

# SHIROKIYA 白木屋



▶日替わりメニューや季節のメニューについては  
ボードまたはポスターをご覧ください。  
※Please check board/posters for  
daily specials & seasonal menu.

◆ 117 Buccleuch Street, Edinburgh, EH8 9NG  
◆ Reservations & Enquiry : shirokiya2026@gmail.com

● Since we make the majority of our dishes from fresh and operate out of a small kitchen, it may take longer to serve you during peak business hours. Sincere apologies.



## とりあえず SMALL DISHES / APPETISERS

えだまめ - Edamame [vg / gf] **4.10**

Boiled young soybeans, served with your choice of seasoning.

一 塩 Salted    二 ニンニクと七味 Shichimi & Garlic    三 白トリュフ油 White Truffle oil [ +0.40 ]

海藻サラダ - Kaisou salad [vg / gf] [ \* SE ] **5.90**

Tangy seaweed salad, served with a touch of yuzu, sesame powder, lemon/lime and sesame oil.



揚げ出し豆腐 - Agedashi tofu [\*vg/\*gf] [ \* SY ] **6.70**

Fried starch flour battered tofu (2 pcs), served with tsuyu, daikon oroshi, spring onions and katsuobushi or seaweed laver.

\* Vegan version available upon request and availability.



お新香 - Oshinko [vg] [ \* \*SY/\*SE ] **4.90**

Homemade lightly marinated Japanese pickles. Mix of vegetables (2 to 3 types).

\* Selection of vegetables may differ as they are hand selected by the chef.

キムチ納豆 - Kimuchi-natto [vg] [ \* SY/SE ] **4.60**

Japanese fermented soybeans with diced kimchi, marinated daikon, spring onions and katsuobushi flakes or thin cut nori.

一 卵の黄身  
Add an egg yolk [ +0.60 ]



ポテサラ - Japanese Potato salad [ \* \*EG/\*CT/M ] **4.90**

Japanese style mashed potato salad with salted cucumber, carrots, black pepper, spring onions, diced ham and black pepper.

\* Gluten free version maybe available upon request and availability.

一 味付け卵  
Add soysauce marinated egg [ +1.70 ]

だし巻き卵 - Dashimaki Tamago [\*v] [ \* SY/G/C ] **5.40**

Japanese sweet rolled omelette (3 pcs). Made using blended dashi. Served with daikon oroshi, spring onions and a drizzle of tsuyu.

一 かつおぶし Katsuobushi flakes    二 きざみのり Thin cut seaweed laver [v]



キュウリカニカマ - Kyuri Kanikama [ \* G/C/S/M ] **5.40**

Japanese mustard and sesame powder marinated cucumber, mixed with crab sticks. A touch of lemon juice and sesame oil. Garnished with katsuobushi (bonito) flakes.







## 揚げ物

FRIED DISHES, GYOZA & TEMPURA



### コロッケ - Korokke [\*vg] [※ \*EG/\*CT/\*G/\*SE] 6.50

Panko battered and fried korokke, served with thinly sliced cabbage, sauce and kushiage sauce.

\* Vegan version available upon request.

- 一 野菜      二 カボチャ      三 えび  
Vegetable [\*vg]      Pumpkin [\*vg]      Prawn [+0.60]

### から揚げ - Karaage [※ G/EG/SY] 8.60

Japanese style fried chicken thighs (approx. 6 pcs). Served with mayonnaise, spring onions and lemon/lime.

- 一 キャベツとごまソース  
Add a bowl of thin sliced cabbage and sesame dressing [+1.80]



### 南蛮揚げ - Nanbanage [※ SE/SY/G/EG] 8.90

Japanese style fried chicken thighs (approx. 6pcs), coated with homemade blended soysauce. Served with spring onions, lemon/lime, a little touch of sesame oil and Japanese yuzu tartar sauce on the side.

- 一 キャベツとごまソース  
Add a bowl of thin sliced cabbage and sesame dressing [+1.80]



### えび天ぷら - Ebi Tempura 7.80

Fried tempura battered king prawns (3 pcs). Served with tsuyu, daikon oroshi, spring onions and lemon/lime.

\* Add a sprinkle of Matcha salt for unique flavour. [\* 0.30]



### 天ぷら盛り合わせ - Tempura Moriawase 14.30

Mixed selection of tempura, (5 pieces minimum). Please ask a member of staff for availability.

