

SUSHI A LA CARTE (ROLLS)

Also available as hand rolls

Cucumber Roll (Kappa)	3.50
Pickle Roll (Oshinko)	3.50
Avocado Roll (Avocado)	3.75
Squash Roll (Kanpyo)	3.75
Chiso w/Plum Roll (Umeshiso)	3.75
Natto Roll (Natto)	3.75
Tuna Roll (Tekka)	6.95
Fatty Tuna w/Scallion Roll (Negitoro)	M.P.
Salmon Skin Roll (Sake-Kawa)	5.95
California Roll	5.75
Eel w/Cucumber Roll (Unakyu)	7.75
Vegetable Roll (Cucumber, Avocado and Lettuce)	5.75
Alaska Roll (Salmon, Cucumber, Avocado)	7.25
Yellowtail w/Scallion Roll (Negi Hamachi)	7.25
Spicy Tuna Roll	7.50
Spicy Salmon Roll	7.50
Jake (Chopped shrimp, masago and crab w/mayo)	7.75
Crunchy Yellowtail Roll	7.75
Shrimp Tempura Roll	10.50
Dragon Roll (Eel, cucumber and avocado on top)	11.75
Shiro Roll (Tuna, salmon, yellowtail & cucumber)	9.95
Ant (Tempura eel, lettuce, black sesame)	11.75

*Price are subject to change

SHIRO'S SIGNATURE ROLLS

Black Dragon Roll	13.95
<i>Jake inside, avocado, eel outside with avocado, eel, masago, scallions and sweet eel sauce on top</i>	
Red Dragon Roll	13.25
<i>Shrimp and fried tempura string beans inside, chopped spicy tuna outside</i>	
Chili Roll	13.50
<i>Jake inside, fresh salmon outside with chili sauce</i>	
Double Double Roll	13.25
<i>Jake inside, shrimp outside with spicy mayo sauce</i>	
Taka Roll	12.95
<i>Whitefish, salmon, avocado inside, lettuce, moro miso (soybean paste), spicy miso sauce on top</i>	
Yellow Dragon Roll	13.95
<i>Jake inside, eel, mango, tobiko and eel sauce on top</i>	
Godzilla Roll	14.50
<i>Spicy tuna, spanish mackerel, yellowtail brulee seared on top</i>	
Black Chili Roll	13.95
<i>Jake inside, topped with salmon, eel, avocado, masago and scallions</i>	
Gamera Roll	14.50
<i>Spicy tuna, crunchy, scallions inside, seared salmon on top and spicy mayonnaise</i>	
Millenium Roll	14.50
<i>Jake inside and baked jake on top</i>	
Miro Roll	13.75
<i>Yellowtail, tuna, topped with crunchy and shrimp on top</i>	
Sunset Roll	9.50
<i>Spicy tuna, cucumber and tobiko roe (no rice) wrapped in nori</i>	
Rainbow (Inside California roll, tuna, salmon, whitefish, yellowtail, avocado on top)	14.50

All rolls can be made with brown rice \$1.00 extra

Party platters available

LUNCH

Monday – Friday 12:00 PM – 3:00 PM

Saturday 12:00 PM – 2:00 PM

ENTRÉES

Served with miso soup, Shiro salad and steamed rice

Chicken Teriyaki	12.50
<i>Grilled chicken teriyaki with sautéed vegetables</i>	
Beef Teriyaki	15.25
<i>Tender beef steak with sautéed vegetables</i>	
Filet of Beef Steak	19.25
<i>Sautéed with shiitake mushrooms and garlic rice</i>	
Shrimp and Vegetables Tempura	15.25
<i>4 pieces of shrimp, 5 pieces vegetables,</i>	
Broiled Chilean Sea Bass	18.25
<i>Served with a miso sauce and sautéed vegetables</i>	
Salmon Teriyaki	16.25
<i>Pan sautéed salmon with sautéed vegetables</i>	

SUSHI / SASHIMI ENTRÉES

Chefs selections. Served with miso soup and Shiro salad

Sushi Regular	16.75
<i>7 pieces nigiri and California roll</i>	
Sushi Deluxe	19.75
<i>8 pieces nigiri and tuna roll</i>	
Sushi and Sashimi Combo	21.50
<i>5 pieces nigiri, 10 pieces sashimi and tuna roll</i>	
Sushi and Tempura Combo	17.25
<i>3 pieces nigiri, tuna roll and 2 pcs shrimp tempura</i>	
Sashimi Regular Sliced fresh fish	19.00
Sashimi Deluxe Sliced fresh fish	23.00
Chirashi Sushi	17.00
<i>Sliced fresh fish over sushi rice</i>	

LUNCH BOX ENTRÉES

Served with miso soup, Shiro salad and steamed rice

Sushi Bento	18.25
<i>Shrimp & vegetable tempura, 5 pieces nigiri, seaweed salad, sautéed sliced beef and grilled fish</i>	
Shokado Bento	19.25
<i>Shrimp & vegetable tempura, 7 pieces sashimi, seaweed salad, sautéed sliced beef and grilled fish</i>	



THE SHOPS AT ATLAS PARK
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SOUP

Miso Soup	2.50
Onion Soup a la Shiro	2.50
Asari Miso Soup <i>Tender baby clams</i>	6.75
Clear Seafood Soup	7.25

