

RAMEN NOODLES

NOODLE FIRMNESS: FUTSUU STANDARD / KATAMEN HARD / BARIKATA VERY HARD / KONAOTOSHI SUBMERGED BRIEFLY TO REMOVE FLOUR DUST ONLY

TONKOTSU RAMEN

rich 12-hour pork broth ramen comes topped with char siu bbq pork belly, rich orange yolk nitamago egg, kikurage mushrooms, spring onion, red ginger, nori seaweed



Shoryu Ganso Tonkotsu 13.90
our signature ramen

Kotteri Hakata Tonkotsu 14.90
a richer, thicker, meatier tonkotsu broth, double nitamago egg

Kimchi Seafood Tonkotsu (s) 16.40
fiery kimchi tonkotsu broth with prawns, squid, seasoned beansprouts, naruto fish cake

Miso Tonkotsu 15.90
tonkotsu broth with a miso sauce, soy marinated braised kakuni pork belly, pak choi, nitamago egg, kikurage mushrooms, spring onion, red ginger, nori seaweed

Piri Piri Tonkotsu (s) 14.45
extra heat, jalapeños, top secret spicy gochujang sauce

Dracula Tonkotsu 14.45
power up tonkotsu broth with caramelised black garlic mayu, garlic chips

Karaka Tan Tan Tonkotsu (s) 14.60
tonkotsu broth with a twist - rich & spicy minced pork, marinated in white miso, garlic and chiu chow chilli oil (no char siu bbq pork belly)

Origin Tonkotsu 12.90
simplicity, just 3 classic toppings: char siu bbq pork belly, kikurage mushrooms, spring onion

VEGAN RAMEN

White Natural (ve) 14.00
our unique tonyu soy milk, miso, konbu & shiitake broth, atsuage tofu, kikurage mushrooms, menma bamboo shoots, spring onion, tender broccoli, nori seaweed

Spicy Natural (s)(ve) 14.40
white natural ramen with added spicy miso sauce and garlic mayu

Spicy Goma Tan Tan (s)(ve) 14.80
our rich tonyu soy milk, sesame, miso broth with soya mince marinated in garlic and chiu chow chilli oil with beansprouts, pakchoi, chilli oil

SPECIAL RAMEN

Miso Wafu Chicken 14.40
our unique tonyu soy milk, white miso, shiitake mushroom & konbu soy broth, japanese fried chicken karaage, kikurage mushrooms, spring onion, red ginger, nori seaweed

Chicken Katsu Curry Ramen (s) 15.90
rich curry-soy pork broth, chicken katsu, pak choi, coriander, nitamago egg, menma bamboo shoots, naruto fish cake, red ginger, nori seaweed

Kimchi Seafood Natural (s) 16.40
fiery kimchi white natural broth, prawns, squid, nitamago egg, kikurage mushrooms, nori seaweed, spring onion, seasoned beansprouts



Kaedama Extra Noodles 2.50
request refill noodles for your remaining soup

EARLY BIRD RAMEN

9.99 Mon-Fri, 3-6pm

Offer applies to our Shoryu Ganso Tonkotsu and White Natural (ve) ramen



EXTRA TOPPINGS

Char Siu BBQ Pork Belly 3.50	Atsuage Tofu (ve) 2.50	Red Ginger (ve) 1.50	Kimchi (s) 3.50
Rich Orange Yolk Nitamago Egg 2.50	Menma Bamboo Shoots (ve) 3.50	Nori Seaweed (ve) 1.50	Piri Piri Spicy Sauce (s)(ve) 2.00

HAKATA SET MENU 24.00
2 COURSES + DRINK

RAMEN NOODLES

- Shoryu Ganso Tonkotsu
- White Natural (ve)
- Miso Wafu Chicken

DESSERT

- Mochi Ice Cream 2pcs
mango & passion fruit / vegan chocolate miso & cookie dough (ve) / mixed
- Ice Cream 2 scoops
matcha / sesame / chocolate miso / vegan mango (ve) / mixed

DRINK

- Dirty Lychee cocktail
- Asahi Super Dry (5.2%) 330ml beer
- Ramune Soda 200ml
original / yuzu / strawberry soft drink

T&Cs: can not be used with any other discounts, or offers. can be used with happy hour



ONLINE CHINESE MENU
微信扫码, 看中文菜单

JOIN THE SHORYU CLUB & GET FREE RAMEN
Ask our staff for a Shoryu Loyalty Card



SHORYU

CURRY

Chicken Katsu Curry 13.70
white rice, crisp panko breaded chicken breast, chef's speciality curry sauce, japanese pickles and tender broccoli

Pumpkin Croquette Curry (v) 13.40
white rice, pumpkin croquette, chef's speciality curry sauce, japanese pickles and tender broccoli

