


WELCOME TO SHIRO!
 OUR MISSION IS TO GIVE YOU THE ESSENCE OF JAPANESE
 CUISINE. FROM THE SIMPLEST. WITH A FRESH AND
 SEASONAL PRODUCT. ALL THE PREPARATIONS ARE MADE
 FROM SCRATCH IN OUR KITCHEN
 WITH A LOT OF LOVE.
 WE HOPE YOU ENJOY IT!

TO START

Edamame Bowl 	7.2€	Duck Gyozas	14.5€
with yuzu and tea spiced salt		with warm orange and butter sauce (6pcs)	
Wakame Seaweed 	7.5€	Prawn and Vegetable Tempura	19.5€
with sesame sauce, cherry tomato and pickled onion		with tentsuyu sauce and wasabi mayonnaise	
Homemade Kimchee 	7€	Karaage Chicken (fried Japanese style)	14€
(check availability)		with lemon, garlic and ginger mayonnaise	
Chicken and Vegetable Gyozas	13.5€	Crispy Rice Toast	17.5€
with teriyaki sauce (6pcs)		with tuna tartar and tobiko	
*only vegetable option 		Shiro Ceviche	18€
Baos	14€	of wild croaker marinated in our citrus umami sauce, with celery and green apple emulsion	
with pork belly (slow cooked), caramelized kombu, pickles and crispy onion (2pcs)			

WOKS

Chicken and Prawns Yakisoba	18.5€	Vegan Yakisoba 	18€
bamboo, vegetables, dried bonito slices and fried egg		with fried tofu and vegetables	

RAMEN

Hakata ramen is well-known for its rich bone broth and noodles, which are brought to a rolling boil, giving it its characteristic milky appearance due to the dissolved collagen and fat.



HAKATA TONKATSU RAMEN 19€

Creamy bone broth with al dente thin noodles, topped with braised pork belly, soft-boiled egg, marinated bamboo, pak choi, naruto, and a delicate sauté.

MISO RAMEN 16.5€ 

Made with vegetarian miso, garlic, ginger, shiitake mushrooms, seasonal vegetables, and a soft-boiled egg.

*Can be adapted to a vegan diet by replacing the egg with tofu.

OMAKASE/ SEASONAL COMBO(30PCS)

6pcs Oshisushi

4pcs Kaburimaki

8 pcs Uramaki

6 pcs Hosomaki

6 pcs Nigiris

62€

*Chef selection of assorted sushi

HIBACHI MENU/JAPANESE BBQ

Enjoy an authentic Japanese barbecue at the table, with homemade sauces and sides.

Includes 4 sauces:

- Japanese BBQ
- Korean BBQ
- Thai sauce
- Lemon mayonnaise with garlic and ginger

Sides:

- Homemade kimchee
- Pickled cucumber with sesame

*Minimum order of 3 dishes, either meat or skewers.



Meats (150gr)

Irish Beef Tenderloin	17.5€
Black Angus Ribeye, Cuberoll cut(central part)	19€
Spanish Wagyu Picanha	23€
Iberian Pork Secreto	14€

Skewers(2pcs)

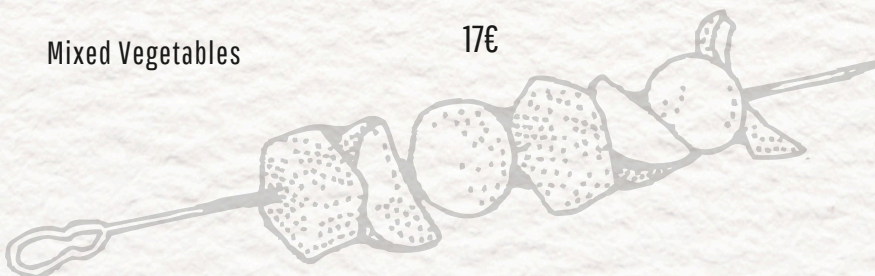
Cebón Beef Tenderloin	11.5€
Iberian Secreto marinated with Japanese BBQ sauce	10.5€
Free-range Chicken Breast marinated in Kimchee	9€
Black Tiger Prawn	10.5€

Seasonal Vegetables

Mushrooms	6.5€
Fresh Corn	5.5€
Asparagus	6€
Assorted Onions	4€
Mixed Vegetables	17€


Extras

Gohan(white rice) 	2.5€
Soba noodles 	4€
Kimchee Mayonnaise	2€
Wasabi Mayonnaise	2€



SUSHI

HOSOMAKIS (6PCS)

Cucumber 	7€
Avocado 	7.5€
Salmon	10€
Tuna	11€

NIGIRIS (2PCS)

Tuna	8€
Wild Sea Bass flambéed	7.5€
Salmon	7€
Red Prawn	8€

URAMAKIS (8PCS)

Salmon mango and avocado	14.5€	California with crab mix, Japanese mayonnaise, chives, cucumber, avocado and tobiko	15.5€
Tuna cream cheese, chives and avocado	17€	Spicy salmon	16.7€
Spicy Uramaki crispy prawns, mango, philadelphia, schichimi and sriracha	15€	kimchee, avocado, spicy mayonnaise and fresh shoots	

SASHIMIS

Tuna(6ud)	19.5€	3(pcs)	9.75€
Salmon(6ud)	16.5€	3(pcs)	8.25€
Seabass(6ud)	16.5€	3(pcs)	8.25€
Mixed(9ud)	25.5€	Seasonal Sashimi (6pcs)	psm



SPECIALS ROLLS/ KABURIMAKIS (8PCS)

Maguro	23€
with edamame cream, avocado and spring onion , topped with tuna, black garlic and okra	
Duo Roll	21€
with avocado, cucumber and chives, topped with sea bass and tuna, umeboshi sauce and fresh sprouts	
Sake	20€
with shiitake, tamago, chives, topped with flambéed salmon, teriyaki sauce and ikura	
Rainbow	21€
with crispy prawns, mango and cream cheese, topped with salmon, avocado and tuna	
Ama Ebi (Red Prawn)	23€
with avocado, shiitake, chives, red prawn, topped with toasted philadelphia, lime zest and shrimp essence	
Vegan 	16.5€
with crispy miso-marinated eggplant, edamame cream, chives, topped with avocado, sesame and black garlic	
Sakana Tempura	21.5€
with tuna, salmon, sea bass, teriyaki and tentsuyu sauces	
Vegan Futomaki 	18€
with asparagus, avocado, mango, shiitake and chives	
Yakiniku Roll	26€
with crispy miso-marinated eggplant, sesame, pickled celery, topped with flambéed veal fillet of beef and foie gras with truffle mayonnaise	

*All our fish has been previously frozen in accordance with current regulations for raw preparations. We use the best products and brands on the market.

- Aquanarian Certificated Sea Bass
- Balfego Tuna
- Norwegian Salmon

