



COCKTAILS

INSPIRATIONS

Gekkō

£14

Kettle One Vodka, Sake, Lychee, Crème de Fig, Chambord, lemon and egg white
Paying homage to Ginza by night, this is a drink of character. Gekko mixes Ketel One vodka and lychee juice with Crème de Fig for a surprisingly creamy and nutty flavour.

Shiso Negroni

£14

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

£14

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.

Shinrin-Yoku Sling

£14

Tanqueray Gin, Maraschino liquor, grapefruit juice, lemon juice, green tea matcha syrup, Benedictine and passionfruit
Our twist on a sling, it's a drink that dives down on detail. Literally translated as "forest bath", this cocktail is inspired by the beauty of nature. The variety of the botanicals in Tanqueray gin combined with Maraschino liqueur creates a unique and deliciously rounded taste.

Sake Spritz

£14

Shirikabe Gura Sake, Italicus, shiso sherbet, Angostura 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.

CLASSICS

Old Fashioned £14
Bulleit bourbon, Angostura orange bitters, cane sugar

Negroni £14
Tanqueray gin, Cocchi Torino, Campari

Mojito £14
Pampero rum, lime juice, sugar syrup, mint, Fever-Tree soda

French 75 £14
Tanqueray gin, Pommery Champagne, lemon juice, sugar syrup

Tommy's Margarita £14
Tapatio Reposado tequila, lime, agave syrup

Aperol Spritz £14
Aperol, Prosecco, Fever-Tree soda

Espresso Martini £14
Ketel One vodka, espresso, Kahlua, sugar syrup

NON-ALCOHOLIC COCKTAILS

Ureshii £8
Grapefruit juice, pineapple juice, shiso sherbet, wasabi and egg white

Lychee Lemonade £8
Lychee juice, ginger & lemongrass and Fever-Tree soda water

Apple Mojito £8
Apple juice, mint, lime, sugar and Fever-Tree soda water

SAKE

	glass 100ml	bottle
Himezen - Low alcohol sake, Ichinokura Brewery Miyagi pref. 720ml ABV:8% <i>Pear and lychee on the nose, light weight with bright notes of citrus fruits and melon. Refreshing and easy to drink sake that is perfect as aperitif.</i>	£13	£85
Nishinoseki Cube, Honjozo , Kayashima Brewery Oita pref. 300ml ABV:17% <i>Spicy and powerful on the palate yet, it has a light and delicate finish. Rich Umami becomes soft and silky when it's served with ice.</i>		£48
Shirakabe Gura Kimoto Junmai - hot and cold, Takara Brewery Hyogo pref. 640ml ABV:15% <i>Banana on the nose. Creamy texture with a pleasant acidity of yogurt. Rich, soft and rounded on the palate with a hint of melon. Silky and smooth finish followed by Umami.</i>	£18	£110
Ichinokura Wabi - Sparkling Sake, Ichinokura Brewery Miyagi pref. 375ml ABV:5% <i>This silky-smooth and gentle sparkling sake made with same method as champagnes, second bottle fermentation. Bright and light with white Peach and lychee notes.</i>		£71
Yama Yuzu , Tsukasa Botan Brewery kochi pref. 720ml ABV:8% <i>Filled with the fruity aroma of Yuzu on the nose. Extremely refreshing and delicate on palate.</i>	£12	£75
Urakasumi Umeshu , Plum Sake, Saura Brewery Miyagi pref. 720ml ABV:12% <i>It has beautiful colour of pink gold or rose. Intense aroma of Plum skin, amaretto and cranberry on the nose. Moderate refreshing tartness and gentle sweetness.</i>	£18	£120

WINE LIST

glass
125ml

bottle

SPARKLING WINE

NV	Rigol Cava Brut, Cataluña, Spain	£8	£43
NV	Mionetto Prosecco Rosé DOC, Italy	£10	£56

CHAMPAGNE

NV	Sophie Baron, Grand Réserve Brut, Champagne, France	£17	£98
NV	Veuve Clicquot Yellow Label Brut, Reims, Champagne, France		£125
2006	Pommery Grand Cru Vintage, Reims, Champagne, France		£195

CHAMPAGNE ROSÉ

NV	Veuve Clicquot Rosé, Reims, Champagne, France		£160
NV	Bollinger Rosé, Aÿ, Champagne, France		£180

WHITE WINE

2021	Ponte Pietra, Trebbiano-Garganega, Veneto, Italy	£7	£35
2021	Azumbre Verdejo, Cuatro Rayas, Rueda, Spain	£9	£47
2021	Ikigall, Gallina de Piel, Penedès, Cataluña, Spain		£55
2022	Gavi di Gavi, La Minaia, Nicola Bergaglio, Piemonte, Italy		£58
2021	Chardonnay, Estirpe Pacheco Pereda, Mendoza, Argentina	£12	£69
2019	Riesling, Schloss Vollrads, Kabinett Trocken, Rheingau, Germany		£77
2021	Sancerre, Domaine Roc de l'Abbaye, Loire Valley, France		£89
2020	Chablis 1er Cru Montmains, Domaine Jean Collet et Fils, Burgundy, France		£98
2021	Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand		£110

