




WELCOME TO SHIRO!

OUR MISSION IS TO BRING YOU THE ESSENCE OF JAPANESE CUISINE, ENHANCED BY TOUCHES OF OTHER ASIAN CULINARY TRADITIONS. THROUGH STRAIGHTFORWARD DISHES MADE WITH FRESH, SEASONAL INGREDIENTS, EVERYTHING IS PREPARED WITH CARE AND DEDICATION IN OUR KITCHEN. WE HOPE YOU ENJOY THE EXPERIENCE!

COLD STARTERS

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| Tiradito (3pcs) | 17€ | Wakame Seaweed  | 8.8€ |
| Tiradito-style seabass and marinated zucchini flowers with Thai-spiced fermented ponzu sauce. | | Salad with four types of seaweed, sesame dressing, radishes, pickled onion and cherry tomatoes. | |
| Homemade Kimchee  | 8€ | Crystal Noodles | 17.5€ |
| (check availability) | | Soy noodle salad with chicken, toasted baby prawns, seasonal vegetables, fresh sprouts, peanuts and a Thai- Vietnamese herb dressing (cilantro & mint). | |
| Tuna Tartare (2pcs) | 19.8€ | | |
| Shiro-style tuna tartare on crispy rice toast. | | | |

WARM STARTERS

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| Homemade Seasonal "Spring Rolls" (3pcs) | 11.5€ | Vegetable Gyozas (6pcs)  | 13.5€ |
| with Japanese sweet chilli sauce. | | with teriyaki sauce. | |



Baos (2pcs) 14€
steamed bao bun filled with Cantonese BBQ-spiced slow-cooked pork belly, kombu seaweed, fresh lettuce and crispy onion.

King Prawn Tempura and Seasonal Vegetables 17.5€
with tentsuyu sauce and wasabi mayonnaise.
only vegetables 17€

Takoyakis (4pcs) 11.5€
Octopus balls topped with okonomiyaki sauce, Japanese mayonnaise, caramelized kombu and bonito flakes. (katsuobushi)

Duck Gyozas (6pcs) 15.5€
with warm orange and butter ponzu sauce.

Karaage Chicken (7/8pcs) 14€
marinated chicken breast pieces, tempura-fried, served with lemon and ginger aioli.



MAIN COURSES

Pad Thai Wok 19.5€
stir-fried rice noodles with chicken, prawns, vegetables, omellete and toasted peanuts.
(medium-spicy)

vegetarian option (with tofu and omellete) 19€

Seasonal Fish mp
catch of the day, cooked in a variety of Asian styles.

Tonkatsu Donburi 18.8€
Japanese-style rice bowl topped with crispy breaded pork cutlet, tonkatsu sauce, yuzu dressed cabbage and a fried egg.

vegan option (with tofu and vegetables) 18€



HIBACHI / JAPANESE BBQ AT THE TABLE

Delight in grilling YOURSELF at the table, fresh off the flames and ready to eat!!

Premium Yearling Ribeye
Steak 280gr: 38€



Sides and sauces:

- Seasonal Vegetables
- French Fries
- Sauces: Japanese BBQ sauce and Kimchi Mayo



SUSHI

OMAKASE/SEASONAL
COMBO (30PCS)

6 pcs Oshisushi
4 pcs Kaburimaki
8 pcs Uramaki
6 pcs Hosomaki
6 pcs Nigiris

64€

WE ♥ CHILDREN



- Stir-fried noodles with Chicken and Vegetables.
- White rice with Crispy Prawns and Teriyaki sauce.
- French fries with Tempura Chicken and ketchup.

12.5€

*Chef selection of assorted sushi



HOSOMAKIS (6PCS)

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| Cucumber  | 7€ |
| Avocado  | 7.5€ |
| Salmon | 10€ |
| Tuna | 11€ |
| Cooked King Prawns | 9€ |

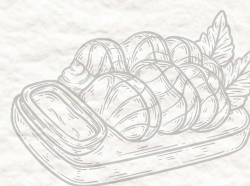
NIGIRIS (2PCS)

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|------------------------|------|
| Tuna | 8€ |
| Wild Sea Bass flambéed | 7.5€ |
| Salmon | 7€ |
| Cooked King Prawns | 6€ |

URAMAKIS (8PCS)

| | | | |
|---|-------|---------------------------------------|-----|
| Salmon | 16€ | California | 16€ |
| mango and avocado. | | with crab mix, Japanese mayonnaise, | |
| Tuna | 17.5€ | chives, cucumber, avocado and tobiko. | |
| cream cheese, chives and avocado. | | Spicy Salmon | 17€ |
| Spicy Uramaki | 16€ | kimchee, avocado and spicy mayonnaise | |
| crispy king prawns, mango, philadelphia, shichimi and sriracha. | | | |

SASHIMIS



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|---------------------|-------|--------|-------|
| Tuna (6pcs) | 19.5€ | (3pcs) | 9.75€ |
| Salmon(6pcs) | 17€ | (3pcs) | 9€ |
| Wild Sea Bass(6pcs) | 17€ | (3pcs) | 9€ |
| Mixed(9pcs) | 25.5€ | | |

- Served with Murasaki sauce



SPECIAL ROLLS/KABURIMAKIS (8PCS)

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| Maguro | 23€ |
| with edamame cream, avocado and spring onion, topped with tuna and black garlic mayo. | |
| Dúo Roll | 21€ |
| with avocado, cucumber and chives, topped with sea bass, tuna and umeboshi sauce. | |
| Salmon Teriyaki | 20.5€ |
| panko-crusted tempura prawn, chives, sun-dried tomato cream cheese, topped with flamed salmon, teriyaki sauce and ikura. | |
| Rainbow | 21.5€ |
| with crispy prawns, mango and cream cheese, topped with salmon, avocado and tuna. | |
| Ebi Roll | 17.5€ |
| with cooked prawns, avocado, shiitake mushrooms and chives, topped with toasted cream cheese and lime zest. | |
| Vegan  | 17€ |
| with crispy miso-marinated eggplant, edamame cream, chives, topped with avocado, sesame and black garlic mayo. | |
| Sakana Tempura | 22€ |
| with tuna, salmon, sea bass, teriyaki and tentsuyu sauce. | |
| Shibasu | 17.5€ |
| flamed wild sea bass maki with daikon, shiso, avocado, dehydrated yuzu and tobiko. | |
| Yakiniku Roll | 26€ |
| with crispy miso-marinated eggplant, sesame, pickled celery, topped with Angus ribeye flamed foie gras and truffle mayonnaise. | |

*All our fish has been previously frozen in accordance with current regulations for raw preparations. We use the best products and brands of the market.

- Aquanarian Certificated Sea Bass
 - Balfego Tuna
 - Norwegian Salmon
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