

SHIRO BRUNCH

Available every Saturday from 12pm

Three-course menu with free-flowing cocktails, white wine, rosé, red wine, prosecco, beer | **£49** per person

Three-course menu with free-flowing Champagne and saké | **£79** per person

Free-flow drinks for 90 minutes.

COCKTAILS

Pomegranate Blush

Ciroc Vodka, pomegranate and elderflower cordial, Supasawa, saké, white wine, pomegranate juice, soda water

Lemongrass Spritz

Tanqueray No. TEN, ginger and lemongrass cordial, Supasawa, lychee juice, lemonade

MENU

Edamame | 枝豆 (to share)

topped with yuzu salt | V, VG, GF

Miso soup | 味噌汁 (per person)

wakame, tofu and spring onion | V, VG, GF

STARTER

PLEASE CHOOSE ONE

Rock shrimp tempura | ロックシュリンプ天婦羅

spicy chilli and garlic mayonnaise

Teriyaki glazed chicken skewer | 焼き鳥

spring onion

Kabocha pumpkin gyoza | かぼちゃ餃子

shiitake and ginger | VG

MAIN COURSE

PLEASE CHOOSE ONE

Grilled baby chicken | 雛鳥焼き

goma yuzu miso

Fried cauliflower | 揚げカリフラワー

Shiro's own shiitake XO sauce, coconut miso yogurt | VG

Sushi Platter | おまかせすし

Omakase edomae and maki

All served with steamed rice (except sushi platter)

DESSERT

Mochi (2 pieces per person)

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.

V - vegetarian, VG - vegan, GF - gluten free



BRUNCH