

COCKTAILS

INSPIRATIONS

Shiso Negroni

£14

Campari, Tanqueray Gin, Mancino vermouth and shiso sherbet

Our take on the classic Negroni – made with homemade shiso lemon sherbet and Mancino vermouth. The perfect balance of bittersweet.

Plum and Ginger Margarita

£14

Topatio Blanco Tequila, plum sake, yuzu, chilli and ginger

The winter version of the much-loved Margarita, this plum and ginger concoction features a vibrant burst of spicy chilli against the sweeter notes of ginger. Perfect to pair with a Shiro sushi platter.

Gekkō

£14

Kettle One Vodka, Sake, Lychee, crème de fig, Chambord, lemon and egg white

Paying homage to Ginza by night, this is a drink of character. Gekko mixes Ketel One vodka and lychee juice with Crème de Fig for a surprisingly creamy and nutty flavour.

Shinrin-Yoku Sling

£14

Tanqueray Gin, Maraschino liquor, grapefruit juice, lemon juice, green tea matcha syrup, Benedictine and passionfruit

Our twist on a sling, it's a drink that dives down on detail. Literally translated as "forest bath", this cocktail is inspired by the beauty of nature. The variety of the botanicals in Tanqueray gin combined with Maraschino liqueur creates a unique and deliciously rounded taste.

Sake Spritz

£14

Shirikabe Gura sake, Italicus, shiso sherbet, orange bitters, Prosecco and Fever-Tree soda

The clean and smooth sake is married to zesty Italicus Bergamotto aperitif to create an exotic taste of mixology mastery. Bursting with flavour and rich texture, this refreshing spritz will truly transport you.

CLASSICS

Old Fashioned Bulleit bourbon, Angostura bitters, Angostura orange bitters, cane sugar	£13.5
Negroni Tanqueray gin, Cocchi Torino, Campari	£13.5
Mojito Pampero rum, lime juice, sugar syrup, mint, Fever-Tree soda	£13.5
French 75 Tanqueray gin, Pommery Champagne, lemon juice, sugar syrup	£13.5
Tommy's Margarita Tapatio Reposado tequila, lime, agave syrup	£13.5
Aperol Spritz Aperol, Prosecco, Fever-Tree soda	£13.5
Espresso Martini Ketel One vodka, espresso, Kahlua, sugar syrup	£13.5

NON-ALCOHOLIC COCKTAILS

Ureshii Grapefruit juice, pineapple juice, shiso sherbet, wasabi and egg white	£8
Lychee Lemonade Lychee juice, ginger & lemongrass and Fever-Tree soda water	£8
Apple Mojito Apple juice, mint, lime, sugar and Fever-Tree soda water	£8

WINE LIST

glass
125ml bottle

SPARKLING WINE

NV Prosecco Vaporetto DOC, Veneto, Italy	£9	£47
NV Ferrari Maximum Brut Rosé, Trentodoc, Italy	£13	£77

CHAMPAGNE

NV Pommery Brut Royal, Reims, Champagne, France	£17	£89
NV Veuve Clicquot Yellow Label Brut, Reims, Champagne, France		£120
2006 Pommery Grand Cru Vintage, Reims, Champagne, France		£190
2012 Dom Pérignon, Épernay, Champagne, France		£350

CHAMPAGNE ROSÉ

NV Veuve Clicquot Rosé, Reims, Champagne, France	£25	£145
NV Bollinger Rosé, Aÿ, Champagne, France		£190

WHITE WINE

2021 Ponte Pietra, Trebbiano-Garganega, Veneto, Italy	£7	£35
2021 Picpoul de Pinet, Cuvée Caroline, Morin, Languedoc, France	£9	£47
2021 Ikigall, Gallina de Piel, Penedès, Cataluña, Spain		£52
2020 Gavi di Gavi, La Minaia, Nicola Bergaglio, Piemonte, Italy		£58
2019 Chardonnay, Errázuriz, Aconcagua Costa, Chile	£12	£69
2019 Riesling, Schloss Vollrads, , Kabinett Trocken, Rheingau, Germany		£71
2021 Sancerre, Domaine Roc de l'Abbaye, Loire, France		£84
2021 Chablis 1er Cru Vau-ligneau, Domaine Michaut Freres, Burgundy, France		£90
2021 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand		£105
2020 Puligny-Montrachet 1er Cru Les Champs Gains, Domaine Borgeot, Burgundy, France		£210

glass
125ml bottle

ROSÉ WINE

2021 Lágrimas Rosé, Bodegas Obergó, Somontano, Spain		£43
2021 Whispering Angel, Chateau D'Esclans, Côtes de Provence, France	£12	£69

RED WINE

2021 Palazzo del Mare, Nero d'Avola, Sicily, Italy	£7	£35
2020 Garnacha Caramelos, Bodegas Obergó, Somontano, Spain	£9	£47
2019 Chianti Superiore, Poggiotondo, Tuscany, Italy		£55
2020 Sherwood Estate, Pinot Noir, Waipara, New Zealand		£60
2019 Jasper, Cabernet blend, Stellenbosch, South Africa		£68
2019 Las Terrazas de los Andes, Malbec, Mendoza, Argentina	£12	£71
2016 Rioja Luis Cañas, Selección de la familia Reserva, Spain		£87
2015 Gevrey Chambertin, Louis Jadot, Burgundy, France		£135
2016 Barolo Bussia, Poderi Aldo Conterno, Piemonte, Italy		£198

SWEET WINE

2016 Château Laville, Sauternes, France 37.5cl		£68
2017 Mad Tokaji, Late Harvest, Hungary, 37.5cl	£15	£71
2019 Passito di Pantelleria, Donnafugata Ben Rye, Sicily, Italy 37.5cl		£89

SAKE

glass
100ml

bottle

Himezen - Low alcohol sake, Ichinokura Brewery

Miyagi pref. 720ml | ABV:8%

Pear and lychee on the nose, light weight with bright notes of citrus fruits and melon. Refreshing and easy to drink sake that is perfect as aperitif.

