

## small plate 前菜

<b>soup of the day</b>	4	<b>seafood gyoza</b>	15
shiro offers daily rotation of a fresh soup every business day.		pan fried japanese seafood dumpling	
<b>garlic or shio edamame</b>	12	<b>truffle crab cream croquettes</b>	15
garlic, onion & butter soy sauce edamame or pan seared shio kombu edamame		creamy crab croquettes with truffle aioli & slice of truffle	
<b>shiro's handroll</b>	14	<b>binchoyaki corn rib</b>	15
panko fried soft shell crab in spicy avocado blend, soy wrap, masago, chive		grilled corn segments from J+B farms, Hondo, Texas, kewpie, togarashi, black garlic, reggiano cheese, and lime	
<b>chicken karaage</b>	14	<b>mixed tempura</b>	18
crispy chicken from Red bird farm in Colorado with kick sauce		rice oil tempura with shrimp, seasonal vegetable, shitake, oyster mushrooms, kabocha, yellow sweet corn, tenzuyu	
<b>hot line crispy gyoza</b>	14	<b>charcoal grilled chasu</b>	15
crispy pork dumpling sauteed with g11 sauce, parmigiano reggiano cheese		japanese braised pork belly, garlic, parmigiano reggiano	

## specialities 特别食

<b>pepper fin</b>	24	<b>karai tako</b>	32
thinly slice albacore, citrus soy, jalapeno, chili oil		spanish octopus, onigiri with miso gochujang aioli	
<b>hawaiian ono</b>	23	<b>fish wings</b>	22
seared escloar, chilli soy, yuzu, cilantro oil		crispy salmon & yellow tail collar with chimi & ponzu sauce	
<b>aburi machi</b>	24	<b>god's gift</b>	28
charcoal seared hamachi with spicy garlic yuzu, ginger, dill		seared wagyu beef tartare with box sushi	
<b>akami carpaccio</b> 🍣	25	<b>binchotan chilean sea bass</b>	42
akami tuna, negi de gallo, crispy quinoa, caper, parmigiano reggiano with chimichurri and citrus soy		japanese charcoal grilled chilean sea bass, soy sace beurre blanc	
<b>hokkaido scallop crudo</b>	24	<b>toro tartare with caviar &amp; uni</b>	37
fresh scallop from hokkaido, tenpon, chimi & wasabi		toro tartar, sour mascarpone queso, osetra caviar, bafun uni with ponzu	
<b>truffle hamachi</b>	25	<b>miso soy braised short ribs</b>	35
sliced yellowtail from kagoshima, japan with shiro tosazu sauce & slice of truffle		miso & soy braised short rib, miso reggiano rice porridge	
<b>crispy toro</b>	26	<b>wagyu beef tataki</b>	36
chu toro, karashi aioli, jalopeno, pickled wasabi, ponzu gel with crispy rice		japanese charcoal seared australian wagyu, wasabi, ponzu gel, confit garlic, niku ponzu	
<b>oba sando</b>	29	<b>hot rock beef tataki</b>	mkt
toro tartare, caper, ikura, uni, osetra caviar with crispy shiso		wagyu A5 from miyazaki or kagoshima, Japan served with hot rock	
<b>warm mushroom salad</b>	25		
tiger shrimp, oyster & shiitake mushroom, creamy shiso sauce			

<b>chicken teriyaki</b>	39
pan seared & japanese charcoal grilled chicken thigh from Red bird farm in Colorado with sake soy beurre blanc served with today's miso soup, citrus miso organic green salad, matcha soba, and rice	
<b>wagyu teriyaki</b>	49
pan seared wagyu from Peeler Farms in Stonewall, Texas with sake soy beurre blanc served with today's miso soup, citrus miso organic greensalad, matcha soba, rice	
<b>chilean sea bass</b>	51
japanese charcoal grilled chilean sea bass with sake soy beurre blanc served with today's miso soup, citrus miso organic green salad, matcha soba, agedashi kabocha, rice	


