



# LUNCH SET

Please select your main dish from one of the sections below



## PLANT-BASED

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

**Grilled aubergine** | グリル茄子 ゆずトリュフ味噌

yuzu truffle miso dressing | VG

**Marinated crispy tofu** | クリスピー豆腐

tentsuyu sauce | VG

## SEAFOOD

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

**Mixed tempura** | ミックス天婦羅

prawn & seasonal vegetables, garlic chilli mayonnaise

**Prawn tempura** | 海老天婦羅

tentsuyu sauce

**Salmon** | 鮭照り焼き

green chilli yuzu kosho teriyaki, sesame senbei, spinach

**Sea bass** | スズキグリル ライムわさびソース

yuzu, lime & wasabi sauce

**Unadon** | 鰻井

teriyaki grilled eel, sansho pepper & rice

**Black Cod** | 銀鱈 シャンパン柚子味噌

sakura shallots, Champagne yuzu miso sauce

## MEAT

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

**Pork belly** | 豚肉生姜焼き

ginger teriyaki

**Yaki baby chicken** | 雛鳥炭火烧ハラペーニョ味噌

jalapeño miso

**Shiro premium** | 和牛焼き

Australian wagyu beef bavette, truffle soy & garlic chips

## CURRY

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

**Pumpkin & ginger katsu** | カボチャコロッケカレー | v

£17

**Chicken katsu** | チキンカツカレー

£20

**Pork katsu** | とんかつカレー

£21

## RAMEN

All served with homemade pickles & okazu of the day

£18 **Plant-based ramen** | 豆腐ラーメン

fresh tofu, noodles, seaweed & mushroom dashi broth, sesame, chilli oil & Japanese mushrooms | v

£18

**Seafood ramen** | 魚介ラーメン

mixed seafood, noodles, lobster & miso spicy broth, chilli, bean sprouts & wakame

£24

**Pork belly chashu ramen** | チャーシューラーメン

slow-cooked pork belly, 48-hour ramen broth, noodles, burnt garlic oil & egg

£23

### 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 lawhashi.

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.

£19

£18

£27

£25

£25

£35



## SUSHI AND SASHIMI

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

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

enoki, avocado, cucumber, tenderstem broccoli | 12 pieces

£21

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

spicy tuna, salmon, cucumber | 12 pieces

£23

**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

**Chirashi** | ちらし

sesame sushi rice topped with deluxe sashimi selection

£35

**Negi Toro donburi** | ネギトロ丼

kanpyo rice, avocado, kizami wasabi, nori

£29

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



# LUNCH A LA CARTE



## APPETISERS

Japanese small plates, perfect for sharing

- Miso soup** | 味噌汁 £5.5  
wakame, tofu & spring onion | VG
- Edamame** | 枝豆 £5.5  
yuzu salt | VG
- Padron peppers & shiitake tempura** | しし唐椎茸 天婦羅 £10  
yuzu salt | VG
- Spinach salad** | ほうれん草胡麻和え £11  
toasted sesame & goma dressing | VG
- Salmon tataki salad** | サーモンタタキサラダ £15  
yuzu wasabi dressing
- Rock shrimp tempura** | ロックシュリンプ天婦羅 £17  
spicy chilli & garlic mayonnaise
- Soft shell crab tempura** | ソフトシェルクラブ天婦羅 £17  
yama gobo slaw & tentsuyu broth
- Crispy sushi bites** | クリスピー寿司 £14  
tuna, salmon, yellowtail, horse mackerel



## 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
<b>Akami tuna</b>   マグロ赤身	£11	£15
<b>Chu toro</b>   中トロ	£13	£17
<b>O toro</b>   大トロ	£15	£19
<b>Yellowtail</b>   ハマチ	£8	£12
<b>Sea bass</b>   スズキ	£7	£11
<b>Sea bream</b>   鯛	£7	£11
<b>Turbot</b>   ヒラメ	£12	£16
<b>Red sea bream</b>   真鯛	£14	£18
<b>Salmon</b>   サーモン	£8	£12
<b>Cucumber</b>   きゅうり   VG	£5	
<b>Avocado</b>   アボカド   VG	£5	
<b>Tamago</b>   玉子   V	£5	

## ROBATA & MAINS

- Salmon skewers** | サーモン串焼き ゆずトリュフ味噌 £13  
yuzu truffle miso | 2 pieces
- Wagyu beef skewers** | 和牛串焼き 黒コショウ照り焼き £14  
glazed with black pepper teriyaki | 2 pieces
- Teriyaki-glazed chicken skewers** | 焼き鳥 £12  
spring onion | 2 pieces
- Grilled tiger prawn skewers** | タイガー海老焼き £11  
yaki ebi sauce | 2 pieces
- Grilled asparagus** | グリルアスパラガス 味噌 £16  
dehydrated miso, goma, lemon zest | VG
- Grilled yellowtail collar** | ハマチカマ焼き £18  
yuzu soy & tsuma salad
- Fried cauliflower** | 揚げカリフラワー £15  
Shiro's special shiitake XO sauce, coconut miso yoghurt | VG
- Australian Wagyu bavette** | 和牛ハラミ焼き £35  
arima sansho & braised daikon
- Lamb cutlets** | ラムチョップ焼き £32  
yuzu & shiso marinade, kimchi, spicy mayonnaise | 3 pieces

## DESSERTS

- Collapsing matcha tiramisu** | 抹茶ティラミス £10
- 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 | 3 pieces £9
- Selection of ice cream & sorbet** | アイスクリーム各種 | 3 pieces £9



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