



shiro

SHIRO BRUNCH

shirosushi.co.uk

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Available every Saturday | 12pm - 4.30pm

Three-course menu with free-flowing cocktails, white, rosé & red wine, prosecco, beer | £52 per person

Three-course menu with free-flowing Champagne & saké | £75 per person

Free-flow drinks for 90 minutes.

COCKTAILS

POMEGRANATE BLUSH

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

LEMONGRASS SPRITZ

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

TO SHARE

Edamame, yuzu salt | 枝豆 | VG

Aubergine agebitashi | 揚げ出し茄子 | VG

Salmon tataki, yuzu truffle miso | サーモンタタキサラダ

Rock shrimp tempura chilli garlic mayo | ロックシュリンプ天婦羅

Tuna tartare crispy sushi bites | クリスピー寿司 | 2 pieces
£7 per person supplement

Omakase maki platter (salmon, prawn, aubergine) | おまかせ巻寿司

MAIN COURSE

- all served with a bowl of rice -

(please choose one)

Yasai gohan bowl | 石焼野菜御飯 | V

170gr Sirloin steak, teriyaki, pickled shimeji mushrooms | サーロイン照り焼きステーキ

Salmon fillet yuzu kosho teriyaki | 鮭照り焼き

Green leaf salad, yuzu wasabi dressing | グリーンサラダ | VG
£4 per person supplement

Nori French fries | 海苔フレンチフライ | VG
£4.5 per person supplement

Fried cauliflower shiitake XO sauce, coconut miso yoghurt | 揚げカリフラワー | VG
£5 per person supplement

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