





# APPETISERS

*Japanese small plates perfect for sharing*


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

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




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# ROBATA AND MAINS

Traditional Japanese barbeque style


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

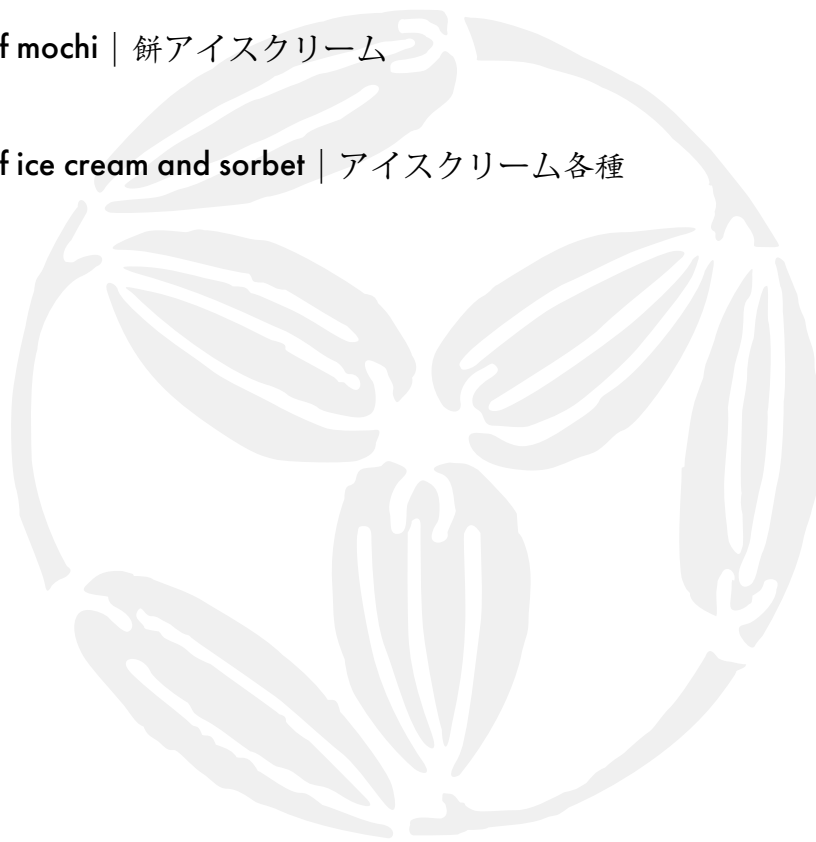
## The Shiro Ramen Story

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 lawhashi. 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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Unit G04, Broadgate Circle, 100 Liverpool Street, London EC2M 2QS  
020 3873 8252 | [www.shirosushi.co.uk](http://www.shirosushi.co.uk)

  @shirosushilondon  shirosushi