### 揚げ餃子 - Age Gyoza [\*vg] [※ G/SY/\*CT/\*C/SE/\*L] 6.50

Fried gyoza (5 pcs). Served with sweet/tangy soysauce.

- 一 野菜      二 チキン      三 豚肉      四 えび  
Vegetable      Chicken      Pork [+0.50]      Prawn [+0.80]



## 焼き物

GRILLED, SEARED & PAN-FRIED DISHES



### 焼き鮭 - Pan-fried Salmon [※ SY/\*G/\*C/\*SE] 12.50

Pan-fried and grilled salmon (1 pcs) with ginger oil. Served with daikon oroshi (Grated Japanese radish), spring onions, rice and miso soup.

- 一 塩      二 照り焼き  
Salted      Teriyaki sauce

◎ Add a small side of Japanese pickles (2 types) [+ 3.50]

◎ \*\* Special Fish selection may be available. Please check specials posters.



### たこ焼き - Takoyaki [※ SY/\*G/\*C/EG] 7.50

Popular dish in Osaka. Octopus pieces cooked in a seasoned batter and shaped into a ball (4 pcs).

Drizzled with takoyaki sauce, mayonnaise, aonori and katsuobushi.



### 焼き鳥 - Yakitori [※ \*SY/\*G/\*SE] 7.40

Charcoal grilled skewered chicken pieces, glazed with Tare (blended soysauce). Garnished with sesame seed, sesame powder and spring onions. Accompanied by beni shouga (Japanese pickled ginger).

◎ \*\* Special Yakitori, Tsukune and others may be available. Please check specials posters or ask one of our staff. (\*Prices may vary for Special items).



### 肉すき釜玉 - Nikusuki Kamatama [※ SY/G/SE/M] 14.20

Thin slices of pork/beef, seared and stir-fried with blended sweet house blended sukiyaki sauce. Layered on top of udon noodles or rice. Served with fresh egg yolk, spring onions and tempura flakes.





きつねうどん - Kitsune Udon [\*vg] [※ SY / G] 10.60

Udon noodles in a simple and flavourful broth. Served with aburaage (Low temperature fried tofu slices) simmered in homemade soysauce marinade and spring onions.

- 一 白だし Shirodashi (Dried fish mix broth) 二 昆布と椎茸だし Kelp & Shiitake broth [vg]

基本うどん - Kihon (Basic) Udon [\*vg] [※ SY / G] 10.00

Udon noodles in a simple and flavourful broth. Served with spring onions.

- 一 白だし Shirodashi 二 昆布と椎茸だし Kelp & Shiitake broth [vg]

◎ Add some Tempurako (Tempura flakes) [+0.40]

えび天ぷらうどん - Ebi Tempura Udon 13.80

[※ SY / G / \*CT]

Udon noodles in a simple and flavourful broth. Served with wakame (seaweed), slice of narutomaki, 2 king prawns, tempura flakes, spring onions and ebi (king prawn) tempura (2 pcs).



かき揚げうどん - Kakiage Udon [\*vg] [※ SY / G / \*CT] 12.50

Udon noodles in a simple and flavourful broth. Served with wakame (seaweed), beni shouga, spring onions and kakiage.

- 一 野菜かき揚げ Mixed Vegetables [vg] 二 かき揚げとエビ Mixed Vegetables & Prawns [+1.50]



肉うどん - Niku Udon [※ SY / G / \*C] 13.20

Udon noodles in a simple and flavourful broth. Served with soysauce seasoned beef, sliced garlic, spring onions and beni shouga.

長崎ちゃんぽん - Nagasaki Chanpon [※ SY / G / \*C] 15.60

Noodles in a rich pork and fish broth. Cooked with beansprouts, cabbage, mushrooms, carrots, king prawns, naruto maki, sliced pork belly and mixture of seafood. Served with thinly egg.

- 一 チャンポン麺 Chanpon Noodles 二 うどん麺 Udon Noodles [+0.30]

◎ Tip : Add some Ninton paste (ニントン - Japanese garlic chilli paste) to the dipping soysauce for a spicy kick to the flavour

◎ EXTRA UDON NOODLES (On the Side) : [+ 3.00]



豚骨 - Tonkotsu Ramen [※ SY / G] 12.90

Rich and creamy pork broth. Served with homemade chashu, wood ear mushroom, spring onions and beni shouga.

