

small plate 前菜

soup of the day	4	miso street corn 	12
shiro offers daily rotation of a fresh soup every business day.		grilled corn with miso aioli, togarashi, shiso	
garlic edamame	12	seafood gyoza	15
sauteed soybean, garlic, onion & butter soy sauce		pan fried japanese seafood dumpling	
shiro's handroll	13	truffle crab cream croquettes	15
panko fried soft shell crab in spicy avocado blend, soy wrap, masago, chive		creamy crab croquettes with truffle aioli & slice of truffle	
chicken karaage	13	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	ikayaki sarada	18
crispy pork dumpling sauteed with g11 sauce, parmigiano reggiano cheese		japanese charred squid & leek, cucumber, medly tomatoes, radicchio, orange with nori goma sauce	
charcoal grilled chasu	14	yurinchi	15
japanese braised pork belly, garlic, parmigiano reggiano		crispy chicken with maui onion, cilantro, yurinchi sauce	

specialities 特别食

hawaiian ono	22	charcoal toro tataki	27
seared escloar, chilli soy, yuzu, cilantro oil		japanese charcoal seared with chutoro and garlic ponzu	
pepper fin	24	fish wings	25
thinly slice albacore, citrus soy, jalapeno, chili oil		crispy or charcoal grilled salmon & yellow tail collar	
aburi machi	24	god's gift	25
charcoal seard hamachi with spicy garlic yuzu, ginger, dill		seared wagyu beef tartare with box sushi	
akami carpaccio 	23	katsuo cream hotate	28
akami tuna, negi de gallo, crispy quinoa, capaer, parmigiano reggiano with chimichurri and citrus soy		lightly tempura scallop from hokkaido, ika geso with katsuo cream	
negi & masu	24	binchotan chilean sea bass	37
seared ocean trout, rice oil, ginger, negi de gallo, chilli soy		japanese charcoal grilled chilean sea bass, s.s beurre blanc	
crispy toro	25	charcoal tiger shrimp 	25
chu toro, karashi aioli, jalopeno, pickled wasabi, ponzu gel with crispy rice		japanese charcoal grilled tiger shrimp, asparagus, crispy quinoa with kabocha puree	
toro tartare with caviar 	31	crudo tapas	54
toro tartar, sour mascarpone queso, kaluga or osetra caviar		five different sashimi, each with different accompaniments	
truffle hamachi	25	hot rock beef tataki	mkt
sliced yellowtail from kagoshima, japan with shiro tosazu sauce & slice of truffle		wagyu A5 from miyazaki or kagoshima, Japan served with hot rock	