



EVENTS BROCHURE





Located in the heart of London Liverpool Street's, Broadgate Circle, and with stylish bright modern interior, Shiro offers the perfect location for business lunches and dinners. With carefully curated cocktails, Shiro's private bar located on the first floor, captures Tokyo by night and is the ideal venue for drinks receptions which will be sure to give your guests the wow factor.

Shiro offers modern Japanese cuisine inspired by Japan's foodie hot spots; Ginza, Shinjuku and Shibuya in Tokyo – contemporary but true to the roots of Japanese cuisine, right to the heart of the City of London.

For reception events, to offer flexibility, all canapés & sharing platters have been individually priced so that you can design a bespoke reception menu to suit your guests.

For dining events, the set menus available in Shiro are based on a sharing concept of dishes, which will be continually brought to the table over the course of your meal.

Our commitment to contemporary Japanese cuisine, true to the roots of Japan, means that your dining experience with us will be unlike any other.

Unit G04, Broadgate Circle, 100 Liverpool Street,
London EC2M 2AU
020 3011 3230
events@aqua-london.com
shirosushi.co.uk



shirosushilondon



Sample set menu | £45 per person



OPTIONAL ARRIVAL CHAMPAGNE & CANAPÉS PACKAGES:

A glass of Pommery Brut Royal, Reims & four canapés **£40 pp**

A glass of Veuve Clicquot 'Yellow Label' Brut, Reims & four canapés **£65 pp**

A glass of Dom Pérignon, Épernay, 2012 & four canapés **£100 pp**

STARTER (to share)

Chicken Yaki, glazed with teriyaki

Padron pepper and shiitake tempura, yuzu salt | VG

Salmon kushi yaki, yuzu truffle miso

Omakase Maki Selection (salmon, prawn tempura maki, aubergine)

MAIN (to share)

Crispy marinated tofu, carrot and yuzu puree,
shiitake XO sauce | VG

Salmon, yuzu kosho teriyaki, spinach and ginger miso

Braised short ribs, Japanese BBQ sauce, pickled mushrooms

DESSERT (to share)

Green tea brulee, raspberry sorbet | V

All dishes may contain allergens. Please let your waiter know if you have any severe allergens or intolerances. All items subject to availability. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. | V - vegetarian, VG - vegan

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

Sample set menu | £65 per person



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A glass of Dom Pérignon, Épernay, 2012 & four canapés **£100 pp**

STARTER (to share)

Crispy sushi bites, Salmon, tuna, yellowtail

Spinach Salad, goma dressing | VG

Wagyu beef kushi yaki, black pepper teriyaki

Omakase Maki Selection (salmon, prawn tempura maki, aubergine)

MAIN (to share)

Matcha Soba noodles, Japanese mushrooms, onion teriyaki | VG

Black Cod, pickled baby shallots, champagne yuzu miso

Grilled rib-eye steak, beef teriyaki, pickled mushrooms, onion miso puree

DESSERT (to share)

Banana, chocolate, shiso, pecan nuts crispy gyoza | VG

Yuzu panna cotta, matcha crumble, raspberry sorbet | V

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Sample cocktail and wine menu

COCKTAILS

Shiso Negroni

Campari, Tanqueray Gin, Mancino vermouth and shiso sherbet

Our take on the classic Negroni – made with homemade shiso lemon sherbet and Mancino vermouth. The perfect balance of bittersweet.

Plum and Ginger Margarita

Topatio Blanco Tequila, plum sake, yuzu, chilli and ginger

The winter version of the much-loved Margarita, this plum and ginger concoction features a vibrant burst of spicy chilli against the sweeter notes of ginger. Perfect to pair with a Shiro sushi platter.

Sake Spritz

Shirikabe Gura sake, Italicus, shiso sherbet, orange bitters, Prosecco and Fever-Tree soda

The clean and smooth sake is married to zesty Italicus Bergamotto aperitif to create an exotic taste of mixology mastery. Bursting with flavour and rich texture, this refreshing spritz will truly transport you.