DONBURI

Genki Don 5.90
donburi bowl with bbq pork belly, nitamago egg, shibazuke pickles, tender broccoli and nori seaweed on a bed of japanese rice

Kakiage Don (ve) 5.90
donburi bowl with kakiage vegetable tempura, shibazuke pickles, tender broccoli and nori seaweed on a bed of japanese rice

SIDES

Hakata Tetsunabe Gyoza 6pcs 8.90
bite size pork gyoza served in a sizzling tetsunabe cast-iron skillet, spring onion, ginger, gyoza dipping sauce, yuzu kosho

Chicken Karaage 8.90
soy marinated japanese fried chicken karaage

Chicken Yakitori 3 skewers 8.50
chicken thigh with teriyaki glaze

Cheese Tsukune Yakitori 3 skewers 8.70
chicken meatball with teriyaki glaze topped with cheese

Takoyaki 8.95
deep fried diced octopus balls, japanese mayo, takoyaki brown sauce, bonito flakes, aonori

Spicy Takoyaki (s) 9.50
deep fried diced octopus balls, takoyaki brown sauce, bonito flakes, aonori with special japanese spicy mayo sauce

Edamame (ve) 4.90
hakata yuzu, sea salt

Goma Kyuri Cucumber (s)(ve) 4.90
refreshing sliced cucumber with shichimi togarashi chilli flakes, sesame and sea salt

Wakame Seaweed & Green Leaf Salad (ve) 6.50
wakame seaweed, mixed salad & shredded carrot with wasabi yuzu dressing

Steamed Rice (ve) 3.00

(s) spicy (v) vegetarian (ve) vegan
please note all our vegan menu items are made from 100% vegan ingredients however, they maybe produced in areas where non vegan ingredients are handled. for information about allergens in our dishes please ask a member of staff. an optional 12.5% service charge will be added to your bill

SHORYU BUNS

BBQ Pork Bun (s) 1pc 5.90
char siu bbq pork belly, iceberg lettuce, cucumber with hirata sauce and japanese mayo 2pcs 10.80

Spicy Fried Chicken Bun (s) 1pc 5.90
soy marinated japanese fried chicken karaage, iceberg lettuce, cucumber and coriander with hirata sauce 2pcs 10.80

Pumpkin Croquette Bun (s)(v) 1pc 5.90
pumpkin croquette, iceberg lettuce and cucumber with hirata sauce and japanese mayo (careful the pumpkin croquette can be very hot!) 2pcs 10.80

Crispy Tofu Bun (s)(ve) 1pc 5.90
fried tofu, tomato, iceberg lettuce and coriander with hirata sauce 2pcs 10.80



BUN MONDAY

Get 2 Shoryu Buns for 7 when you buy any Ramen or Curry

T&Cs: valid all day monday. minimum order of 1 main (any ramen or curry) needed to redeem the offer. different fillings per pair may be chosen. not valid in conjunction with any other offer (except our Happy Hour), discount or set menu. find out more at shoryuramen.com/deals



TAKOYAKI TUESDAY

Enjoy a side of Takoyaki for just 5.95 or Spicy Takoyaki for 6.25 with any Ramen or Curry every Tuesday

T&Cs: not valid in conjunction with any other offer (except our Happy Hour), discount or set menu. find out more at shoryuramen.com/deals



SHORYU ANYWHERE

Shoryu Ramen Tonkotsu Cup Noodles 1.99
3 for 4.99*



Pick one up on your way out

Available at any of our restaurants and Japan Centre stores. Order online at Shoryuramen.com

*T&Cs: we reserve the right to remove, cancel or amend this offer at any time

SAKE

Gingerbread Sake 100ml 7.00
hot junmai sake gingerbread flavoured

Nihon Sakari No.14 glass 100ml 6.50
Junmai, Hyogo carafe 300ml 17.00
chilled / room temp / warm bottle 720ml 36.00
a rich textured and refreshingly dry tasting sake

Gekkeikan Tarusake glass 100ml 6.80
Speciality Style, Kyoto carafe 300ml 16.70
chilled / room temp / warm
the woody one. japanese cedar gives a spicy nose with a hint of seaweed

Gekkeikan Nigori glass 100ml 6.90
Cloudy Honjozo, Kyoto bottle 300ml 19.90
chilled
the cloudy one. fruity aroma, balanced and easy to drink. japanese scientists have proven nigori sake helps lower cholesterol

Gekkeikan Nouvelle glass 100ml 7.50
Junmai Ginjo, Kyoto carafe 300ml 20.00
chilled / room temp / warm bottle 720ml 46.00
distinctly florid and refreshing fruity aroma with a rice-prominent flavour