- 一 ピリ辛ペイント Spicy garlic, and chilli paste [+0.30]  
二 熊本風にないく味 Kumamoto style Black garlic oil [+1.00]

塩 - Shio Ramen [\*vg] [※ SY / G / C] 12.60

Clean and light broth, made with salt, kelp, mushrooms and vegetables. Served with homemade chashu, beansprouts, menma, spring onions and lime zest.



醤油 - Shouyu Ramen [\*vg] [※ SY / G / SE] 12.60

Clean soysauce based broth full of umami. Served with homemade chashu, menma, spring onion, sesame powder and whole marinated egg.

- 一 ヴィーガン Make it Vegan

味噌 - Miso Ramen [\*vg] [※ SY / G] 12.60

Miso based broth full of umami and depth. Served with homemade chashu, beansprouts, menma and spring onions.

- 一 ヴィーガン Make it Vegan 二 バター Add some butter (vg available) [+0.40]



トリュフ - Truffle Shio ramen [\*vg] 14.20

Blend of Shirokiya Shio and Shoyu ramen base broth infused with white truffle and cold pressed olive oil, giving an explosion of umami and depth of flavour. Served with homemade chashu, menma, beansprouts, egg, slice of lime and spring onions.

- 一 ヴィーガン Make it Vegan

トッピング EXTRA TOPPINGS

- 一 もやし、味卵、メンマ Beansprouts, egg and homemade menma 4.00  
二 味卵 Ajitama (Marinated egg) (1 egg) 1.70  
三 チャーシュー Homemade chashu (2 pcs) 3.80  
四 めん Ramen Noodle 2.70





◎ These dishes are served with a bowl of miso soup.

### 牛丼 - Gyudon [※ SY / \*G / \*CT]

13.20

Thin cuts of beef, ginger and onions. Simmered in homemade dashi and soysauce tare. Served on top of rice with shichimi and beni shouga.

#### 一 卵の黄身

Add an egg yolk [ +0.60 ]

### 豚丼 - Butadon [※ SY / \*G / \*CT]

13.00

Thin cuts of pork, ginger, daikon pieces and onions. Simmered in homemade dashi and soysauce tare. Served on top of rice with spring onions and beni shouga.

#### 一 卵の黄身

Add an egg yolk [ +0.60 ]

### 豚キャベツ丼 - Buta-kyabetsudon [※ SY / \*G / \*CT]

13.60

Thin cuts of pork, ginger, cut cabbage and onions. Simmered in thickened homemade dashi and soysauce tare. Served on top of rice with spring onions, beni-shouga and a touch of sesame oil.

#### 一 卵

Add an egg stirred into donburi [ +0.90 ]



### 中華丼 - Chukadon [※ SY / \*G / \*CT]

15.40

Mixture of seafood (king prawns & prawns, squid) and pork slices, naruto maki, wood ear mushrooms or shiitake mushrooms, and various vegetables. Simmered in thickened homemade dashi and soysauce tare. Served on top of rice with spring onions, beni-shouga and a touch of sesame oil.

### うなぎ丼 - Unagi-don [※ SY / G / EG]

17.50

Braised and charcoal grilled eel. Served on top of shirokiya tsuyu seasoned rice. With eggs, and seaweed laver. Garnished with sesame seed, spring onions and a little beni shouga.

#### 一 うなぎ定食 Unagi Teishoku (Set)

Served on a wooden tray with unagi(eel) in a jubako alongside tsukemono/oshinko, sesame powder. A side of Ebi tempura (2) sprinkled with matcha salt. [ +8.50 ]



◎ Limited Availability per day.

### うな牛丼 - Una-gyu [※ SY / G]

16.90

Thin cuts of beef, ginger and onions. A portion on boiled and charcoal grilled unagi. Served on top of tare seasoned rice, eggs, seaweed, sesame seeds and spring onions.

#### 一 卵の黄身

Add an egg yolk [ +0.60 ]



### 飯 - Bowl of rice [vg]

2.50

### みそ汁 - Miso Soup [vg / \*gf]

2.20

### 飯 みそ汁、漬け物 - Rice/miso/tsukemono [vg] 5.30



### 漬け物 - Tsukemono 2 Types [vg] [※ SY / \*SE]

3.50

◎ Types of Japanese pickles may change.



### キムチ - Homemade Kimuchi [vg] [※ SY / G]

3.50

◎ Kimuchi is commonly made with napa cabbage. Types may vary depending on season and vegetables selected by the chef.

