

SALAD

GARDEN SALAD

Asian green mix vegetable with cucumber, tomato, red onion, beet root slice, served with yuzu honey vinaigrette 11

TOFU WAKAME SALAD

Soft tofu, seaweed salad, lotus chips, black sesame with sweet soy sauce 14

SASHIMI SALAD

Snapper, salmon, tuna and yellow tail sashimi, mixed green salad with yuzu honey vinaigrette and wasabi ponzu on the side 18

COLD STARTERS

BEEF TATAKI

Slices of tuna tataki served with freshly mixed salad, thin slices of beetroot, red onion with wasabi ponzu sauce 18

TUNA TATAKI

Slices of tuna tataki served with freshly mixed salad, thin slices of beetroot, red onion with wasabi ponzu sauce 18

OCEAN'S 5

15 pcs of assorted sashimi; salmon, yellow tail, snapper, scallop, and tuna 40

HOT STARTERS

EDAMAME

Japanese style green bean 7

NEW STYLE EDAMAME

Shiro's new style grilled edamame with steam sake, served with truffle oil and green tea sea salt 9

AGEDASHI TOFU

Lightly fried 4 pieces of soft tofu, sprinkled with special soy sauce made from dried bonito 12

SASHIMI (6 pcs)

- SALMON 18
- SNAPPER 18
- YELLOW TAIL 22
- TUNA 22
- SMALL SASHIMI 7 pcs of assorted nigiri 21

TEMPURA SELECTIONS

VEGETABLE

7 pieces of vegetable tempura 15

ASSORTED TEMPURA

2 pieces of prawn and 5 kinds of vegetable tempura 18

PRAWN TEMPURA

6 pieces of tiger prawns 21

*Add \$4.50 for rice and miso set

TEMAKI (2 pcs)

CALIFORNIA

Crabstick, cucumber, avocado, egg and tobiko 10

PRAWN TEMPURA

Prawn tempura, cucumber, lettuce, japanese mayo and teriyaki sauce 10

SALMON

Avocado, fresh salmon and japanese mayo 10

SPICY FRESH TUNA

Avocado, fresh tuna, sichimi powder and japanese mayo 12

SPIDER

Deep fried softshell crab, lettuce, egg, cucumber, japanese mayo and black tobiko 15

VEGETABLE

Cucumber, lettuce, tomato and avocado 8

SIDES

- Gohan (Steam rice) 3
- Shiro miso soup 3

NIGIRI SUSHI (2 pcs)

- SALMON 8
- SNAPPER 3
- YELLOW TAIL 9
- SCALLOP 11
- PRAWN 6
- TUNA 9
- SALMON ABURI 8
- WAGYU ABURI 12
- ROYAL FLUSH 6 pcs of assorted nigiri 28

DONBURI SET

Each set is served with the following :

- Garden salad
- Miso soup
- Choice of the following entrée : Sashimi / Tempura / Today's maki roll

CHICKEN SET

Pan fried chicken with teriyaki sauce 22

BEEF SET

Pan fried beef, egg and vegetable with donburi sauce 23

SALMON SET

Fresh raw salmon chirashi on sushi rice 25

PORK SET

Chashu style pork belly with teriyaki sauce 23

CHICKEN KATSU SET

Chicken katsu with Shiro's style homemade katsu sauce 22

AGE TOFU SET

Age tofu and minced meat with teriyaki sauce 20

VEGETARIAN MUSHROOM SET*

Japanese pine mushroom with donburi sauce 19

*Side selection: Vegetable tempura / Agedashi Tofu

DELUXE DONBURI SET 3 5

Any choice of the Donburi set:

- CHICKEN
- BEEF
- PORK
- CHICKEN KATSU
- AGE TOFU
- VEGETARIAN MUSHROOM

Served with the following:

- Garden salad
- 3 pcs of fresh sashimi
- 3 pcs of assorted tempura
- Today's maki roll
- Seasonal fruits

MAIN

CHICKEN TERIYAKI

Chicken breast and chicken thigh, bok choy, thin slices of asparagus, and cherry tomato finished with teriyaki sauce 24

GRILLED SNAPPER

Snapper fillet grilled with red wine teriyaki sauce, port wine reduction, green tea sea salt, bok choy, jalapeño salsa, grilled lemon and snapper with sautéed vegetables 34

PRAWN & SCALLOP

Scallop wrapped in a thin layer of fresh salmon together with prawn and asparagus, served with balsamic reduction, miso sauce and jalapeño salsa 33

PRIME BEEF 200 gr

Grilled tenderloin, red wine teriyaki sauce, port wine reduction, sautéed mushroom, jalapeño salsa, green tea sea salt, and tomato confit 38

WAGYU BEEF 200 gr

Wagyu Beef grade 8/9+, red wine teriyaki sauce, port wine reduction, grilled lemon, sautéed mushroom, jalapeño salsa, green tea sea salt, thin slices of asparagus and tomato confit 40