

# APPETISERS

*Japanese small plates perfect for sharing*

味噌汁	<b>Miso Soup</b>   wakame, tofu and spring onion VG, S	£4
枝豆	<b>Edamame</b>   topped with yuzu salt V, S	£4
アボカド天婦羅	<b>Avocado tempura</b>   green chilli yuzu kosho mayonnaise seasoned with ao nori salt V, C, E, MU, S	£8
トマトサラダ	<b>Plum vine tomato salad</b>   soy, dashi and ginger dressing and allium oil V, S	£10
かぼちゃ餃子	<b>Kabocha pumpkin gyoza</b>   shiitake and ginger VG, C, S, SE, SU	£7
揚げ海老餃子	<b>Prawn and ginger gyoza</b>   ikura and yuzu ponzu dipping sauce CR, C, S, SE, SU   5 pieces	£12 🍣
タコサラダ	<b>Hoji cha braised octopus and potato salad</b>   dressed with coriander miso C, S, SU, SE, MO, CR	£18
マグロタルタル	<b>Spicy tuna and salmon tartare</b>   ginger and shallot dressing served with crispy lotus chips and Oscietra caviar F, C, S, SU, MO, SE, CR	£17
ロックシュリンプ天婦羅	<b>Rock shrimp tempura</b>   spicy chilli and garlic mayonnaise MU, CR, C, S, SE, E	£13 🍣
ソフトシェルクラブ天婦羅	<b>Soft shell crab tempura</b>   yama gobo slaw and tentsuyu broth CR, C, S, E, MU	£14
海老たたき	<b>Red prawn tataki</b>   tsuma salad dressed in a zesty sudachi and ginger dressing CR, C, S, SU, MO	£25 🍣
鶏手羽先焼き	<b>Tebasaki chicken wings</b>   stuffed with pancetta, shiitake and chilli teriyaki glaze C, S, SE   3 pieces	£10
牛肉たたき	<b>Chargrilled beef tataki</b>   black garlic ponzu and pickled wasabi F, MU, C, S, SE	£13

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🍣 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 as 2 pieces*

帆立キャビア	<b>Scallop and caviar</b>   with kimchi jelly F, C, S, SU, MO, MU	£19
牡丹海老	<b>Botan ebi and avocado</b>   with ponzu jelly CR, C, S, SU, MU, F	£21
サーモン	<b>Fatty salmon</b>   mint and sake jelly F, C, S, SU, MU	£12

## MAKI

Delicately hand-rolled sushi

*Our Maki is served as 8 pieces*

アボカドきゅうり巻	<b>Avocado and cucumber</b>   topped with yuzu kosho mayonnaise V, SU, MU, E, S	£7
茄子サツマイモ巻	<b>Chargrilled aubergine</b>   sweet potato and karashi miso MU, C, S	£7
海老天婦羅巻	<b>Prawn tempura</b>   carrot and cucumber topped with spicy mayonnaise CR, C, MU, E, S	£11
スパイシーツナ巻	<b>Spicy tuna</b>   tobiko, avocado, cucumber and chilli mayonnaise F, MU, C, S, SU, MO, SE, E	£13 🌐
サーモン巻	<b>Salmon</b>   tobiko, smoked daikon and beetroot caviar F, MU, C, S, SU	£12 🌐

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🌐 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 is served as 2 pieces | Sashimi is served as 3 pieces*

		Edomae sushi		Sashimi
マグロ赤身	<b>Akami tuna</b> SU, MU, F	£6		£8
中トロ	<b>Chu toro</b> SU, MU, F	£13		£16
大トロ	<b>O toro</b> SU, MU, F	£14		£17
ハマチ	<b>Yellowtail</b> SU, MU, F	£5		£7
スズキ	<b>Seabass</b> SU, MU, F	£5		£6
鯛	<b>Seabream</b> SU, MU, F	£5		£6
ヒラメ	<b>Turbot</b> SU, MU, F	£7		£9
真鯛	<b>Red seabream</b> SU, MU, F	£8		£10
帆立	<b>Hand dived scallop</b> SU, MU, F, CR, MO	£15		£15
サーモン	<b>Salmon</b> SU, MU, F	£6		£7
きゅうり	<b>Cucumber</b> VG, SU, MU	£5		
アボカド	<b>Avocado</b> VG, SU, MU	£5		
玉子	<b>Tamago</b> V, SU, MU, S, E	£5		

# PLATTERS

*Designed for sharing*

江戸前寿司	<b>Edomae sushi</b>   salmon, tuna, seabass, seabream   12 pieces F, CR, S, SE, SU, MU, MO	£26
デラックス江戸前寿司	<b>Omakase deluxe edomae sushi</b>   chef's selection   12 pieces F, CR, S, SE, SU, MU, MO	£31
刺身	<b>Sashimi</b>   salmon, tuna, seabass, seabream   12 pieces F, CR, S, SE, SU, MU, MO	£28
デラックス刺身	<b>Deluxe sashimi</b>   chef's selection   12 pieces F, CR, S, SE, SU, MU, MO	£36

## INNOVATIVE EDOMAE SUSHI


A reimagined take on traditional edomae sushi with contemporary Japanese flavours

*Innovative Edomae Sushi is served as 2 pieces*

ハマチ	<b>Yellowtail</b>   mandarin yuzu kosho and green chilli F, MU, S, SU, C	£8
マグロ	<b>Tuna</b>   nikiri sauce, Oscietra caviar and chives F, MU, C, S, SU	£8
炙りサーモン	<b>Salmon</b>   yuzu miso and beetroot caviar F, MU, S, SU	£8

