



**À LA CARTE**







# APPETISERS

*Japanese small plates, perfect for sharing*

<b>Miso soup</b>   味噌汁 wakame, tofu & spring onion   VG	£5.5
<b>Edamame</b>   枝豆 yuzu salt   VG	£5.5
<b>Grilled aubergine</b>   グリル茄子 ゆずトリュフ味噌 yuzu truffle miso dressing   VG	£15
<b>Soft shell crab tempura salad</b>   ソフトシェルクラブ天婦羅サラダ dashi & garlic mayonnaise	£19
 <b>Spinach salad</b>   ほうれん草胡麻和え toasted sesame & goma dressing   VG	£11
<b>Salmon tataki salad</b>   サーモンタタキサラダ yuzu wasabi dressing	£15
<b>Padron peppers &amp; shiitake tempura</b>   しし唐椎茸 天婦羅 yuzu salt   VG	£10
 <b>Rock shrimp tempura</b>   ロックシュリンプ天婦羅 spicy chilli & garlic mayonnaise	£17
<b>Soft shell crab tempura</b>   ソフトシェルクラブ天婦羅 yama gobo slaw & tentsuyu broth	£17
<b>Kabocha pumpkin gyoza</b>   かぼちゃ餃子 shiitake & ginger   5 pieces   VG	£11
<b>Prawn &amp; ginger gyoza</b>   海老餃子 chilli ponzu sauce   5 pieces	£15
<b>Crispy sushi bites</b>   クリスピー寿司 tuna, salmon, yellowtail, horse mackerel	£14
<b>Chargrilled beef tataki</b>   牛肉たたき black garlic ponzu & pickled wasabi	£16

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

 Shiro signature dish













# 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

- |   |     |
|---|-----|
|  <b>Fatty salmon</b>   サーモン<br>mint & sake jelly                       | £14 |
|  <b>Yellowtail &amp; asparagus</b>   ハマチ アスパラガス クリスタル 寿司<br>yuzu jelly | £14 |
|  <b>Ama ebi</b>   甘エビ クリスタル寿司 つゆジェリー<br>tsuyu jelly                  | £13 |
|  <b>Akami</b>   赤身 クリスタル寿司<br>ponzu jelly                            | £15 |

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

 Shiro signature dish



# 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   2 pieces	Sashimi   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	£12
Avocado   アボカド   VG	£5	
Tamago   玉子   V	£5	

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

🍣 Shiro signature dish



# MAKI

Delicately hand-rolled sushi

## Avocado & cucumber | アボカドきゅうり巻

£9

yuzu kosho mayonnaise | 6 pieces | **V**

## Japanese aubergine | 茄子田楽巻

£12

bubu arare & miso maki | 8 pieces | **VG**

## Prawn tempura | 海老天婦羅巻

£16

carrot, cucumber & spicy mayonnaise | 8 pieces

## 🌐 Spicy tuna | スパイシーツナ巻

£18

tobiko, avocado, cucumber & chilli mayonnaise | 8 pieces

## 🌐 Salmon | サーモン巻

£17

tobiko, smoked daikon & beetroot caviar | 8 pieces

# PLATTERS

*Designed for sharing*

## Edomae sushi | 江戸前寿司

£32

salmon, tuna, sea bass, sea bream, prawn | 12 pieces

## Omakase deluxe edomae sushi | デラックス江戸前寿司

£38

Chef's daily selection | 12 pieces

## Sashimi | 刺身

£32

salmon, tuna, sea bass, sea bream, prawn | 12 pieces

## Deluxe sashimi | デラックス刺身

£39

Chef's daily selection | 12 pieces

## Omakase maki selection | おまかせ巻寿司セレクション

£20

spicy tuna, salmon, cucumber | 12 pieces

## Omakase vegetarian edomae sushi & maki | ベジタリアン寿司 | **v**

£21

enoki, avocado, cucumber, tenderstem broccoli | 12 pieces

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

🌐 Shiro signature dish



# ROBATA


Traditional Japanese barbeque style

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

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

 Shiro signature dish



# MAINS

- 🍣 **Fried cauliflower** | 揚げカリフラワー £15  
Shiro's special shiitake XO sauce, coconut miso yoghurt | **VG**
- Unadon** | 鰻丼 £25  
teriyaki grilled eel, sansho pepper & rice
- Sea bass** | スズキグリル ライムわさびソース £25  
yuzu, lime & wasabi sauce
- 🍣 **Pork belly** | 豚肉生姜焼き £19  
ginger teriyaki
- Pumpkin & ginger katsu curry** | カボチャコロケカレー £17
- Chicken katsu curry** | チキンカツカレー £19
- Pork katsu curry** | とんかつカレー £20

# RAMEN

- Plant-based ramen** | 豆腐ラーメン £20  
fresh tofu, noodles, seaweed & mushroom dashi broth, sesame, chilli oil & Japanese mushrooms | **V**
- Seafood ramen** | 魚介ラーメン £24  
mixed seafood, noodles, lobster & miso spicy broth, chilli, bean sprouts & wakame
- 🍣 **Pork belly chashu ramen** | チャーシューラーメン £23  
slow-cooked pork belly, 48-hour ramen broth, noodles, burnt garlic oil & egg

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

🍣 Shiro signature dish







# DESSERTS

- 🍷 **Collapsing matcha tiramisu** | 抹茶ティラミス £10  
matcha liquor, mascarpone, raspberry powder
- 🍷 **Crispy apple gyoza** | クリスピーアップル餃子 £9  
umeshu sabayon | V
- 🍷 **Black sesame fondant** | 黒ゴマフォンダン £11  
vanilla ice cream
- Selection of mochi** | 餅アイスクリーム £9  
3 pieces
- Selection of ice cream & sorbet** | アイスクリーム各種 £9  
3 pieces

# AFTER DINNER DRINKS

**Saika Cloudy Ume-shu** – Kokonoesaika Brewery  
Wakayama pref. 720ml | ABV 10%  
*Super juicy Ume shu with pulp, which makes cloudy. Kick of bitterness of plum skin, beautiful tartness and full of aroma of ume plum and delicate on palate.*

glass bottle  
100ml  
£13 £85

**Chateau Laville, Sauternes, France**

glass bottle  
125ml  
£14 £69

**Espresso Martini**

£15

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

🍷 Shiro signature dish