£12

£75

Nishinoseki Cube, Honjozo, Kayashima Brewery

Oita pref. 300ml | ABV:17%

Spicy and powerful on the palate yet, it has a light and delicate finish. Rich Umami becomes soft and silky when it's served with ice.

£41

Shirakabe Gura Kimoto Junmai - hot and cold, Takara Brewery

Hyogo pref. 640ml | ABV:15%

Banana on the nose. Creamy texture with a pleasant acidity of yogurt. Rich, soft and rounded on the palate with a hint of melon. Silky and smooth finish followed by Umami.

£16

£93

Ichinokura Wabi - Sparkling Sake, Ichinokura Brewery

Miyagi pref. 375ml | ABV:5%

This silky-smooth and gentle sparkling sake made with same method as champagnes, second bottle fermentation. Bright and light with white Peach and lychee notes.

£59

Yama Yuzu, Tsukasa Botan Brewery

kochi pref. 720ml | ABV:8%

Filled with the fruity aroma of Yuzu on the nose. Extremely refreshing and delicate on palate.

£11

£68

Urakasumi Umeshu, Plum Sake, Saura Brewery

Miyagi pref. 720ml | ABV:12%

It has beautiful colour of pink gold or rose. Intense aroma of Plum skin, amaretto and cranberry on the nose. Moderate refreshing tartness and gentle sweetness.

£15

£97

SPIRITS

VODKA

Ketel One	£9
Cîroc Original	£12
Crystal Head Aurora	£27
Nikka Coffey Japanese Vodka	£15

GIN

Tanqueray	£9
Hendrick's	£12
Monkey47	£18
Bombay Sapphire	£12
Tanqueray No.10	£13
Roku	£13
Ki No Bi	£17
Nikka Coffey	£18

RUM

Pampero Blanco	£9
Sailor Jerry Spiced	£11
Diplomatico Reserva Exclusiva	£15
Havana 7 Yrs Old	£12
Goslings Black Seal Bermuda Black	£10
Cachaça	£10

TEQUILA

Don Julio Blanco	£16
Don Julio Reposado	£18
Don Julio Añejo	£19
Don Julio 1942	£44

All mixers priced at £2.5

AMERICAN WHISKEY

Bulleit Bourbon	£11
Jack Daniel's No. 7	£11
Sazerac Rye	£16
Whistlepig 10 Yrs Old	£25

SCOTTISH AND IRISH WHISKEY

Johnnie Walker Black Label	£11
Johnnie Walker Blue Label	£56
Glenfiddich 12 Yrs Old	£13
Macallan Gold	£28
Glenmorangie 10 Yrs Old	£14
Glenmorangie 18 Yrs Old	£30
Laphroaig Select	£14
Talisker 10 Yrs Old	£15
Jameson	£11

JAPANESE WHISKY

Hibiki Harmony	£22
Nikka from the Barrel	£20
Suntory Chita	£19
Suntory Toki	£12

COGNAC

Hennessy VS	£15
Rémy Martin VSOP	£15
Hennessy XO	£46

BEER

Asahi	£6
Hitachino Nest White Ale	£6.95
Peroni Libera 0.0% alcohol free	£6

SOFT DRINKS

Softs	£4.5
Coca-Cola Diet Coke	
Fever-Tree selection	£4.5
Indian Tonic Water Refreshingly Light Indian Tonic Water Soda Water Ginger Ale Ginger Beer Lemonade	
Bottled water	
Aqua Decantae water 750ml Still or Sparkling	£4.95
Juices	£5
Orange Apple Cranberry Pineapple Grapefruit Tomato	
Japanese Tea	£3.95
Matcha Sencha Genmaicha	
Tea	£3.95
English Breakfast Earl Grey Camomile Peppermint	
Coffee	£3.95
Espresso Double Espresso Cappuccino Macchiato Caffè Latte Americano	

BAR FOOD

枝豆	Edamame topped with yuzu salt VG, S	£4
椎茸焼き	Grilled shiitake mushroom yaki glazed with a garlic and soy dressing 2 pieces VG, S, SE	£7
アボカド天婦羅	Avocado tempura yuzu kosho mayonnaise and ao nori salt V, C, E	£8
ロックシュリンプ天婦羅	Rock shrimp tempura spicy chilli and garlic mayonnaise MU, CR, C, S, SE, E	£13 
鮭アボカド巻き	Salmon & avocado maki roll C, F, MU, SE	£10
キュウリ巻	Avocado and cucumber maki roll topped with yuzu kosho mayonnaise V, SU, MU, E, S	£7
アボカドきゅうり巻	Spicy tuna maki roll tobiko, avocado, cucumber and chilli mayonnaise F, MU, C, S, SU, MO, SE	£13 
寿司盛り合わせ 6切	Edomae sushi selection salmon, tuna, seabass, seabream F, CR, S, SE, SU, MU, MO 6 pieces	£15
刺身盛り合わせ 6切	Sashimi selection salmon, tuna, seabass, seabream F, CR, S, SE, SU, MU, MO 6 pieces	£15
焼き鳥	Teriyaki glazed chicken skewer with spring onion S 2 pieces	£8
鶏唐揚げ	Chicken karaage wasabi furikake, yuzu mayo C, E, S	£15.5
牛肉たたき	Chargrilled beef tataki black garlic ponzu and pickled wasabi F, MU, C, S, SE	£13




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

Our vintages are subject to availability.

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. 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