

## Appetizers 前菜

<b>Edamame</b> 枝豆	4.75
Boiled young soy beans	
<b>Kimpira</b> きんぴら	5.5
Burdock roots cooked in sweet soy	
<b>Agedashi Tofu</b> 揚げだし豆腐	6.25
Deep-fried tofu served in tempura sauce w/ grated daikon and scallions	
<b>Ankimo</b> あんきも	7.5
Steamed monkfish liver pate served w/ cucumber and seaweed	
<b>Fresh Oysters</b> 生ガキ	15
Half dozen Kumamoto oysters on the half shell	

## Salads サラダ

<b>Poke Belltown</b> ポケベルタウン	9.5
Tuna w/Shiro's signature spicy sause	
<b>Spinach Goma-ae</b> ほうれん草胡麻和	4.5
Blanched spinach served w/ sesame sauce	
<b>Spinach Ohitashi</b> ほうれん草おひたし	4.5
Blanched spinach served w/ bonito flakes	
<b>Seaweed</b> 海鮮サラダ	5.5
Seaweed, wakame and cucumber in home-made vinaigrette	
<b>Octopus</b> たこ酢またはたこ酢味噌	7.5
Octopus in ponzu or miso vinaigrette	
<b>King Crab</b> かに酢	12.5
King crab in ponzu	
<b>Salmon Skin</b> サーモンスキンサラダ	7.5
Smoked crispy salmon skin in sweet rice vinegar served w/ cucumber and wakame	
<b>Mozuku</b> もずく	4.5
Tender mozuku seaweed in vinaigrette	
<b>Pickles</b> 漬物	3
Japanese style pickles	

## Deep-fried 揚げ物

<b>Geso Kara-age</b> げそ唐揚げ	6.5
Deep-fried squid legs	
<b>Chicken Kara-age (6 pcs)</b> チキン唐揚げ	6.5
Japanese style deep-fried chicken wings	
<b>Oyster (6 pcs)</b> かきフライ	7.5
Panko-coated deep-fried oysters	
<b>Sole Kara-age</b> カレイ唐揚げ	7.5
Deep-fried sole served w/ponzu sauce	
<b>Soft shell crab</b> ソフトシェルクラブ唐揚	8.5
Deep-fried soft shell crab served w/ponzu sauce	

## Broiled 焼物

<b>Dynamite</b> ダイナマイト	7.5
Baked geoduck w/mayo, mushrooms and onion sauce	
<b>Geoduck Butter</b> ゲイダックバター焼き	9.5
Tender geoduck, shiitake mushrooms and asparagus sautéed w/butter	
<b>Egg Omelet</b> だし巻玉子	4.5
Japanese style egg omelet	
<b>Hamachi Kama</b> はまちかま	11.5
Broiled yellow tail collar	
<b>Salmon Kama</b> 鮭かま	7.5
Broiled salmon collar	
<b>Black Cod</b> 銀だら粕漬け	11.5
Marinated in Shiro's original recipe featured in the New York Times. Broiled to its perfection	
<b>Gyoza (5 pcs)</b> 餃子	6.75
Dumplings stuffed w/pork and vegetables	

## Dinner デイナー

All dinners served w/ salad, soup and steamed rice (no rice for sushi dinner)

<b>Sushi</b> 寿司	26.75
9 pieces of nigiri and one and a half roll	
<b>Sashimi</b> 刺身	26.75
12 pieces of sashimi w/tempura on the side	
<b>Tempura</b> 天婦羅	26.75
Shrimp and vegetable tempura served w/sashimi on the side	
<b>Salmon Teriyaki or Shioyaki</b>	26.75
鮭照焼または塩焼き Broiled salmon, teriyaki or lightly salted, served w/ sashimi on the side	
<b>Chicken Teriyaki or Shioyaki</b>	26.75
チキン照焼または塩焼き Broiled chicken, teriyaki or lightly salted, served w/ sashimi on the side	
<b>Black Cod</b> 銀だら粕漬け	28.75
Broiled kasuzuke-cod served w/sashimi on the side	

## Tempura 天婦羅

<b>Tempura Assortment</b> 天婦羅盛合せ	12.5
Shrimp and vegetable tempura	
<b>Seafood Tempura</b> シーフード天婦羅盛	15.5
Shrimp, scallop, squid, whitefish and vegetables	
<b>Vegetable Tempura</b> 野菜天婦羅盛合	8.25
Assortment of vegetable tempura	

## Steamed 蒸し物

Chawanmushi 茶碗蒸し 7

Steamed egg custard w/shrimp, chicken, shiitake mushrooms, ginko nuts and mitsuba

Asari Sakamushi あさり酒蒸し 9.5

Local manila clams steamed in sake

Tai or Snapper Sakamushi 鯛こつ蒸し 10.5

Tai or snapper head w/collar steamed in sake

## Sashimi Chef's Selections 刺身

Small Assortment (7 pcs) 刺身盛合せ小盛 15

Regular Assortment (15 pcs) 刺身盛合せ 25

## Omakase おまかせ

Chef's selection of Sashimi おまかせ刺身 50 & up

Chef's selection of Sushi おまかせ寿司 50 & up

## Soups 汁物

Asari Miso あさり味噌汁 5

Miso soup with local manila clams and scallions

Nameko Miso なめこ味噌汁 4.75

Miso soup with Japanese baby mushroom and tofu, and mitsuba (honeywort)

Tofu Miso 豆腐味噌汁 4.5

Miso soup with tofu and scallions

Suimono お吸い物 4.75

Clear soup with shrimp, shiitake mushrooms and daikon sprouts

\*raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness