



shiro

# COCKTAILS

## INSPIRATIONS

### **GEKKŌ**

£15

Ketel One Vodka, Sake, Lychee, Crème de Fig, Chambord, Lemon

*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.*

### **AKA**

£15

Bombay Sapphire, Aperol, Campari, Yuzu, Bitters

*Our interpretation of the timeless negroni, elevated with the vibrant essence of yuzu for a flawless harmony.*

### **KIOKU**

£15

Bacardi Carta Bianca Rum, Passion Fruit, Cranberry Juice, Takara Plum Sake, Lemon Juice, Chilli and Ginger

*An exquisite blend of sweetness and spiciness that will tantalise your taste buds and transport you to the streets of Tokyo.*

### **SHINRIN-YOKU SLING**

£15

Bombay Sapphire, Maraschino Liqueur, 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 YOKUBO**

£15

Grey Goose, Yama Yuzu Sake, St Germain Liqueur, Pineapple, Lemon Juice and Mint

*Grey Goose joins hands with lively sake to craft an exotic flavour that exemplifies mixology expertise.*

## CLASSICS

### **OLD FASHIONED**

£15

Dewar's 12Yrs, Angostura Orange Bitters, Cane Sugar

### **NEGRONI**

£15

Bombay Sapphire, Martini Riserva Speciale Rubino, Campari

### **MOJITO**

£15

Bacardi Ocho Rum, Lime, Sugar Syrup, Mint, Fever-Tree Soda

### **FRENCH 75**

£15

Bombay Premier Cru Gin, Dericbourg 'Cuvee de Reserve', Lemon Juice, Sugar Syrup

### **TOMMY'S MARGARITA**

£15

Patron Silver Tequila, Lime, Agave Syrup

### **APEROL SPRITZ**

£15

Aperol, Prosecco, Fever-Tree Soda

### **ESPRESSO MARTINI**

£15

42 Below Vodka, Espresso, Kahlua, Sugar Syrup

### **PALOMA**

£15

Patron Reposado, Agave, Grapefruit, Lime

## NON-ALCOHOLIC COCKTAILS

### **URESHII**

£8.5

Martini Vibrante, Grapefruit Juice, Pineapple Juice, Shiso Sherbet, Wasabi

### **LYCHEE LEMONADE**

£8.5

Lychee Juice, Ginger & Lemongrass and Fever-Tree Soda Water

### **APPLE MOJITO**

£8.5

Apple Juice, Mint, Lime, Sugar and Fever-Tree Soda Water

# SAKE

	glass 100ml	bottle
<b>Himezen</b> – Low alcohol sake, Ichinokura Brewery Miyagi pref. 720ml   ABV:8% <i>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.</i>	£15	£93
<b>Nishinoseki Cube, Honjozo</b> – Kayashima Brewery Oita pref. 300ml   ABV:17% <i>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.</i>		£59
<b>Shirakabe Gura Kimoto Junmai</b> – hot and cold, Takara Brewery Hyogo pref. 640ml   ABV:15% <i>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.</i>	£20	£122
<b>Ichinokura Wabi</b> – Sparkling Sake, Ichinokura Brewery Miyagi pref. 375ml   ABV:5% <i>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.</i>		£73
<b>Yama Yuzu</b> – Tsukasa Botan Brewery kochi pref. 720ml   ABV:8% <i>Filled with the fruity aroma of Yuzu on the nose. Extremely refreshing and delicate on palate.</i>	£12	£78
<b>Urakasumi Umeshu</b> – Plum Sake, Saura Brewery Miyagi pref. 720ml   ABV:12% <i>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.</i>	£18	£120

# WINE LIST

	glass 125ml	bottle
<b>SPARKLING WINE</b>		
NV Rigol Cava Brut, Cataluña, Spain	£9	£48
NV Mionetto Prosecco Rosé DOC, Italy	£10.5	£57
<b>CHAMPAGNE</b>		
NV Dericbourg 'Cuvee de Reserve' Brut, France	£18	£104
NV Veuve Clicquot Yellow Label Brut, Reims, France		£155
2009 Pommery Grand Cru Vintage, Reims, France		£195
<b>CHAMPAGNE ROSÉ</b>		
NV Veuve Clicquot Rosé, Reims, Champagne, France		£185
NV Bollinger Rosé, Aÿ, Champagne, France		£195
<b>WHITE WINE</b>		
2023 Ponte Pietra, Trebbiano-Garganega, Veneto, Italy	£8.5	£41
2022 Azumbre Verdejo, Cuatro Rayas, Rueda, Spain	£11	£52
2022 Ikigall, Gallina de Piel, Penedès, Cataluña, Spain		£58
2022 Gavi di Gavi, La Minaia, Nicola Bergaglio, Piemonte, Italy		£63
2021 Chardonnay, Estirpe Pacheco Pereda, Mendoza, Argentina	£12	£69
2022 Riesling, Schloss Vollrads, Kabinett Trocken, Rheingau, Germany		£77
2022 Sancerre, Domaine Roc de l'Abbaye, Loire Valley, France		£89
2022 Chablis 1er Cru Montmains, Domaine Jean Collet et Fils, Burgundy, France		£104
2023 Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand		£117

