

SHIRO

Today's Menu

Thursday, April 17, 2025

Appetizer

Shiro's Wonton Ravioli filled with Shrimp Mousse and served with Shiitake Mushrooms Cream Sauce (most popular dish)	16.00
Truffle Ravioli filled w/ Spinach & Ricotta Mousse w/ Basque Cheese Sauce & Black Truffles	33.00
Grilled Duck Confit w/ Baby Frisee, Arugula, Enoki Mushrooms & Sesame Dressing	22.50
Crispy Salmon Tartare Tacos with Cucumber, Avocado & Mustard Aioli	18.00*
Squash Blossom Tempura filled with Three Cheeses with Tomato Concasse	18.50
Prosciutto Salad with Belgian Endive, Arugula, Parmesan Cheese & Olive Oil Dressing	19.00
Asparagus Salad with Toasted Hazelnuts, Tomato & Tarragon Dressing	18.50
Mixed Baby Greens Salad with Tomato & House Vinaigrette Dressing	11.50

Main Course

Pan-roasted Scottish Salmon with Dill Mustard Sauce	38.50*
Charbroiled New Zealand Snapper with Tomato Basil Sauce	40.00
Pan-roasted Mexican Curried Shrimp with Champagne Sauce	40.00
Whole Sizzling Catfish with House Ponzu Sauce & Fresh Cilantro (most popular dish)	
X-tra Large (3 lbs)	52.00
Mary's Chicken Breast pan-roasted with Bacon, Scallion & Natural Au Jus	32.00
Charbroiled Liberty Farms Duck Breast sliced with Soy-Orange Reduction	49.00 *
Charbroiled Prime Black Angus Ribeye Steak sliced with Chive, Shallot Butter	60.00 *
Sauteed Tofu Steak with Seasonal Vegetables & Herb Olive Oil Sauce	27.00

* Desserts (please inquire)

- ♠ **Bread: First Basket complimentary \$2.00 per loaf thereafter**
No substitutions or changes to the menu. An automatic 20% gratuity will be added for 6 or more
Split charge: Appetizer \$2.00 Entree \$4.00 * Corkage fee: \$25 per bottle * Cake slicing fee: \$15 per cake

Please make server aware of any food allergies, however, we may not be able to accommodate all needs

- * Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness especially if you have certain medical conditions

Out of consideration for other guests who are waiting, we may ask for your table once you've finished

- ♣ Wine Pairing @ additional 50 pp ♣ Wine Flight: Tasting of 3 varietals 18 pp
(choice of Red Flight or White Flight)

Takeout – Curbside / NO delivery available

Call us to place an order anytime between 3pm -7:30pm and specify preferable time of pick up: 5pm – 7:30pm

(626) 799-4774

Taste of Shiro

Specially priced 3 Course Prix-Fixe \$70 pp

Available every Wednesday & Thursday

Menu changes weekly

(Dine-in or Take-out)

Appetizer (choice of)

Kabocha (Japanese Pumpkin) Soup

dollop of cream

Shiro's Wonton Ravioli

shrimp mousse, shiitake mushroom sauce

Main Course (choice of)

Pan-roasted Loup de Mer

caper butter sauce

American Wagyu Filet Mignon

chateaubriand sauce

Dessert

Profiteroles

vanilla ice cream, chocolate sauce

(price exclusive of tax and gratuity)