

shiro



RAMEN FRIDAYS

ラーメン 金曜日

@shirosushilondon


RAMEN FRIDAYS

All served with homemade pickles & okazu of the day

Matcha zaru soba | 抹茶ざる蕎麦 海老天婦羅添え **£18**
green tea soba with spring onions, wasabi, nori,
sesame, prawn tempura

Plant-based ramen | 豆腐ラーメン **£20**
fresh tofu, noodles, seaweed & mushroom dashi broth, sesame,
chilli oil & Japanese mushrooms | **VG**

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

 Shiro signature dish

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