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 Shiro signature dish



# ROBATA AND MAINS

Traditional Japanese barbeque style

椎茸焼き	<b>Grilled shiitake mushroom kushi yaki</b>   glazed with a garlic and soy dressing   2 pieces VG, S, SE	£7
揚げカリフラワー	<b>Fried cauliflower</b>   dressed with shiro's own shiitake XO sauce, coconut miso yogurt V, VG, S, SU, SE	£10 🍣
ハマチカマ焼き	<b>Grilled yellowtail collar</b>   yuzu soy and tsuma salad S, F, SE	£18
タイガー海老焼き	<b>Grilled tiger prawns</b>   yaki ebi sauce CR, MU, C, S, SU, SE, MO	£14
茹鮭照り焼き	<b>Salmon teriyaki</b>   marinated with yuzu kosho F, S, SU	£23
鯛味噌焼き	<b>Grilled seabream</b>   ginger den miso and pickled vegetables F, S, SU	£22
鰻井	<b>Grilled kabayaki eel</b>   sansho pepper and rice served in a hot stone bowl F, C, S, SE	£25
焼き鳥	<b>Teriyaki glazed chicken skewer</b>   with spring onion   2 pieces S	£8
雛鳥焼き	<b>Grilled boneless baby chicken</b>   marinated in goma yuzu miso F, MU, C, S, SE, MO	£21
牛サーロイン熟成肉焼き	<b>Australian Wagyu bavette</b>   arima sansho and braised daikon C, S	£30 🍣
ラムチョップ焼き	<b>British lamb cutlets</b>   yuzu and shiso marinade, kimchi and spicy mayonnaise F, MU, C, S, SU, SE, E, MO   3 pieces	£25 🍣

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# RAMEN

豆腐ラーメン **Plant based ramen** | fresh tofu, noodles, seaweed and mushroom dashi broth, sesame, chilli oil and Japanese mushrooms  
V, S, C, SE, SU £19

魚介ラーメン **Seafood ramen** | mixed seafood, noodles, lobster and miso spicy broth, chilli, bean sprouts and wakame  
C, S, F, SU, CR, MO £21

チャーシューラーメン **Pork belly chashu ramen** | slow cooked pork belly, 48-hour ramen broth, noodles, burnt garlic oil and egg  
S, C, SE, E, SU £22 🌱




## The Shiro Ramen Story

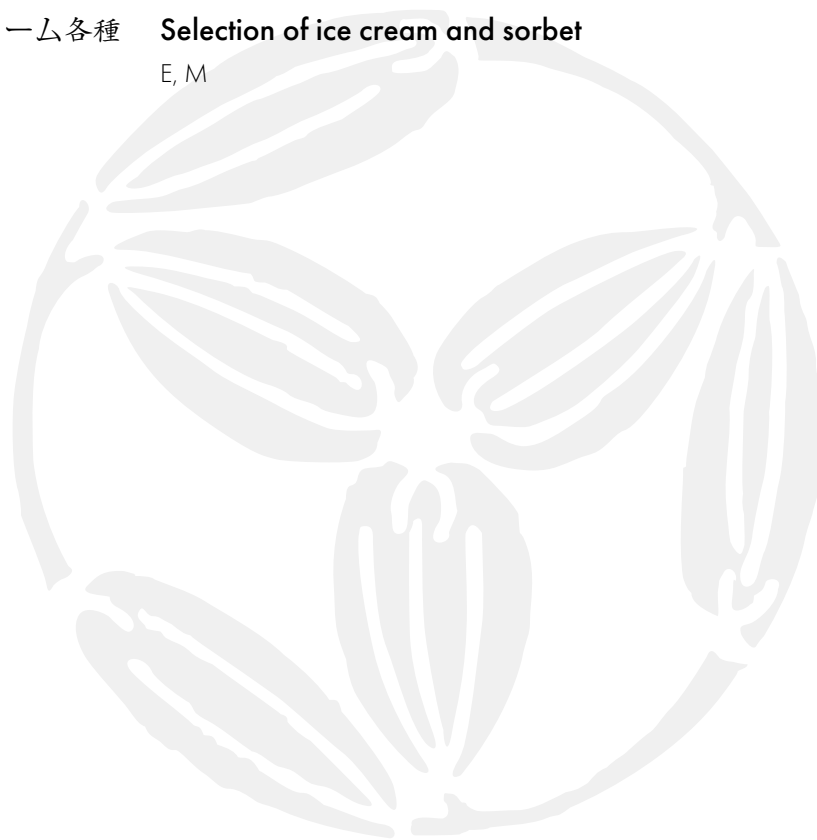
48 hours to prepare a lifetime to perfect - Shiro's ramen dishes have a very special place in the heart of our Hong Kong Executive Chef Tatsuya Iawhashi. He was only eight years old when he started learning the family's ramen recipe in his father's tiny, but always crowded, ramen restaurant. Using his 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.






# DESSERTS

抹茶ティラミス	<b>Matcha green tea tiramisu</b>   azuki beans and green tea ice cream E, M, C	£8	
マンゴー天婦羅	<b>Mango tempura</b>   vanilla ice cream and blossom honey C, E, S, M	£8	
黒ゴマフォンダン	<b>Black sesame fondant</b>   white miso ice cream C, E, M, SE, S	£6	
アイスクリーム各種	<b>Selection of ice cream and sorbet</b> E, M	£5	



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