shiro
à LA CARTE


# APPETISERS 

Japanese small plates，perfect for sharing
Miso soup｜味噌汁 ..... £5．5
wakame，tofu \＆spring onion｜vg
Edamame｜枝豆 ..... £5．5
yuzu salt｜vg
Soft shell crab tempura salad \｜ソフトシェルクラブ天婦羅サラダ ..... £19
dashi \＆garlic mayonnaise
Spinach salad \｜ほうれん草胡麻和え ..... £11
toasted sesame \＆goma dressing｜Vg
Salmon tataki salad \｜サーモンタタキサラダ ..... £ 15
yuzu wasabi dressing
Padron peppers \＆shiitake tempura｜しし唐椎華天婦羅 ..... £10 yuzu salt｜VG
5．Rock shrimp tempura｜ロックシュリンプ天婦羅 ..... £ 17
spicy chilli \＆garlic mayonnaise
Soft shell crab tempura｜ソフトシェルクラブ天婦羅 ..... £17 yama gobo slaw \＆tentsuyu broth
Kabocha pumpkin gyoza \｜かぼちゃ餃子 ..... £11
shiitake \＆ginger｜ 5 pieces｜Vg
53）Prawn \＆ginger gyoza｜海老餃子 ..... £15
chilli ponzu sauce｜ 5 pieces
Crispy sushi bites \｜クリスピー寿司 ..... £ 14
tuna，salmon，yellowtail，horse mackerel
Chargrilled beef tataki｜牛肉たたき ..... £16
black garlic ponzu \＆pickled wasabi
Marinated bonito tataki \｜鯫たたき ..... $£ 16$
potato souffé
Spicy tuna＂cigar＂｜ピリ辛ツナタルタル ..... £ 15
ginger \＆shallot dressing｜ 2 pieces


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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
5is Scallop \＆caviar \｜帆立キャビア ..... £17
kimchi jelly
93）Botan ebi \＆avocado｜牡丹海老 ..... £20
ponzu jelly
Fatty salmon｜サーモン ..... £ 14
mint \＆sake jelly
5i Yellowtail \＆asparagus \｜ハマチ アスパラガス クリスタル 寿司 ..... £14 yuzu jelly
Ama ebi｜甘エビ クリスタル寿司 つゆジェリー ..... £13
tsuyu jelly
58 Akami｜赤身クリスタル寿司 ..... $£ 15$
ponzu jelly

## 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．

|  | （3）Edomae sushi｜Sashimi |
| :---: | :---: |
| Akami tuna ${ }^{\text {a }}$ 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 \｜V | £5 |
| Avocado \｜アボカド \｜vg | $£ 5$ |
| Tamago｜玉子｜v | $£ 5$ |

## MAKI

Delicately hand－rolled sushi
Avocado \＆cucumber \｜アボカドきゅうり卷 ..... £9
yuzu kosho mayonnaise \｜ 6 pieces \｜V
Japanese aubergine｜茄子田楽巻 ..... £ 12
bubu arare \＆miso maki｜ 8 pieces｜Vg
Prawn tempura｜海老天婦羅卷 ..... £ 16
carrot，cucumber \＆spicy mayonnaise｜ 8 pieces
5．Spicy tuna｜スパイシーツナ卷 ..... £18
tobiko，avocado，cucumber \＆chilli mayonnaise｜ 8 pieces
5almon｜サーモン巻 ..... £17
tobiko，smoked daikon \＆beetroot caviar｜ 8 pieces
Shime saba \＆shiroita konbu 1 サバ昆布締め ..... £17
yuzu ponzu｜ 3 pieces
Seared sardine \＆takuan｜イワシ 沢庵巻 ..... £16
cucumber $\mid 5$ pieces
PLATTERS
Designed for sharing
Edomae sushi｜江戸前寿司 ..... £32
salmon，tuna，sea bass，sea bream｜ 12 pieces
Omakase deluxe edomae sushi｜デラックス江戸前寿司 ..... £38
Chef＇s daily selection｜ 12 pieces
Sashimi｜刺身 ..... £32
salmon，tuna，sea bass，sea bream｜ 12 pieces
Deluxe sashimi \｜デラックス刺身 ..... £39
Chef＇s daily selection｜ 12 pieces
Omakase maki selection \｜おお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 \｜椎華焼き ..... $£ 16$
dehydrated miso，goma，lemon zest｜VG
＊Grilled yellowtail collar｜ハマチカマ焼き ..... £18
yuzu soy \＆tsuma salad
Salmon \｜鮭照り焼き ..... £27
green chill yuzu kosho teriyaki，sesame senbei，spinach
Teriyaki－glazed chicken skewers \｜焼き鳥 ..... £12
spring onion｜ 2 pieces
Wagyu beef skewers \｜和牛串焼き 黑コショウ照り焼き ..... £14
glazed with black pepper teriyaki｜ 2 pieces
Salmon skewers ${ }^{\text {｜サーモン串焼き ゆずトリュフ味噌 }}$ ..... £13 yuzu trufle miso｜ 2 pieces
Grilled tiger prawn skewers \｜タカガー海老焼き ..... £11 yaki ebi sauce｜ 2 pieces
Grilled baby chicken \｜雛鳥焼き ..... £22
jalapeño miso
Black cod \｜銀鱈シャンパン柚子味噌 ..... £35
sakura shallots，Champagne yuzu miso sauce
\＄Lamb cutlets｜ラムチョップ焼き ..... £32
yuzu \＆shiso marinade，kimchi \＆spicy mayonnaise｜ 3 pieces
Braised beef short rib \｜牛ショートリブBBQソース ..... £28
Japanese BBQ sauce，pickled mushrooms
＊Australian Wagyu bavette｜和牛ハラミ焼き ..... £35
arima sansho \＆braised daikon

## MAINS

F Fried cauliflower ${ }^{\text {F }}$ 揚げカリフラワー ..... £ 15
Shiro＇s special shiitake XO sauce，coconut miso yoghurt \｜VG
Unadon｜鰻井 ..... £25
teriyaki grilled eel，sansho pepper \＆rice
Sea bass \｜スズキグリルライムわさびソース ..... £25
yuzu，lime \＆wasabi sauce
Charred shime saba \｜多りしめさば ..... £24
grilled kaki，egg miso
Wagyu beef \＆sea urchin $\mid$ 和牛ビーフウニ夏すき焼き ..... £38
summer sukiyaki
Wagyu beef fried rice 1 和牛ビーフチャーハン ..... £25
carrot，spring onion
＊Seafod fried rice｜帆立カニウニチャーハン ..... £35
scallop，crab \＆sea urchin
Pork belly｜豚肉生姜焼き ..... £19
ginger teriyaki
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 ..... £23
edamame，Japanese mushrooms，onion teriyaki \＆tamago｜v


## DESSERTS

5s Matcha green tea tiramisu 抹茶ティラミス ..... £10
azuki beans \＆green tea ice cream
\＄Crispy apple gyoza｜クリスピーアップル餃子 ..... £9
umeshu sabayon｜V
\＄Black sesame fondant｜黒ゴマフォンダン ..... £11
vanilla ice cream
Selection of mochi \｜餅アイスクリーム ..... £9
3 pieces
Selection of ice cream \＆sorbet \｜アイスクリーム各種 ..... £9
3 pieces

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