Our vintages are subject to availability

glass
125ml

bottle

ROSÉ WINE

2022 Monrouby, Grenache Rosé IGP Pays d'Oc, Languedoc, France	£8	£43
2021 Whispering Angel, Chateau D'Esclans, Côtes de Provence, France	£12	£69

RED WINE

2021 Torre del Falasco, Corvina, Cantina Valpantena, Veneto, Italy	£7	£35
2021 Merlot, Excelsior, Robertson, South Africa		£47
2020 Garnacha Caramelos, Bodegas Obergo, Somontano, Spain	£10	£56
2018 Rioja Crianza Orube, Graciano, Spain		£60
2019 Chianti Superiore, Poggiotondo, Tuscany, Italy		£71
2019 Las Terrazas de los Andes, Malbec, Mendoza, Argentina	£13	£78
2020 Pinot Noir, Ata Rangī, Crimson, Martinborough, New Zealand		£95

glass
75ml

bottle

SWEET WINE

2016 Château Laville, Sauternes, France 37.5cl	£14	£69
2017 Mad Tokaji, Late Harvest, Hungary, 37.5cl	£15	£72

SPIRITS

VODKA

Ketel One	£9
Cîroc Original	£12
Nikka Coffey Japanese Vodka	£15

GIN

Tanqueray	£9
Hendrick's	£12
Monkey47	£18
Bombay Sapphire	£12
Tanqueray No.10	£13
Roku	£13

RUM

Pampero Blanco	£9
Sailor Jerry Spiced	£11
Diplomatico Reserva Exclusiva	£15
Havana 7 Yrs Old	£12
Cachaça	£10

TEQUILA

Don Julio Blanco	£16
Don Julio Reposado	£18
Don Julio Añejo	£19
Don Julio 1942	£44

AMERICAN WHISKEY

Bulleit Bourbon	£11
Jack Daniel's No. 7	£11
Sazerac Rye	£16

SCOTTISH AND IRISH WHISKEY

Johnnie Walker Black Label	£11
Johnnie Walker Blue Label	£56
Macallan Gold	£28
Glenmorangie 10 Yrs Old	£14
Laphroaig Select	£14
Talisker 10 Yrs Old	£15
Jameson	£11

JAPANESE WHISKY

Hibiki Harmony	£22
Nikka from the Barrel	£20
Suntory Toki	£12

COGNAC

Hennessy VS	£15
Rémy Martin VSOP	£15
Hennessy XO	£46

BEER

Asahi	£6
Hitachino Nest White Ale	£6.95
Peroni Libera 0.0%	£6


SOFT DRINKS, TEA & COFFEE

Water	
Still / Sparkling (750ml)	£4.95
Coke / Diet Coke	£4.5
Fever-Tree selection	£4.5
Indian Tonic Water Refreshingly Light Indian Tonic Water Soda Water Ginger Ale Ginger Beer Lemonade	
Juices	£5
Orange Apple Cranberry Pineapple Grapefruit Tomato	
Japanese Tea	£3.95
Matcha Sencha Genmaicha	
Tea	£3.95
English Breakfast Earl Grey Camomile Peppermint	
Coffee	£3.95
Espresso Double Espresso Cappuccino Macchiato Caffè Latte Americano	

BAR FOOD

Edamame 枝豆 topped with yuzu salt V, VG, GF	£5.5
Grilled shiitake mushroom yaki 椎茸焼き glazed with a garlic and soy dressing 2 pieces V, VG	£9
Avocado tempura アボカド天婦羅 yuzu kosho mayonnaise and ao nori salt V	£8
 Rock shrimp tempura ロックシュリンプ天婦羅 spicy chilli and garlic mayonnaise	£16
Salmon & avocado maki roll 鮭アボカド巻き 6 pieces	£12
Avocado and cucumber maki roll アボカドきゅうり巻 topped with yuzu kosho mayonnaise V 6 pieces	£9
 Spicy tuna maki roll スパイシーツナ巻 tobiko, avocado, cucumber and chilli mayonnaise 8 pieces	£16
Edomae sushi selection 寿司盛り合わせ 6切 salmon, tuna, seabass, seabream 6 pieces	£15
Sashimi selection 刺身盛り合わせ 6切 salmon, tuna, seabass, seabream 6 pieces	£15
Teriyaki glazed chicken skewer 焼き鳥 with spring onion 2 pieces	£12
Chicken karaage 鶏唐揚げ wasabi furikake, yuzu mayo	£16
Chargrilled beef tataki 牛肉たたき black garlic ponzu and pickled wasabi	£15

V - vegetarian VG - vegan GF - gluten free N - contains nut (including peanut)

 Shiro signature dish



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.



Unit G04, Broadgate Circle, 100 Liverpool Street, London EC2M 2QS

020 3873 8252 | www.shirosushi.co.uk

  @shirosushilondon  shirosushi