

small plate 前菜

soup of the day	4	seafood gyoza	15
shiro offers daily rotation of a fresh soup every business day.		pan fried japanese seafood dumpling	
garlic or shio edamame	12	truffle crab cream croquettes	15
garlic, onion & butter soy sauce edamame or pan seared shio kombu edamame		creamy crab croquettes with truffle aioli & slice of truffle	
shiro's handroll	14	binchoyaki corn rib	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	
chicken karaage	14	mixed tempura	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	
hot line crispy gyoza	14	charcoal grilled chasu	15
crispy pork dumpling sauteed with g11 sauce, parmigiano reggiano cheese		japanese braised pork belly, garlic, parmigiano reggiano	

specialities 特别食

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