

HIBACHI
LUNCH



Shiro

OF JAPAN

SALADS

Shiro Salad Bowl	2.25
Garden Salad	5.50
<i>Mesclun, red and yellow peppers, red onion, tomato, topped with fried crispy leek and ginger dressing</i>	
Salmon Skin Salad	7.00
<i>Crispy salmon skin, red radish, tomato, endive, cucumbers, yamagobo (burdock root) and mesclun, with jalapeño dressing</i>	
Spicy Tuna Salad	9.50
Chopped spicy tuna salad, endive, mixed salad with ponzu sauce	
Soba Salad <i>(healthy and tasty)</i>	8.00
<i>Mesclun, cucumber, shrimp, crab sticks, soba, tomato, avocado, tempura bits, topped with seaweed</i>	
Ceviche <i>(seafood salad)</i>	11.00
<i>Tuna, octopus, salmon, ikura, wasabi tobiko, red and yellow peppers, red onion, watercress, cucumber, avocado, with plum dressing</i>	
Asian Fusion Salad	8.00
<i>Grilled chicken or shrimp with carrots, red cabbage, cucumber, cilantro, peanuts, crispy spring roll skin in a delicate peanut dressing</i>	

APPETIZERS

APPETIZERS FROM THE HIBACHI

Hibachi shrimp	7.00
Hibachi scallops	7.00
Pop mussels	8.00
Pop clams	8.00
Hibachi fried rice	2.75
Triple mushroom	6.00
Asparagus sautee	5.50

APPETIZERS FROM THE KITCHEN

Shrimp tempura	7.50
Onion soup a la Shiro	2.25
Garlic rice	3.00
Edamame	4.00
Spring Roll	4.50
Shumai Dumpling (<i>steamed/fried</i>)	4.50
Gyoza dumpling (<i>pan fried</i>)	6.00
Shrimp tempura	7.50
Ika Geso (<i>tender fried squid legs</i>)	10.00

LUNCHEON

Served with Shiro salad, vegetables, noodles or bean sprouts, rice and green tea

Hibachi chicken	9.50
Teriyaki chicken (<i>sauce on the side</i>)	9.75
Teriyaki steak (<i>sauce on the side</i>)	10.75
Hibachi steak	10.75
Filet mignon	12.50
Hibachi shrimp	11.25
Hibachi shrimp & scallops for two	20.95

SUSHI

NIGIRI SUSHI & ROLLS A LA CARTE

Salmon (<i>sake</i>)	2.50
Shrimp (<i>ebi</i>)	2.50
Tuna (<i>maguro</i>)	2.50
Eel (<i>unagi</i>)	3.00
Yellow tail (<i>hamachi</i>)	3.00
Fatty tuna (<i>toro</i>)	6.00 and up
Eel roll	5.50
Tekka maki (<i>tuna roll</i>)	4.50
Yellow tail roll	6.50
California roll	5.00
Spicy tuna roll	6.50
Tempura roll	8.00
Crunch roll	6.50
Sunset roll (<i>no rice</i>)	9.00
<i>Spicy tuna, cucumber and fish roe (no rice)</i>	
Black chili roll	10.50
<i>Jake inside, topped with salmon, eel and avocado</i>	
Black dragon roll	10.50
<i>Chopped shrimp, crab inside, avocado, eel outside</i>	
Red dragon roll	10.50
<i>Shrimp, fried string beans inside, chopped spicy tuna outside</i>	

Chili roll	10.50
<i>Chopped shrimp, crab inside, fresh salmon outside with spicy sauce</i>	
Gamera roll	10.50
<i>Spicy tuna inside, seared salmon outside</i>	
Godzilla roll	11.50
<i>Spicy tuna, Spanish mackerel, spinach inside, seared yellow tail outside</i>	
Lobster roll	13.00
Millenium roll	13.00
<i>Chopped shrimp, crab inside, baked chopped shrimp, crab outside</i>	
Rainbow roll	12.00
<i>Tuna, salmon, yellow tail, avocado</i>	
TAKA roll	11.00
<i>White fish, salmon, avocado inside, lettuce, spicy miso sauce outside</i>	
Double double roll	10.50
<i>Chopped shrimp, crab inside, shrimp outside with spicy mayo</i>	
4 Roll sample platter	38.00
<i>Chili roll, dragon roll, crunchy roll and black dragon roll</i>	

All rolls and sushi can be substituted with brown rice for \$1.00 per roll

Attention parents: Hibachi tables are very hot. Please prevent your children from touching the grill table.