SALADS

Shiro Salad	2.95
Seaweed Salad	5.25
Garden Salad <i>Mesclun, red, green and yellow peppers, red onion, tomato, and ginger dressing</i>	7.50
Salmon Skin Salad <i>Crispy salmon skin, red radish, tomato, endive, cucumber, yamagobo and mesclun, with ginger dressing</i>	9.50
Soba Salad <i>Mesclun, cucumbers, crab sticks, soba, tomato, avocado, tempura bits, topped with seaweed and ginger dressing</i>	9.95
Spicy Calamari Salad (ethnic style) <i>Crispy fried calamari, watercress, scallions, mixed peppers, cucumber, red radish and endive</i>	9.75
Spicy Tuna Salad <i>Chopped spicy tuna, endive and mesclun</i>	11.95
Ceviche (seafood salad) <i>Tuna, octopus, salmon, clams, red radish, endive, red and yellow peppers, red onion, watercress, cucumber, and avocado with ginger dressing</i>	12.95

NOODLES

Nabeyaki Udon <i>Traditional Japanese noodle soup with vegetable, egg and shrimp</i>	10.25
Shrimp Tempura Udon <i>Japanese noodle soup with 2 pieces shrimp tempura</i>	10.95

APPETIZERS

Edamame	5.95
Shrimp Shumai (steam or fried)	6.75
Gyoza Dumpling (pan fried)	7.75
Agedashi Tofu <i>Lightly battered deep fried tofu with eggplant</i>	9.75
Tempura Appetizers <i>Choice of 4 pieces shrimp or 3 pieces shrimp and 5 pieces vegetables or 8 pieces assorted vegetable</i>	9.75
Popcorn Shrimp <i>Fried shrimp in spring roll skin basket and curry mayo</i>	10.50
Spicy New Zealand Mussels Dengaku <i>Sautéed in white wine, sake and lemon garlic butter, served with garlic butter</i>	11.00
Sashimi <i>7 pieces sliced fresh fish</i>	10.95
Crispy Calamari <i>Fried tender squid legs served with honey mustard sauce</i>	12.75
Tuna Tataki <i>Seared tuna, sautéed mango topped with scallions and yuzu</i>	12.75
Tuna Tartar <i>Chopped fresh tuna, mixed with sliced scallops, avocado and flying fish roe</i>	12.75
Tuna Carpaccio <i>Sliced fresh tuna marinated in extra virgin olive oil and citrus chive</i>	13.50
Fish and Chips Shiro Style <i>Thinly sliced fresh tuna and fresh salmon marinated in a sweet miso yuzu sauce served over crispy lotus root and sweet potato chips</i>	12.75
Appetizer Sampler for 1 or 2 <i>An exotic creation that combines traditional Japanese talent with today's freshest ingredients</i>	12.95 / 25.50
Fried Oysters <i>Crispy panko fried oysters with tartar sauce</i>	7.75
Incredible Tuna (and we mean incredible!) <i>Tuna tataki with spicy tuna tartar served with ponzu, miso nuta and chili sauce</i>	10.95

DINNER ENTRÉES

<i>Served with miso soup, Shiro salad and steamed rice</i>	
Grilled Chicken Teriyaki	21.95
<i>Grilled tender chicken breast served with broccoli, carrots, asparagus, king mushrooms and teriyaki sauce</i>	
Filet of Beef Steak	27.95
<i>Sautéed filet mignon served with king mushrooms, broccoli, carrots, garlic sauce and Japanese style garlic rice</i>	
Grilled Salmon Teriyaki	24.95
<i>Grilled fresh salmon with spicy mayo over it, served with carrots, king mushrooms, broccoli and asparagus</i>	
Broiled Chilean Sea Bass	28.00
<i>Broiled Chilean sea bass served with broccoli, carrots, asparagus, king mushrooms and miso sauce</i>	
Garlic Rice	5.75
<i>A healthy Japanese style vegetable rice paella, makes a wonderful accompaniment with each of the entrées listed above</i>	
Fried Rice	4.50
<i>A healthy Japanese style vegetable rice paella, makes a wonderful accompaniment with each of the entrées listed above</i>	

SUSHI / SASHIMI ENTRÉES

<i>Served with miso soup and Shiro salad</i>	
Chefs Extraordinary Selections	45.00
<i>A masterly prepared presentation of fish selected daily by our commanding sushi chefs. 10 pieces chefs choice sushi and 1 signature roll</i>	
Sushi Regular <i>8 pieces sushi and 1 California roll</i>	21.95
Sushi Deluxe <i>9 pieces sushi and 1 tuna roll</i>	26.95
Chirashi Sushi <i>Chef's choice of today's freshest sliced sashimi elegantly displayed over sushi rice</i>	21.95
Sushi / Sashimi Combination (for 1) <i>6 pieces sushi, 12 pieces sashimi and 1 tuna roll</i>	27.95
Sushi / Sashimi Combination (for 2) <i>12 pieces sushi, 18 pieces sashimi and 1 California roll</i>	60.95
Sashimi Assorted <i>20 pieces of our freshest fish</i>	25.95

SUSHI A LA CARTE (NIGIRI)

Egg (Tamago)	2.75
Mackerel (Saba)	2.95
Crab Cake (Kani)	2.75
Octopus (Tako)	2.95
Shrimp (Ebi)	3.00
Fluke (Hirame)	3.50
Squid (Ika)	2.95
Spanish Mackerel (Sawara)	3.00
Surf Clam (Hokki)	2.95
White Tuna (Shiro Maguro)	3.25
Flying Fish Roe (Tobiko)	2.75
Tuna (Maguro)	3.50
Salmon (Sake)	3.50
Scallop (Hotate)	3.75
Sweet Shrimp (Amaebi)	M.P.
Salmon Roe (Ikura)	3.50
Eel (Unagi)	4.25
Yellow Tail (Hamachi)	4.25
Sea Urchin (Uni)	M.P.
Red Snapper (Tai)	4.50