

Shiro's MENU

Sashimi

Moriawase Chef's choice

Small plate (7 piece) 小盛
e.g. Tuna, Salmon, Albacore 12.00

Regular(12 piece) 中盛
e.g. Tuna, Salmon, Albacore, Hamachi 18.00

Chef's special 20.00 up

Other Sashimi available on request
単品もごさいます。

Seafood

Softshell Crab ソフトシェルクラブ
Fried softshell crab served w/ponzu sauce 10.50

Yellowtail Kama ぶりかま塩焼
Simply broiled yellowtail collar 12.00

Salmon Kama 鮭かま塩焼き
Simply broiled salmon collar.
The juiciest part of the fish. 8.50

Tai Usuzukuri 鯛うす造り
Thinly sliced white fish w/ponzu sauce 12.00

Geso Fry げそ揚
Fried squid legs 6.50

Spicy Squid いか七味焼き
Chopped squid broiled w/chili pepper 6.50

Ika somen いかそうめん
Thinly sliced squid w/quail egg 7.50

Uni Ika somen ういに入りいかそうめん
Thinly sliced squid w/sea urchin/quail egg 9.00

Shishamo ししゃも
Broiled Norwegian caplne smelt 6.00

Ankimo あんきも
Monkfish liver pate w/ponzu sauce 7.50

Komochi Kombu 小持ち昆布
Herring roe w/ wild kelp 9.25

Mozuku もずく
Tender seaweed marinated
w/vinegar sauce 6.00

House Specials

Blackcod Kasuzuke 銀たら粕漬け
Broiled Kasu blackcod. Shiro's original
recipe as featured in the New York Times 10.95

Sole Kara-age かわいい唐揚げ
Fried Rexsole w/chili ponzu sauce 7.95

Uni Tempura うに天ぷら
Sea urchin tempura 8.75

Dynamite ダイナマイト
Baked giant clam w/mayo,
mushroom, onion sauce 9.75

Chicken kara-age チキン唐揚げ
Fried drummets Japanese style 7.50

Poke, Belltown Try it!
Tuna, Salmon, White fish w/Shiro's Sauce 9.75

Tai or Smelt Umeshiso Age
鯛またはスメルト 梅しそ揚げ
Light fried Red Snapper or Smelt,
w/salmon, shiso and plum sauce 7.75

Salmon Skin Salad サーモン皮サラダ
Kelp, sesame, onion, radish sprouts,
w/chili ponzu sauce 6.50

Nuta Salad ぬた
Tuna or Salmon, kelp, green onion,
chili w/miso sauce 6.50

Gyoza ぎょうざ
Pot Sticker, Shiro's homemade recipe

Pork and Vegetable 6.75

Seafood 6.75

Vegetable 6.75

Desserts

Green Tea Ice Cream 抹茶アイス 3.75

Red Bean Ice Cream 小倉アイス 3.75

Mochi Ice Cream もちアイス
Mango, or Cuppuccino 3.75

Fresh Fruit フレッシュフルーツ
Seasonal variety 3.75