

small plate

soup of the day

shiro offers daily rotation of a fresh soup every business day.

garlic edamame

sauteed soybean, garlic, onion & butter soy sauce

shiro handroll

panko fried soft shell crab in spicy avocado blend, soy wrap, masago, chive

chicken karaage

crispy chicken from Red bird farm in Colorado with kick sauce

hot line crispy gyoza

crispy pork dumpling sauteed with g11 sauce, parmigiano reggiano cheese

charcoal grilled chasu

japanese braised pork belly, garlic, citrus soy sauce

miso street corn

grilled corn with miso aioli, togarashi, shiso

seafood gyoza

pan fried japanese seafood dumpling

truffle crab cream croquettes

creamy crab croquettes with truffle aioli & slice of truffle

mixed tempura

shrimp, seasonal vegetable, shitake, oyster mushrooms, kabocha squash, yellow sweet corn, tenzuyu

softshell crab salad

crispy softshell crab & orange, fuji apple, petite sorrel, wasabi avocado mousse, mandarin yuzu dressing

yurinchi

crispy chicken with maui onion, cilantro, yurinchi sauce

specialities

hawaiian ono

seared escholar, chilli soy, yuzu, cilantro oil

pepper fin

thinly slice albacore, citrus soy, jalapeno, chili oil

b & w

seared albacore & jalapeno, citrus soy, cilantro oil

crispy toro

chu toro, karashi aioli, jalapeno, pickled wasabi with crispy rice

toro nest

chu toro, verte rotie, mango salsa, pomegranate, basil

seared sea scallop

pan seared sea scallop with sake soy beurre blanc and shrimp bisque

pan seared beef tataki

prime new york strip seared with garlic butter, citrus soy

truffle hamachi

sliced yellowtail from japan with shiro tosazu sauce with slice of truffle

charcoal seared toro

japanese charcoal seared with akami and garlic ponzu & brown

fish wings

crispy or charcoal grilled salmon & yellow tail collar

god's gift

seared wagyu beef tartare with box sushi

spicy salmon tartare

fresh salmon, caper, verte rotie, mandarin reduction, chili oil and wasabi avocado mousse with japanese sweet potato chip

binchotan chilean sea bass

japanese charcoal grilled chilean sea bass with s.s. beurre blanc

charcoal tiger shrimp

japanese charcoal grilled tiger shrimp, asparagus, oyster mushroom with kabocha puree

sashimi tapas

five different sashimi, each with different accompaniments

hot rock beef tataki

texas wagyu short rib or wagyu A5 from kagoshima/ miyazaki, Japan served with hot rock

from kitchen

chicken teriyaki

pan seared & lava rock 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, agedashi kabocha, matcha soba, and rice

beef teriyaki

pan seared prime new york strip steak with sake soy beurre blanc served with today's miso soup, citrus miso organic green salad, matcha soba, agedashi kabocha, rice

chilean sea bass

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