





APPETISERS

Japanese small plates perfect for sharing

Miso Soup 味噌汁	£5.5
wakame, tofu and spring onion VG	
Edamame 枝豆	£5.5
topped with yuzu salt V, VG, GF	
Avocado tempura アボカド天婦羅	£8
green chilli yuzu kosho mayonnaise seasoned with ao nori salt V,	
Plum vine tomato salad トマトサラダ	£10
soy, dashi and ginger dressing and allium oil V	
Kabocha pumpkin gyoza かぼちゃ餃子	£10
shiitake and ginger VG 5 pieces	
 Prawn and ginger gyoza 海老餃子	£13.5
yuzu ponzu dipping sauce 5 pieces	
Hoji cha braised octopus and potato salad タコサラダ	£18
dressed with coriander miso	
Spicy tuna and salmon tartare マグロ サーモン タルタル	£20
ginger and shallot dressing served with crispy lotus chips and Oscietra caviar	
 Rock shrimp tempura ロックシュリンプ天婦羅	£16
spicy chilli and garlic mayonnaise	
Soft shell crab tempura ソフトシェルクラブ天婦羅	£16
yama gobo slaw and tentsuyu broth	
 Red prawn tataki 海老たたき	£25
tsuma salad dressed in a zesty sudachi and ginger dressing	
Tebasaki chicken wings 鶏手羽先焼き	£10
stuffed with pancetta, shiitake and chilli teriyaki glaze 3 pieces	
Chargrilled beef tataki 牛肉たたき	£15
black garlic ponzu and pickled wasabi	

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 **N** - contains nut (including peanut)

 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 in 2 pieces

-  **Scallop and caviar** | 帆立キャビア
with kimchi jelly £16
-  **Botan ebi and avocado** | 牡丹海老
with ponzu jelly £19
-  **Fatty salmon** | サーモン
mint and sake jelly £12

MAKI

Delicately hand-rolled sushi

- Avocado and cucumber** | アボカドきゅうり巻
topped with yuzu kosho mayonnaise | V | 6 pieces £9
- Chargrilled aubergine** | 茄子サツマイモ巻
sweet potato and karashi miso | 4 pieces £8
- Prawn tempura** | 海老天婦羅巻
carrot and cucumber topped with spicy mayonnaise | 8 pieces £14
-  **Spicy tuna** | スパイシーツナ巻
tobiko, avocado, cucumber and chilli mayonnaise | 8 pieces £16
-  **Salmon** | サーモン巻
tobiko, smoked daikon and beetroot caviar | 8 pieces £15

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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 in 2 pieces | Sashimi is served in 3 pieces

	Edomae sushi Sashimi
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
Seabass スズキ	£7 £11
Seabream 鯛	£7 £11
Turbot ヒラメ	£12 £16
Red seabream 真鯛	£14 £18
Hand dived scallop 帆立	£18 £22
Salmon サーモン	£8 £12
Cucumber きゅうり	£5
Avocado アボカド VG	£5
Tamago 玉子 V	£5

PLATTERS

Designed for sharing

Edomae sushi 江戸前寿司	£30
salmon, tuna, seabass, seabream 12 pieces	
Omakase deluxe edomae sushi デラックス江戸前寿司	£38
chef's selection 12 pieces	
Sashimi 刺身	£30
salmon, tuna, seabass, seabream 12 pieces	
Deluxe sashimi デラックス刺身	£38
chef's selection 12 pieces	
Innovative edomae sushi 革新的江戸前寿司	£24
yellowtail, tuna, salmon 6 pieces	



