

## Soups

**MISO** - Shiromiso broth, seaweed, tofu and spring onion 4

**SHRIMP CLEAR NOODLE** - Accented with lemon grass and fresh lime 6

## Share Plates Cool

**SUNOMONO** - Shaved conch, octopus, shrimp and crab - cucumber wakame salad  
sweet soy vinaigrette 14

**TANGY FISH** - Tuna, Hamachi and salmon in ginger, orange and lime with mixed green, onion, cilantro and sprout 10

**TUNA trio TARTAR** - Salmon, white fish, chives, soy, basil mustard oil 14

**TAMARI SCALLOP**- Rich soy moistened scallops and crabmeat wrapped in paper thin tuna with green tobiko caviar and wasabi aioli 14

**HAMACHI JALAPENO** - Thin slices of Hamachi and jalapeno chili with ponzu sour orange sauce, cilantro and daikon 12

## Share Plates Hot

**TEMPURA** - Crispy fried shrimp, broccoli, asparagus and sweet potato with sake soy dipping sauce 12

**PALM CHICKEN** - Marinated tender and moist, coconut, lemon grass, thai chili and citrus 10

**EDAMAME** - Hibachi style soy beans, served salted or shichimi chili spiced 5

**SHIROME SPICE** - Crisp white fish, sweet chili and garlic sauce, stir fried vegetables 14

**THAI CURRY LOBSTER** - Poached, coconut milk, kaffir lime leaf, Thai chili paste, sweet pepper pineapple and heart of palm - steamed rice 28

**MISO SCALLOPS** - Lime and salt crusted scallops on Japanese sweet potato, honey miso sauce 14

**SIAM CHICKEN** - Pan seared with galanga, lemon grass, coconut milk, tomato oil 12

**PORK TENDERLOIN**- Sweet soy ginger sauce and enoki mushrooms 14

**WAGYU BEEF**- Shitake and shimiji mushrooms, schichitou peppers 28

## Sides

**STEAMED RICE** 4

**STIR FRIED VEGETABLES** 5

**FRIED RICE - AVOCADO & CILANTRO** 6

**FRIED RIPE PLANTAIN** 5