## chef special rolls 特製巻き

<b>show me your moves</b>	19	<b>garlic princess</b> 🍤	23
crab mix & shrimp tempura roll, with avocado, salmon on top. served with niku ponzu & soy mustard sauce		avocado, ebi shrimp, albacore, cilantro, pickled radish with spicy tuna, jalapeno, salmon, yellow tail, garlic chip on top. served with bw & ama yuzu sauce	
<b>scallop mania</b>	21	<b>summer snow</b>	23
crab mix & shrimp tempura roll with avocado and seared sea scallop with zig sauce on top. served with balsamic reduction sauce		salmon, ebi shrimp, albacore, avocado, cucumber, jalapeno, cilantro, stir-fried kimchi wagyu roll. served with garlic citrus sauce	
<b>midnight toshi shiro</b>	22	<b>tropic thunder</b> 🍤	24
tuna, cucumber, ebi shrimp roll with avocado, jalapeno, salmon and ebi shrimp on top. served with charred apple fajita mix, and garlic ponzu		real crab, ebi shrimp, avocado, cucumber, lemon, cilantro with seared tuna, salmon on top. served with ama yuzu & tsurai sauce	
<b>bully scallop</b>	22	<b>smoking bomb</b> 🍤	24
fresh sea scallop, ebi shrimp, cucumber, avocado with salmon and albacore on top. served with spicy yuzu & sunny chilli crisp		real crab, spicy tuna, avocado, cucumber, cilantro roll with seared yellowtail on top. served with ama yuzu & tsurai sauce	
<b>citrus fighter</b>	23	<b>surfing cowboy</b>	24
real crab, tempura shrimp, lemon & cilantro roll w/ masago avocado, seared albacore, salmon and sliced jalapenos on top. served with unagi, ama yuzu & selfie sauce		panko scallop, ebi shrimp, cilantro roll with real crab, jalapeno seared wagyu from Peeler Farms in Stonewall, Texas on top. served with creamy apple, chilli crisp	
<b>fresh start</b>	23	<b>kimuchi mafia</b>	24
panko scallop, spicy tuna, lemon & cilantro roll w/ avocado, seared salmon, yellowtail, and negi de gallo on top. served with kick, creamy kick, and japanese lime sauce		real crab, albacore, cucumber with avocado, jalapeno, tuna, salmon, stir-fried kimchee & wagyu on top. served with garlic ponzu, bw sauce & chili oil	
<b>spicy aburi</b>	23	<b>saucy sassy</b>	28
spicy tuna & crunch unagi, cucumber with avocado, jalapeno, seared tuna, seared yellowtail, spicy miso, and zig sauce on top. served with eel sauce		softshell crab, cucumber, avocado, ebi shrimp, cilantro roll with spicy tuna, tuna, salmon, masago and garlic chip on top served with spicy creamy ponzu	
<b>playmate</b>	23	<b>lobster robbery</b>	29
spicy tuna, shrimp tempura, lemon & cilantro roll w/ avocado, seared tuna, albacore and garlic chip on top. served with kick, creamy kick, and japanese lime sauce		real crab, lobster roll with avocado, shrimp, shrimp tempura & rice cracker served with garlic and unagi sauce	




## I'll leave it up to you おまかせ

nigiri mix chef's choice 7 pcs	58	exclusive nigiri mix chef's premium choice 8 pcs	mkt
small sashimi moriawase chef's choice 16 pcs	98	large sashimi moriawase chef's choice 28 pcs	162
bara chirashi cubed sashimi fish, sushi rice, ikura, vegetables	60	chirashi chef's choice sashimi with ikura, uni over the sushi rice	98
fresh japanese wasabi root mountain grown fresh wasabi roots from shizuoka, japan	8		



## go green ベジタリアンの為に

wakame sunomono salad 	12	go vegan roll 	18
seaweed salad & cucumber with red shrimp		grilled oyster mushroom and shiitake mushroom, avocado, cucumber, cilantro, pickled radish with sweet potato sauce	
natto nasu dengaku miso glazed eggplant with crispy natto	18	veggie spider roll oyster mushroom tempura, apple, cucumber, avocado, pickled radish, rice cracker ball on top with miso yogurt	19

## cut/hand rolls 巻き/手巻き

	CR	HR		CR	HR
snow crab california roll 	13	9	shrimp tempura roll	9	6
real crab, avocado, and cucumber roll.			shrimp tempura, crab mix		
negi hama roll 	11	8	philadelphia roll 	11	8
chopped hamachi, scallion roll			fresh salmon, avocado, cream cheese roll		
			negi toro roll 	13	11
			chopped toro, scallion roll		

## dessert デザート

asian pear sorbet 	13
asian pear sorbet with wild flower honey & honey comb (Good Flow Honey, Austin, TX)	
yuzu japanese citrus pie	14
yuzu citrus flavor and silky smooth custard pie (dairy from Mill-King, McGregor, TX)	
japanese green tea matcha ice cream 	11
japanese matcha ice cream with berry sauce (dairy from Mill-King, McGregor, TX)	