

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!

STARTERS

Homemade Seasonal "Spring Rolls" (3pcs) with Japanese sweet chilli sauce.	11.5€	Wakame Seaweed 	8.8€
		Salad with four types of seaweed, sesame dressing, radishes, pickled onion and cherry tomatoes.	
Vegetable Gyozas (6pcs) 	13.5€	Edamame Bowl  NEW!	8.5€
		with yuzu and tea spiced salt	
Homemade Kimchi  (check availability) 	8€	Tuna Tartare (2pcs)	19.8€
		Shiro-style tuna tartare on crispy rice toast.	
Soft-shell Crab Taco NEW!	9.5€/pc		
Corn taco with soft-shell crab tempura, lettuce, yuzu pickled cucumber, gochujang mayo, tobiko and spring onion.			



Baos (2pcs) 14€
with slow-cooked pork belly,
caramelized kombu, pickles and crispy
onion.

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

only vegetables

17€

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€

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€



SUSHI

OMAKASE/SEASONAL
COMBO (28PCS)

8 pcs Kaburimaki

8 pcs Uramaki

6 pcs Hosomaki

6 pcs Nigiri

62.5€

WE ❤️ CHILDREN

- Stir-fried noodles with Chicken and
Vegetables.

- White rice with Crispy Prawns and
Toriyaki sauce.

- French fries with Tempura
Chicken and ketchup.

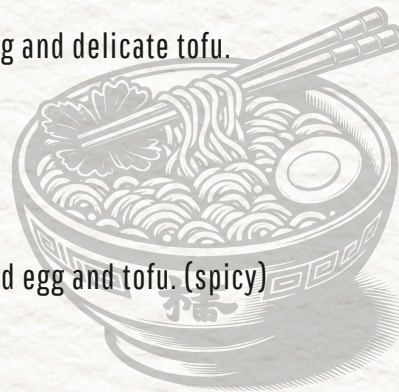
12.5€

*Chef selection of assorted sushi



Lovingly crafted in our kitchen and slow-cooked for hours
with NO powders or pre-cooked products!!

Signature Beef Ramen <u>100</u>	29€
with slow-cooked short rib, sweet corn, soft-boiled egg, pak choi, white truffle cream and white truffle oil.	
Kimchee Beef Ramen 🌶️	22€
with thinly sliced entrecote, sweet corn, soft-boiled egg and homemade kimchi. (spicy)	
Miso Ramen	18.5€
served with white miso tare, seasonal vegetables, soft-boiled egg and delicate tofu.	
vegan option NO EGG 🌱	17.5€
Kimchi Miso Ramen 🌶️	19€
with white miso and kimchi tare, seasonal vegetables, soft-boiled egg and tofu. (spicy)	
vegan option NO EGG 🌱	18€



BBQ AT THE TABLE HIBACHI

Enjoy cooking it yourself at the table, over the grill, and served fresh.

Premium Yearling Ribeye
Steak 250gr : 35€



Sides and sauces:

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



HOSOMAKIS (6PCS)

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

NIGIRIS (2PCS)

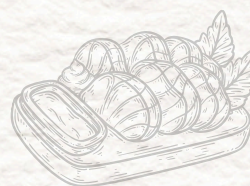
Tuna	8€
Wild Sea Bass flambéed	7.5€
Salmon	7€
Cooked King Prawns	6€

URAMAKIS (8PCS)

Salmon	16€
mango and avocado.	
Tuna	17.5€
cream cheese, chives and avocado.	
Spicy Uramaki 🌶️	16€
crispy king prawns, mango, philadelphia, shichimi and sriracha.	

California	16€
with crab mix, Japanese mayonnaise, chives, cucumber, avocado and tobiko.	
Spicy Salmon 🌶️	17€
kimchee, avocado and spicy mayonnaise	

SASHIMIS



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)

Maguro Spicy Tartar  NEW!	23€
with edamame cream, avocado and spring onion, topped with spicy tuna tartar.	
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