



PLANT-BASED

All served with rice, homemade pickles, okazu of the day and miso soup

Grilled aubergine | 茄子田楽

shishito miso dressing | VG

Crispy tofu | 揚げ出し豆腐

agedashi broth | VG

SEAFOOD

All served with rice, homemade pickles, okazu of the day and miso soup

Mixed tempura | ミックス天婦羅

prawn and seasonal vegetables, garlic chilli mayonnaise

Prawn tempura | 海老天婦羅

tentsuyu dipping sauce

Salmon | 鮭照り焼き

green chilli yuzu kosho teriyaki

Grilled seabream | 鯛味噌焼き

ginger den miso

Unadon | 鰻丼

teriyaki grilled eel, Sansho pepper and rice

Salt grilled mackerel | サバ塩焼き

grated daikon

MEAT

All served with rice, homemade pickles, okazu of the day and miso soup

🌐 Pork belly | 豚肉生姜焼き

ginger teriyaki

Yaki baby chicken | 雛鳥焼き

spicy goma miso

Shiro premium | 和牛焼き

Australian wagyu beef bavette, truffle soy and garlic chips

CURRY

All served with rice, homemade pickles, okazu of the day and miso soup

Pumpkin and ginger katsu | カボチャコロケカレー

V, C, E, S, SU

Chicken katsu | チキンカツカレー

C, E, S, SU

Pork katsu | とんかつカレー

C, E, S, SU

lunch sets

Please select your main dish from one of the sections below

RAMEN

All served with homemade pickles and okazu of the day

£17 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

£17 Seafood ramen | 魚介ラーメン £24

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

🌐 £23 Pork belly chashu ramen | チャーシューラーメン

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.

£18

£17

£25

£24

£25

£21



SUSHI AND SASHIMI

All served with homemade pickles, okazu of the day and miso soup

Omakase vegetarian edomae sushi and maki | ベジタリアン寿司 | V £21

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 £35

chef's selection | 12 pieces

Sashimi | 刺身 £32

salmon, tuna, seabass, seabream | 12 pieces

Deluxe sashimi | デラックス刺身 £36

chef's selection | 12 pieces

Chirashi | ちらし £35

sesame sushi rice topped with deluxe sashimi selection

🌐 Barachirashi | ばらちらし £32

sesame sushi rice topped with diced sashimi selection

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



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
- Hoji cha braised octopus and potato salad** | タコサラダ £18
dressed with coriander miso
- 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
- 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

lunch a la carte



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 VG	£5	
Avocado アボカド VG	£5	
Tamago 玉子 V	£5	



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, coconut 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
- Teriyaki glazed chicken skewer** | 焼き鳥 £12
with spring onion | 2 pieces
- 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

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 | 3 pieces £9
- Selection of ice cream and sorbet** | アイスクリーム各種 | 3 pieces £9



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