

## APPETIZERS

Edamame	Boiled Young Soy Beans	枝豆	4.75
Kimpira	Burdock Roots Cooked in Sweet Soy	きんぴら	5.50
Agedashi Tofu	Deep-Fried Tofu Served in Tempura Sauce w/ Grated Daikon and Scallions	揚げだし豆腐	6.25
Shishamo	Broiled Norwegian Smelt	ししゃも	6.00
Smelt Nanban	Marinated Smelt w/ Fresh Sliced Sweet Onions	スメルト南蛮漬け	6.50
Ankimo	Steamed Monkfish Liver Pate	あんきも	7.50
Hiyayakko	Cold Tofu served w/ Shaved Dry Bonito, Ginger and Scallions	冷奴	4.75
Fresh Oysters	Half Dozen of Oysters on the Half Shell	生ガキ	15.00
Dashimaki Tamago	Japanese-Style Egg Omelet	だし巻玉子	4.50
Nasu Ajeni	Deep-Fried Eggplant Marinated in House Dashi	なす揚げ煮	4.50

## SALADS

Spinach Goma-ae	Blanched Spinach Served w/ Sesame Sauce	ほうれん草胡麻和え	4.50
Spinach Ohitashi	Blanched Spinach Served w/ Bonito Flakes	ほうれん草おひたし	4.50
Asparagus Goma-ae	Blanched Asparagus Served w/ Sesame Sauce	アスパラ胡麻和え	5.25
Sunomono	Cucumber and Tender Seaweed w/ a Rice Vinaigrette	わかめと胡瓜の酢物	5.50
Tako-Su or Tako-Sumiso	Sunomono w/ Octopus or Octopus w/ a Miso Vinaigrette	たこ酢またはたこ酢味噌	7.50
Kani-Su	Sunomono w/ Fresh Crab	かに酢	10.75
Salmon Skin Salad	Broiled Salmon Skin in Sweet Rice Vinegar	サーモンスキンサラダ	7.50
Mozuku	Tender Mozuku Seaweed in a Vinaigrette	もずく	6.00
Tsukemono	Japanese-Style Pickles	漬物	4.50

## ALA CARTE

Dynamite	Baked Geoduck w/ Mayo, Mushroom and Onion Sauce	ダイナマイト	7.50
Tai or Smelt Umeshiso-Age	Lightly Fried Snapper or Smelt Wrapped Around Salmon, Shiso and Plum Sauce	鯛又はスメルト梅しそ揚げ	8.75
Tai Usuzukuri	Thinly Sliced Snapper Served w/ Ponzu Sauce	鯛うす造り	12.00
Poke Belltown	Tuna w/ Shiro's Signature Sauce	ポケ・ベルタウン	9.75
Geoduck Butter Yaki	Tender Geoduck, Shiitake Mushroom and Asparagus Sautéed w/ Butter	グイダック・バター焼き	10.50
Geso Fry	Deep-Fried Squid Legs	ゲソ唐揚げ	6.50
Black Cod Kasuzuke	Marinated in Shiro's Original Recipe Featured in the New York Times. Broiled to it's Perfection.	銀鱈かす漬け	11.95
Chicken Kara-Age	Japanese Style Deep-Fried Chicken	チキン唐揚げ	8.50
Yellowtail Kama	Broiled Yellowtail Collar	はまちかま	12.00
Salmon Kama	Broiled Salmon Collar	鮭かま	9.50
Chawanmushi	Steamed Egg Custard w/ Shrimp, Chicken, Shiitake, Ginko Nut and Mitsu Ba	茶碗蒸し	8.00
Fried Oysters	Local Oysters Fried Japanese Style w/ Panko Crumbs	牡蠣フライ	9.75
Tai Arani	Snapper Head Cooked in Sweet Soy	鯛あら煮	13.00
Sole Kara-age	Deep-Fried Sole	かわいい唐揚げ	7.95
Asari Sakamushi	Local Manila Clams Steamed in Sake	あさり酒蒸し	9.50
Tempura Assortment	Shrimp and Vegetables	天婦羅盛合せ	15.00
Seafood Tempura	Shrimp, Scallop, Squid, Whitefish and Vegetables	シーフード天婦羅	17.00
Vegetable Tempura	Assortment of Vegetables	野菜天婦羅盛合せ	8.25
Gyoza (5 pcs)	Dumplings Stuffed w/ Pork and Vegetables	餃子	7.00
Soft Shell Crab	Deep-Fried Soft Shell Crab w/ Ponzu Sauce	ソフトシェルクラブ	10.50

*\*\*We serve raw and undercooked eggs.*

*\*\*Consuming raw or undercooked meats may increase your risk of food-borne illness.*

**We Serve House-Blended Soy Sauce and Ponzu Sauce.**

## Omakase Sashimi & Sushi

Chef Selection:

Sashimi Assortment (7 pcs)	刺身盛合せ小盛	\$15.00
Sashimi Assortment (15pcs)	刺身盛合せ	\$25.00
Omakase Sashimi - Chef's Selections	おまかせ刺身盛合せ	\$50 & up per plate
Omakase Sushi - Chef's Selections	おまかせ寿司盛合せ	\$50 & up per plate

## DINNER MENU

All dinners Served w/ Salad, Soup and Steamed Rice  
ディナーには、酢の物、味噌汁とご飯がつきます

Sushi Dinner	Chef's Choice of Nine Nigiri Pieces and One and a Half Rolls	寿司盛合せ	26.75
Sashimi Dinner	Chef's Choice of Sashimi Served w/ Tempura on the Side	刺身と天婦羅	26.75
Tempura Dinner	Tempura-Fried Shrimp and Vegetables w/ Sashimi on the Side	天ぷらと刺身	26.75
Salmon Teriyaki or Shioyaki Dinner	Teriyaki or Lightly Salted Broiled Salmon w/ Sashimi on the Side	鮭照焼または塩焼と刺身	26.75
Chicken Teriyaki or Shioyaki Dinner	Teriyaki or Lightly Salted Broiled Chicken w/ Sashimi on the Side	チキン照焼または塩焼と刺身	26.75
Black Cod Dinner	Broiled Kasuzuke-Cod w/ Sashimi on the Side	鱈粕漬けと刺身	28.75

## SOUPS

Asari Miso	Local Manila Clams w/ Scallions	あさり味噌汁	5.00
Nameko Miso	Japanese Baby Mushrooms w/ Tofu and Mitsu Ba	なめこ味噌汁	4.75
Tofu Miso	Tofu w/ Scallions	豆腐味噌汁	4.50
Suimono	Clear Soup w/ Shrimp, Shiitake and Daikon Sprouts	お吸い物	4.75

Sushi, sashimi and other Japanese dishes are  
available for

**CATERING.**