shiro

À LA CARTE



APPETISERS

Japanese small plates, perfect for sharing

Miso soup wakame, tofu &	味噌汁 spring onion VG	£5.5
Edamame yuzu salt VG	枝豆	£5.5
Soft shell cra dashi & garlic m	b tempura salad ソフトシェルクラブ天婦羅サラダ nayonnaise	£19
-	d ほうれん草胡麻和え & goma dressing VG	£11
Salmon tatal yuzu wasabi dre	ci salad サーモンタタキサラダ essing	£15
Padron pepp yuzu salt VG	pers & shiitake tempura しし唐椎茸 天婦羅	£10
Rock shrimp spicy chilli & ga	tempura ロックシュリンプ夭婦羅 rlic mayonnaise	£17
	i b tempura ソフトシェルクラブ天婦羅 w & tentsuyu broth	£17
-	mpkin gyoza かぼちゃ餃子 er 5 pieces VG	£11
Prawn & ging chilli ponzu sau	ger gyoza 海老餃子 ce 5 pieces	£15
	bites クリスピー寿司 Illowtail, horse mackerel	£14
•	Deef tataki 牛肉たたき nzu & pickled wasabi	£16
Marinated b potato soufflé	onito tataki 鰹たたき	£16
	cigar" ピリ辛ツナタルタル dressing 2 pieces	£15





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 in 2 pieces

Scallop & caviar 帆立キャビア kimchi jelly	£17
Sotan ebi & avocado 牡丹海老 ponzu jelly	£20
● Fatty salmon サーモン mint & sake jelly	£14
Yellowtail & asparagus ハマチ アスパラガス クリスタル 寿司 yuzu jelly	£14
S Ama ebi サエビ クリスタル寿司 つゆジェリー tsuyu jelly	£13
S Akami 赤身 クリスタル寿司 ponzu jelly	£15

🗑 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 Sashimi 2 pieces 3 pieces
Akami tuna マグロ赤身	£11 £15
Chu toro 中トロ	£13 £17
O toro 大トロ	£15 £19
Yellowtail ハマチ	£8 £12
Sea bass スズキ	£7 £11
Sea bream 鯛	£7 £11
Turbot ヒラメ	£12 £16
Red sea bream 真鯛	£14 £18
Hand-dived scallop 帆立	£18 £22
Salmon サーモン	£8 £12
Cucumber きゅうり vg	£5
Avocado アボカド vg	£5
Tamago 玉子 v	£5

MAKI Delicately hand-rolled sushi

Avocado & cucumber アボカドきゅうり巻 yuzu kosho mayonnaise 6 pieces v	£9
Japanese aubergine 茄子田楽巻 bubu arare & miso maki 8 pieces VG	£12
Prawn tempura 海老天婦羅卷 carrot, cucumber & spicy mayonnaise 8 pieces	£16
Spicy tuna スパイシーツナ巻 tobiko, avocado, cucumber & chilli mayonnaise 8 pieces	£18
🐨 Salmon サーモン巻 tobiko, smoked daikon & beetroot caviar 8 pieces	£17
Shime saba & shiroita konbu サバ昆布締め yuzu ponzu 3 pieces	£17
Seared sardine & takuan イワシ 沢庵巻 cucumber 5 pieces	£16

PLATTERS

Designed for sharing

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
Omakase maki selection おまかせ巻寿司セレクション	£20

spicy tuna, salmon, cucumber | 12 pieces

ROBATA

Traditional Japanese barbeque style

Grilled asparagus 椎茸焼き dehydrated miso, goma, lemon zest VG	£16
Grilled yellowtail collar ハマチカマ焼き yuzu soy & tsuma salad	£18
Salmon 鮭照り焼き green chilli yuzu kosho teriyaki, sesame senbei, spinach	£27
Teriyaki-glazed chicken skewers 焼き鳥 spring onion 2 pieces	£12
Wagyu beef skewers 和牛串焼き 黒コショウ照り焼き glazed with black pepper teriyaki 2 pieces	£14
Salmon skewers サーモン串焼き ゆずトリュフ味噌 yuzu truflle miso 2 pieces	£13
Grilled tiger prawn skewers タイガー海老焼き yaki ebi sauce 2 pieces	£11
Grilled baby chicken 雛鳥焼き jalapeño miso	£22
Black cod 銀鱈 シャンパン柚子味噌 sakura shallots, Champagne yuzu miso sauce	£35
 Lamb cutlets ラムチョップ焼き yuzu & shiso marinade, kimchi & spicy mayonnaise 3 pieces 	£32
Braised beef short rib 牛ショートリブBBQソース Japanese BBQ sauce, pickled mushrooms	£28
Sustralian Wagyu bavette 和牛ハラミ焼き arima sansho & braised daikon	£35

MAINS

Shiro's special shiitake XO sauce, coconut miso yoghurt VG	£15
Unadon 鰻丼 teriyaki grilled eel, sansho pepper & rice	£25
Sea bass スズキグリル ライムわさびソース yuzu, lime & wasabi sauce	£25
Charred shime saba 炙りしめさば grilled kaki, egg miso	£24
Wagyu beef & sea urchin 和牛ビーフウニ夏すき焼き summer sukiyaki	£38
Wagyu beef fried rice 和牛ビーフチャーハン carrot, spring onion	£25
Seafod fried rice 帆立カニウニチャーハン scallop, crab & sea urchin	£35
Pork belly 豚肉生姜焼き ginger teriyaki	£19
Pumpkin & ginger katsu curry カボチャコロッケカレー	£17
Chicken katsu curry チキンカツカレー	£19
Pork katsu curry とんかつカレー	£20
Matcha soba noodles 手作り 抹茶そば edamame, Japanese mushrooms, onion teriyaki & tamago V	£23



DESSERTS

S Matcha green tea tiramisu 抹茶ティラミス azuki beans & green tea ice cream	£10
Secrispy apple gyoza クリスピーアップル餃子 umeshu sabayon ↓ V	£9
Solve Searce Fondant 黒ゴマフォンダン vanilla ice cream	£11
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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