



EVENTS BROCHURE



Shiro

Located in the heart of London Liverpool Street's, Broadgate Circle, and with stylish bright modern interior, Shiro offers the perfect location for business lunches and dinners. With carefully curated cocktails, Shiro's private bar located on the first floor, captures Tokyo by night and is the ideal venue for drinks receptions which will be sure to give your guests the wow factor.

Shiro offers modern Japanese cuisine inspired by Japan's foodie hot spots; Ginza, Shinjuku and Shibuya in Tokyo – contemporary but true to the roots of Japanese cuisine, right to the heart of the City of London.

For reception events, to offer flexibility, all canapés & sharing platters have been individually priced so that you can design a bespoke reception menu to suit your guests.

For dining events, the set menus available in Shiro are based on a sharing concept of dishes, which will be continually brought to the table over the course of your meal.

Our commitment to contemporary Japanese cuisine, true to the roots of Japan, means that your dining experience with us will be unlike any other.

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shirosushi.co.uk

  shirosushilondon



Sample Set Menu £50 per head

TO START

Miso Soup | 味噌汁

wakame, tofu and spring onion | VG, S

Edamame | 枝豆

topped with yuzu salt | VG, S

Rock shrimp tempura | ロックシュリンプ天婦羅

spicy chilli and garlic mayonnaise | MU, CR, C, S, SE, E

Grilled shiitake mushroom kushi yaki | 椎茸焼き

glazed with a garlic and soy dressing | V, VG, S, SE

Chargrilled beef tataki | 牛肉たたき

black garlic ponzu and pickled wasabi | F, MU, C, S, SE

SHIRO SUSHI PLATTER

Omakase selection of edomae sushi,

crystal sushi & maki | F, CR, S, SE, SU, MU, MO

MAINS

Fried cauliflower | 揚げカリフラワー

dressed with shiro's own shiitake XO sauce,
coconut miso yogurt | V, VG, S, SU, SE

Salmon | 鮭照り焼き

green chilli yuzu kosho teriyaki | F, S, SU

British lamb cutlets | ラムチョップ焼き

yuzu and shiso marinade, kimchi and spicy
mayonnaise | F, MU, C, S, SU, SE, E, MO

DESSERTS

Selection of ice cream mochi | M

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens.

Key to allergens: **V** - vegetarian, **VG** - vegan, **C** - cereals containing gluten, **CE** - celery and celeriac, **CR** - crustaceans, **E** - eggs, **F** - fish, **L** - lupin, **P** - peanuts, **M** - milk, **MO** - molluscs, **MU** - mustard, **N** - nuts, **S** - soya beans, **SE** - sesame, **SU** - sulphur dioxide

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.







Sample cocktail and wine menu

COCKTAILS

Shiso Negroni

Campari, Tanqueray Gin, Mancino vermouth and shiso sherbet

Our take on the classic Negroni – made with homemade shiso lemon sherbet and Mancino vermouth. The perfect balance of bittersweet.

Plum and Ginger Margarita

Topatio Blanco Tequila, plum sake, yuzu, chilli and ginger

The winter version of the much-loved Margarita, this plum and ginger concoction features a vibrant burst of spicy chilli against the sweeter notes of ginger. Perfect to pair with a Shiro sushi platter.

Sake Spritz

Shirikabe Gura sake, Italicus, shiso sherbet, orange bitters, Prosecco and Fever-Tree soda

The clean and smooth sake is married to zesty Italicus Bergamotto aperitif to create an exotic taste of mixology mastery. Bursting with flavour and rich texture, this refreshing spritz will truly transport you.

