

small plate

soup of the day shiro offers daily rotation of a fresh soup every business day.	4	miso street corn 🌿 grilled corn with miso aioli, togarashi, shiso	11
garlic edamame sauteed soybean, garlic, onion & butter soy sauce	8	seafood gyoza pan fried japanese seafood dumpling	12
zigzag handroll panko fried soft shell crab in spicy avocado blend, soy wrap, masago, chive	11	truffle crab cream croquettes creamy crab croquettes with truffle aioli & slice of truffle	12
chicken karaage crispy chicken from Red bird farm in Colorado with kick sauce	12	mixed tempura shrimp, seasonal vegetable, shitake, oyster mushrooms, kabocha squash, yellow sweet corn, tenzuyu	15
hot line crispy gyoza crispy pork dumpling sauteed with g11 sauce, parmigiano reggiano cheese	12	hamachi soba noodle salad charcoal grilled yellow tail & napa cabbage, green tea soba, medley tomatoes, crushed inka corn, sweet miso dressing	16
chacoal grilled chasu japanese braised pork belly, garlic, citrus soy sauce	13		

specialities

umami ceviche 🌿 fresh sashimi fish, kombu & yuzu lime juice, pomegranate, parmigiano reggiano crust	16	charcoal seared tuna japanese charcoal seared with akami and garlic ponzu & brown	18
hawaiian ono seared escloar, chilli soy, yuzu, cilantro oil	17	fish wings crispy or charcoal grilled salmon & yellow tail collar	22
pepper fin thinly slice albacore, citrus soy, jalopeno, chili oil	18	god's gift seared wagyu beef tartare with box sushi	22
black & white albacore seared with olive oil, jalopeno, citrus soy, cilantro oil	19	spicy salmon tartare 🌿 fresh salmon, caper, orange gel, chili oil and wasabi avocado mousse with japanese sweet potato chip	23
toro carpaccio 🌿 chu toro, verte rotie, mango salsa, pomoegranate, basil	22	binchotan chilean sea bass japanese charcoal grilled chilean sea bass with s.s beuure blanc	26
seared sea scallop pan seared sea scallop with sake soy beuure blanc and shrimp bisque	22	charcoal tiger shrimp 🌿 japanese charcoal grilled tiger shrimp, asparagus, oyster mushroom with kabocha puree	22
pan seared beef tataki pasture-raised ribeye seared with garlic butter, citrus soy	27	sashimi tapas five different sashimi, each with different accompaniments	47
truffle hamachi sliced yellowtail from japan with shiro tosazu sauce with slice of truffle	21	hot rock beef tataki texas wagyu short rip or wagyu A5 from kagoshima/ miyazaki, Japan served with hot rock	45 / mkt

from kitchen

chicken teriyaki pan seared & lava rock grilled chicken thigh from Red bird farm in Colorado with sake soy beuure blanc served with today's miso soup, citrus miso organic green salad, agedashi kabocha, matcha soba, and rice	31
beef teriyaki pan seared pasture-raised rib eye steak with sake soy beuure blanc served with today's miso soup, citrus miso organic green salad, matcha soba, agedashi kabocha, rice	36
chilean sea bass japanese charcoal grilled chilean sea bass with sake soy beuure blanc served with today's miso soup, citrus miso organic green salad, matcha soba, agedashi kabocha, rice	37