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ROBATA AND MAINS

Traditional Japanese barbeque style

Grilled shiitake mushroom kushi yaki 椎茸焼き	£9
glazed with a garlic and soy dressing V, VG 2 pieces	
 Fried cauliflower 揚げカリフラワー	£13.5
dressed with shiro's own shiitake XO sauce, oconut miso yogurt V, VG	
Grilled yellowtail collar ハマチカマ焼き	£18
yuzu soy and tsuma salad	
Grilled tiger prawns タイガー海老焼き	£14
yaki ebi sauce 3 pieces	
Salmon teriyaki 鮭照り焼き	£24
marinated with yuzu kosho	
Grilled seabream 鯛味噌焼き	£23
ginger den miso and pickled vegetables	
Grilled kabayaki eel 鰻井	£25
sansho pepper and rice served in a hot stone bowl	
Teriyaki glazed chicken skewer 焼き鳥	£12
with spring onion 2 pieces	
Grilled baby chicken 雛鳥焼き	£21
marinated in goma yuzu miso	
 Australian Wagyu bavette 和牛ハラミ焼き	£35
arima sansho and braised daikon	
 Lamb cutlets ラムチョップ焼き	£32
yuzu and shiso marinade, kimchi and spicy mayonnaise 3 pieces	

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RAMEN

Plant based ramen | 豆腐ラーメン

£20

fresh tofu, noodles, seaweed and mushroom dashi broth, sesame, chilli oil and Japanese mushrooms | v

Seafood ramen | 魚介ラーメン

£24

mixed seafood, noodles, lobster and miso spicy broth, chilli, bean sprouts and wakame

🌐 Pork belly chashu ramen | チャーシューラーメン

£23

slow cooked pork belly, 48-hour ramen broth, noodles, burnt garlic oil and egg

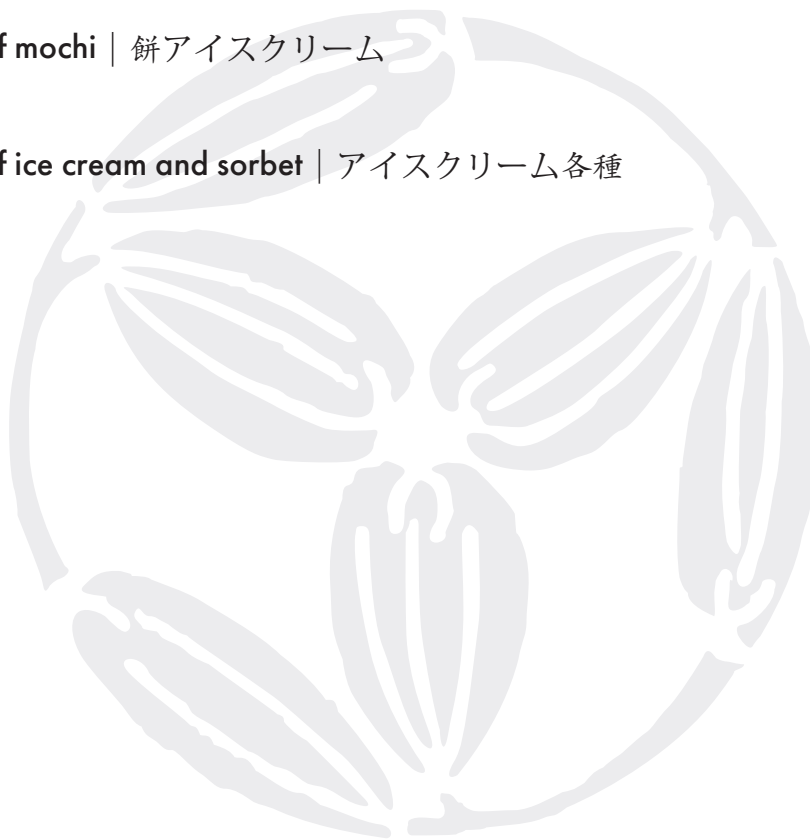
The Shiro Ramen Story

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

- 🍵 **Matcha green tea tiramisu** | 抹茶ティラミス £9
azuki beans and green tea ice cream
- 🍵 **Mango tempura** | マンゴー天婦羅 £10
vanilla ice cream and blossom honey
- 🍵 **Black sesame fondant** | 黒ゴマフォンダン £10
vanilla ice cream
- Selection of mochi** | 餅アイスクリーム £9
3 pieces
- Selection of ice cream and sorbet** | アイスクリーム各種 £9
3 pieces



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