Our vintages are subject to availability

# WINE LIST

	glass 125ml	bottle
<b>ROSÉ WINE</b>		
2022 Monrouby, Grenache Rosé IGP Pays d'Oc, Languedoc, France	£10	£50
2022 Whispering Angel, Chateau D'Esclans, Côtes de Provence, France	£14	£78

## RED WINE

2022 Torre del Falasco, Corvina, Cantina Valpantena, Veneto, Italy	£8.5	£41
2021 Merlot, Excelsior, Robertson, South Africa		£48
2020 Garnacha Caramelos, Bodegas Obergo, Somontano, Spain	£12	£62
2019 Rioja Crianza Orube, Graciano, Spain		£65
2020 Chianti Superiore, Poggiotondo, Tuscany, Italy		£74
2021 Las Terrazas de los Andes, Malbec, Mendoza, Argentina	£14	£81
2020 Pinot Noir, Ata Rangī, Crimson, Martinborough, New Zealand		£96

	glass 75ml	bottle
<b>SWEET WINE</b>		
2018 Château Laville, Sauternes, France 37.5cl	£14	£69
2019 Mad Tokaji, Late Harvest, Hungary, 37.5cl	£15	£75

# SPIRITS

## VODKA

42 Below	£13
Ketel One	£9.5
Ciroc Original	£12.5
Nikka Coffey Japanese Vodka	£15.5
Grey Goose Original	£14

## GIN

Tanqueray	£9.5
Hendrick's	£12.5
Monkey47	£18.5
Bombay Sapphire	£12.5
Bombay Premier Cru	£13
Tanqueray No.10	£13.5
Roku	£13.5

## RUM

Pampero Blanco	£9.5
Sailor Jerry Spiced	£11.5
Diplomatico Reserva Exclusiva	£15.5
Havana 7 Yrs Old	£12.5
Cachaça	£10.5
Bacardi Caribbean Spiced	£14
Bacardi Carta Blanca	£9.5
Bacardi Ocho	£12

## COGNAC

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

# SPIRITS

## TEQUILA

Patron Silver	£19
Patron Reposado	£20
Patron Añejo	£24
Patron El Cielo	£45
Don Julio Blanco	£16.5
Don Julio Reposado	£18.5
Don Julio Añejo	£19.5
Don Julio 1942	£45

## AMERICAN WHISKEY

Bulleit Bourbon	£11
Jack Daniel's No. 7	£11
Sazerac Rye	£16

## SCOTTISH AND IRISH WHISKEY

Johnnie Walker Black Label	£11
Johnnie Walker Blue Label	£56
Macallan Gold	£28
Glenmorangie 10 Yrs Old	£14
Laphroaig Select	£14
Talisker 10 Yrs Old	£15
Jameson	£11
Aberfeldy 12yo	£15

## JAPANESE WHISKY

Hibiki Harmony	£22
Nikka From The Barrel	£20
Suntory Toki	£12



# BEER

<b>Asahi</b>	£6
<b>Asahi 0.0%</b>	£6

## SOFT DRINKS, TEA & COFFEE

<b>Water (750ml)</b>	£4.95
Still   Sparkling	

<b>Coke, Diet Coke</b>	£4.5
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<b>Fever-Tree selection</b>	£4.5
Indian Tonic Water   Refreshingly Light Indian Tonic Water   Soda Water   Ginger Ale   Ginger Beer   Lemonade	

<b>Juices</b>	£5
Orange   Apple   Cranberry   Pineapple   Grapefruit   Tomato	

<b>Japanese Tea</b>	£3.95
Matcha   Sencha	

<b>Tea</b>	£3.95
English Breakfast   Earl Grey   Camomile   Peppermint	

<b>Coffee</b>	£3.95
Espresso   Double Espresso   Cappuccino   Macchiato   Caffè Latte   Americano	

# BAR FOOD

<b>Edamame</b>   枝豆 yuzu salt   <b>VG</b>	£5.5
<b>Nori French fries</b>   海苔フレンチフライ   <b>VG</b>	£4.5
<b>Grilled asparagus</b>   椎茸焼き dehydrated miso, goma, lemon zest   <b>VG</b>	£16
<b>Padron peppers &amp; shiitake tempura</b>   しし唐椎茸 天婦羅 yuzu salt   <b>VG</b>	£10
 <b>Rock shrimp tempura</b>   ロックシュリンプ天婦羅 spicy chilli and garlic mayonnaise	£17
<b>Salmon &amp; avocado maki roll</b>   鮭アボカド巻き   6 pieces	£12
<b>Avocado &amp; cucumber maki roll</b>   アボカドきゅうり巻 yuzu kosho mayonnaise   6 pieces   <b>V</b>	£9
 <b>Spicy tuna maki roll</b>   スパイシーツナ巻 tobiko, avocado, cucumber & chilli mayonnaise   8 pieces	£18
<b>Wagyu beef skewers</b>   和牛串焼き 黒コシヨウ照り焼き glazed with black pepper teriyaki   2 pieces	£14
<b>Grilled tiger prawn skewers</b>   タイガー海老焼き yaki ebi sauce   2 pieces	£11
<b>Teriyaki-glazed chicken skewer</b>   焼き鳥 spring onion   2 pieces	£12
<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>Crispy sushi bites</b>   クリスピー寿司 tuna, salmon, yellowtail, horse mackerel	£14

V - vegetarian VG - vegan

 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.



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