £11
Sea bream 鯛	£7 £11
Turbot ヒラメ	£12 £16
Red sea bream 真鯛	£14 £18
Salmon サーモン	£8 £22
Cucumber きゅうり vg	£5 £12
Avocado アボカド vg	£5
Tamago 玉子 v	£5



	Avocado & cucumber アボカドきゅうり巻 yuzu kosho mayonnaise 6 pieces V	£9
	Japanese aubergine 茄子田楽巻 bubu arare & miso maki 8 pieces VG	£12
	Prawn tempura 海老天婦羅巻 carrot, cucumber & spicy mayonnaise 8 pieces	£16
S	Spicy tuna スパイシーツナ巻 tobiko, avocado, cucumber & chilli mayonnaise 8 pieces	£18
9	Salmon サーモン巻 tobiko, smoked daikon & beetroot caviar 8 pieces	£17
	Shime saba & shiroita konbu サバ昆布締め yuzu ponzu 3 pieces	£17

PLATTERS

Designed for sharing

Edomae sushi 江戸前寿司 salmon, tuna, sea bass, sea bream 12 pieces	£32
Omakase deluxe edomae sushi デラックス江戸前寿司 Chef's daily selection 12 pieces	£38
Sashimi 刺身 salmon, tuna, sea bass, sea bream 12 pieces	£32
Deluxe sashimi デラックス刺身 Chef's daily selection 12 pieces	£39
Omakase maki selection おまかせ巻寿司セレクション	£20

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change.

All prices include VAT at the current rate. A 13.5% discretionary service charge will be added to the final bill.

V - vegetarian VG - vegan

ROBATA

Traditional Japanese barbeque style

	Grilled asparagus 椎革焼き dehydrated miso, goma, lemon zest VG	£16
9	Grilled yellowtail collar ハマチカマ焼き yuzu soy & tsuma salad	£18
	Salmon 鮭照り焼き green chilli yuzu kosho teriyaki, sesame senbei, spinach	£27
	Teriyaki-glazed chicken skewers 焼き鳥 spring onion 2 pieces	£12
	Wagyu beef skewers 和牛串焼き 黒コショウ照り焼き glazed with black pepper teriyaki 2 pieces	£14
	Salmon skewers サーモン串焼き ゆずトリュフ味噌 yuzu truflle miso 2 pieces	£13
	Grilled tiger prawn skewers タイガー海老焼き yaki ebi sauce 2 pieces	£11
	Grilled baby chicken 雛鳥焼き jalapeño miso	£22
	Black cod 銀鱈 シャンパン柚子味噌 sakura shallots, Champagne yuzu miso sauce	£35
59	Lamb cutlets ラムチョップ焼き yuzu & shiso marinade, kimchi & spicy mayonnaise 3 pieces	£32
9	Australian Wagyu bavette 和牛ハラミ焼き arima sansho & braised daikon	£35

MAINS

\$	Fried cauliflower 揚げカリフラワー Shiro's special shiitake XO sauce, coconut miso yoghurt v G	£15
	Unadon 鰻丼 teriyaki grilled eel, sansho pepper & rice	£25
	Sea bass スズキグリル ライムわさびソース yuzu, lime & wasabi sauce	£25
	Wagyu beef fried rice 和牛ビーフチャーハン carrot, spring onion	£25
9	Seafood fried rice 帆立カニウニチャーハン scallop, crab & sea urchin	£35
	Pork belly 豚肉生姜焼き ginger teriyaki	£19
	Pumpkin & ginger katsu curry カボチャコロッケカレー	£17
	Chicken katsu curry チキンカツカレー	£19
	Pork katsu curry とんかつカレー	£20
	Matcha soba noodles 手作り 抹茶そば edamame, Japanese mushrooms, onion teriyaki & tamago v	£23



DESSERTS

	£10
	£9
Black sesame fondant 黒ゴマフォンダン vanilla ice cream	£11
Selection of mochi 餅アイスクリーム 3 pieces	£9
Selection of ice cream & sorbet アイスクリーム各種 3 pieces	£9