WINE LIST

SPARKLING WINE

NV Prosecco Vaporetto DOC, Veneto, Italy

NV Ferrari Maximum Brut Rosé, Trentodoc, Italy

CHAMPAGNE

NV Pommery Brut Royal, Reims, Champagne, France

NV Veuve Clicquot Yellow Label Brut, Reims, Champagne, France

WHITE WINE

2021 Ponte Pietra, Trebbiano-Garganega, Veneto, Italy

2021 Picpoul de Pinet, Cuvée Caroline, Morin, Languedoc, France

2021 Ikigall, Gallina di Piel, Penedès, Catalunya, Spain

2020 Gavi di Gavi, La Minaia, Nicola Bergaglio, Piemonte, Italy

ROSÉ WINE

2021 Whispering Angel, Chateau D'Esclans, Côtes de Provence, France

RED WINE

2021 Palazzo del Mare, Nero d'Avola, Sicily, Italy

2020 Garnacha Caramelos, Bodegas Obergo, Somontano, Spain

2019 Chianti Superiore, Poggiotondo, Tuscany, Italy

2020 Sherwood Estate, Pinot Noir, Waipara, New Zealand

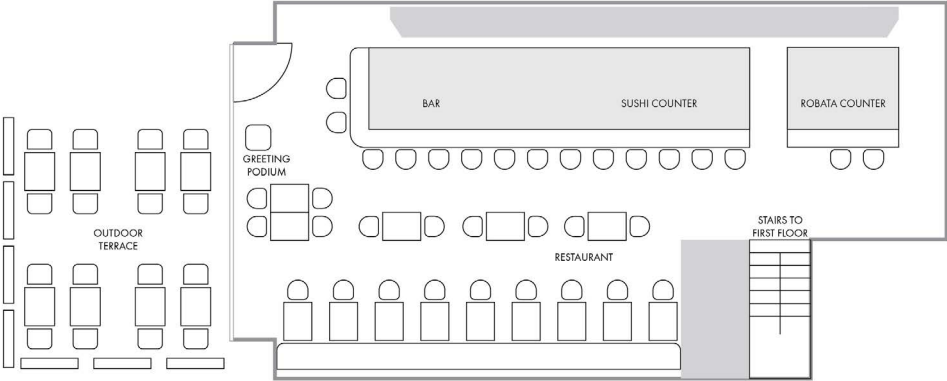




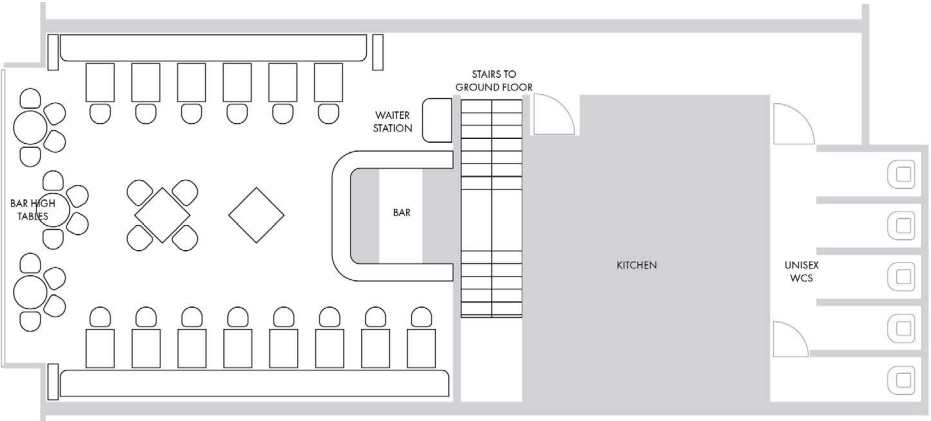




**GROUND
FLOOR**



1ST FLOOR



Capacity

Event options	Standings (Maximum)	Seated (Maximum)
Banquette Dining	n/a	15
Shiro Bar	80	n/a
Venue Hire	150	50

Events 020 3011 3231 | events@aqua-london.com



Our gift to you!

We are delighted to invite you to join our exclusive group booking loyalty scheme.

As a token of our appreciation, we have hand-picked a selection of great rewards for you to enjoy across our Aqua Restaurant Group venues, when booking a group event

How it works: Each group booking confirmed within the year will be counted towards one of our rewards.

Let us know once your eligible bookings have taken place and then the prize is yours to redeem!

Upon booking 5 group events or when spending £10k or more

Upon booking 10 group events or when spending £15k or more

Upon booking 15 group events or when spending £20k or more

Receive a complimentary brunch, lunch or Champagne afternoon tea for two

Receive a complimentary lunch or dinner for four

Receive a complimentary luxury dining experience for you and five guests

Please see website for terms and conditions.

aqua restaurant group

aqua-london.com | @aquaeventslondon

AQUA SHARD & HUTONG

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aqua shard



aqua kyoto

aqua nueva

shiro

LUCI

AZZURRA