WINE LIST

SPARKLING WINE

NV Prosecco Vaporetto DOC, Veneto, Italy

NV Ferrari Maximum Brut Rosé, Trentodoc, Italy

CHAMPAGNE

NV Pommery Brut Royal, Reims, Champagne, France

NV Veuve Clicquot Yellow Label Brut, Reims, Champagne, France

WHITE WINE

2021 Ponte Pietra, Trebbiano-Garganega, Veneto, Italy

2021 Picpoul de Pinet, Cuvée Caroline, Morin, Languedoc, France

2021 Ikigall, Gallina de Piel, Penedès, Cataluña, Spain

2020 Gavi di Gavi, La Minaia, Nicola Bergaglio, Piemonte, Italy

ROSÉ WINE

2021 Whispering Angel, Chateau D'Esclans, Côtes de Provence, France

RED WINE

2021 Palazzo del Mare, Nero d'Avola, Sicily, Italy

2020 Garnacha Caramelos, Bodegas Obergo, Somontano, Spain

2019 Chianti Superiore, Poggiofondo, Tuscany, Italy

2020 Sherwood Estate, Pinot Noir, Waipara, New Zealand

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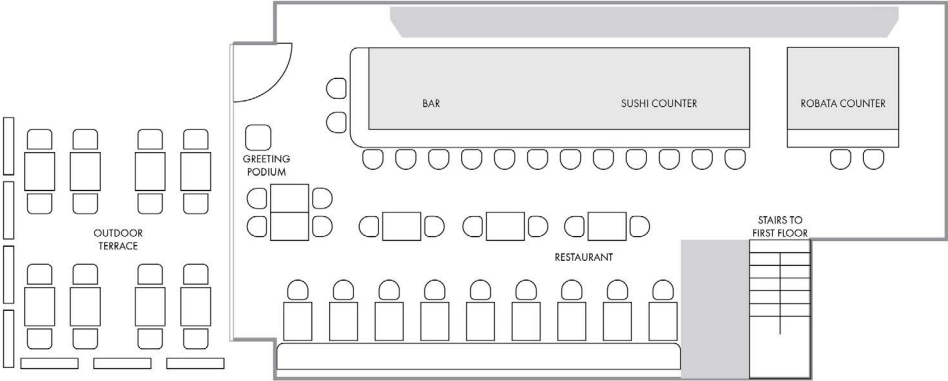




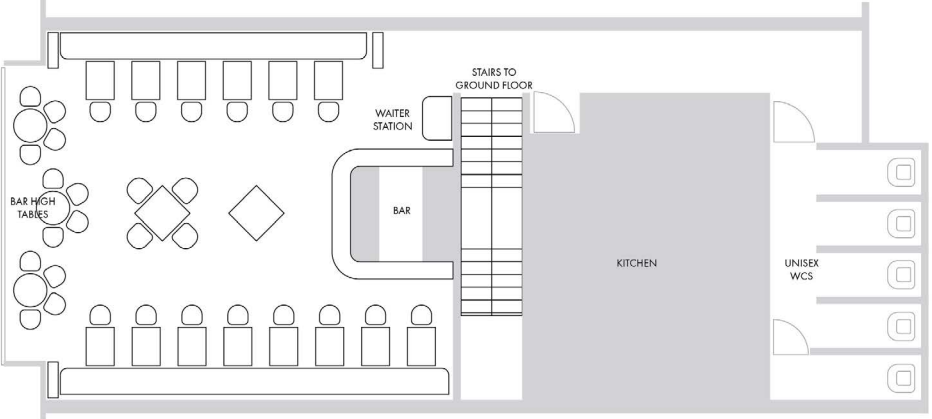




GROUND FLOOR



1ST FLOOR



Capacity

Event options	Standings (Maximum)	Seated (Maximum)
Banquette Dining	n/a	15
Shiro Bar	80	n/a
Venue Hire	150	50

Events 020 3011 3231 | events@aqua-london.com



Our gift to you!

We are delighted to invite you to join our exclusive group booking loyalty scheme.

As a token of our appreciation, we have hand-picked a selection of great rewards for you to enjoy across our Aqua Restaurant Group venues, when booking a group event

How it works: Each group booking confirmed within the year will be counted towards one of our rewards.

Let us know once your eligible bookings have taken place and then the prize is yours to redeem!

Upon booking 5 group events or when spending £10k or more

Receive a complimentary brunch, lunch or Champagne afternoon tea for two

Upon booking 10 group events or when spending £15k or more

Receive a complimentary lunch or dinner for four

Upon booking 15 group events or when spending £20k or more

Receive a complimentary luxury dining experience for you and five guests

Please see website for terms and conditions.

aqua restaurant group

aqua-london.com | @aquaeventslondon

AQUA SHARD & HUTONG

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aquashard



aquakyo

quanueva

shiro

LUCI

AZZURRA