Born "Gold" glass 100ml 8.50
Junmai Daiginjo, Fukui carafe 300ml 25.00
chilled / room temp / warm bottle 720ml 60.00
layers of smooth and even fruit tones ranging from grapes and pears, to applesauce and a hint of citrus

Gekkeikan Tokusen glass 100ml 9.50
Honjozo, Kyoto carafe 300ml 24.00
chilled / room temp / warm bottle 720ml 57.00
full bodied sake with an umami filled balance on the palate. silky and smooth finish

Nihon Sakari No.21 Yuzu glass 100ml 9.00
Junmai, Hyogo carafe 300ml 25.00
chilled bottle 710ml 56.00
a light, zesty sake with fruity yuzu citrus notes

Nihon Sakari No.11 glass 100ml 11.00
Junmai Daiginjo, Tochigi carafe 300ml 30.00
chilled / room temp / warm bottle 720ml 68.00
silky smooth sake with a crisp, tropical palate

GEKKEIKAN KIKIZAKE SAKE FLIGHT 10.00

3 servings of 35ml each
Tokusen (16.5%) / Tarusake (15.0%) / Nigori (10.5%)



KUHEIJI
1647

established in 1647, kuheiji is a sake brewery based in aichi prefecture, japan. they closely oversee their sake end to end, from cultivating the finest sake rice to ensuring its highest quality once bottled and shipped.

Kamoshibito Kuheiji glass 100ml 14.00
Eau Du Desir carafe 300ml 36.00
Junmai Daiginjo, Aichi bottle 720ml 79.00
chilled
the refined one. spritzzy, lively and zesty with a clean, crisp and balanced finish

COCKTAILS & MOCKTAILS

ORIGINAL COCKTAILS

Yuzu Mojito 12.00
fresh strawberries, mint, lime, homemade yuzu syrup, bacardi white rum and yuzu umeshu over crushed ice



Dirty Lychee 12.00
smooth, mellow combination of lychee and nigori sake, with a dirty touch of rum

Tiki Passion 12.00
exotic blend of japanese rum and coconut rum, passion fruit, almond syrup and angostura bitters

Cedroni 12.00
japanese twist on the classic negroni with campari, martini rosso, tarusake and benedectine

Shochu Sour 12.00
sweet potato shochu and fresh sour mix

Roku & Yuzu Tonic 12.00
suntory roku gin served with tonic water and a touch of our signature handmade yuzu syrup

Umesky Highball 11.50
suntory toki whisky meets the gekkeikan umeshu to create a lovely combination. topped up with soda water

COCKTAILS

Aperol Spritz 12.00
aperol, prosecco and soda water

Toki Highball 11.50
suntory toki whisky topped up with soda water and lemon zest

Espresso Martini 12.00
our own special blend of ucc coffee infused vodka, espresso coffee and homemade vanilla syrup

Margarita 12.00
jose cuervo tequila, triple sec, lime juice

Old Fashioned 12.50
jack daniel's rye whisky, syrup, angostura bitters

Pornstar Martini 12.00
our lovely japanese twist on a classic. suntory haku vodka, passoa liqueur, passion fruit puree, homemade vanilla syrup, prosecco

MOCKTAILS

Raspberry Tansansui 6.20
fruity mix of raspberry cordial and tonic water

Yuzu Jasmine Tea 6.20
iced jasmine tea and handmade yuzu syrup

Matcha Detox 6.20
refreshing blend of pineapple juice, coconut syrup, fresh lime and matcha green tea

HAPPY HOUR ALL COCKTAILS 8.00

Monday-Thursday, 4-7pm



in accordance with 1995 weights and measurements act, the standard measure for sale on the premises is 50ml or multiple thereof. all spirits are served in measures of 50ml and upon request in measures of 25ml. smaller measures for wines and spirits are available upon request. should you have any allergies or intolerances please do ask a member of staff who will be more than happy to assist

(s) spicy (v) vegetarian (ve) vegan

please note all our vegan menu items are made from 100% vegan ingredients however, they may be produced in areas where non vegan ingredients are handled. for information about allergens in our dishes please ask a member of staff. an optional 12.5% service charge will be added to your bill

BEER & CIDER

Kirin Nama Draft (4.6%) served japanese style with super froth in a chilled glass	1/2 pint 4.50 pint 6.70
Japanese Frozen Beer (4.6%) served japanese style with super froth in a chilled glass	1/2 pint 4.60 pint 6.80
Asahi Draft (5.0%) served japanese style with super froth	1/2 pint 4.60 pint 7.20
Asahi Super Dry (5.0%)	330ml 5.00
Meantime Anytime IPA (4.7%)	330ml 6.00
Asahi Super Dry (0.0%) alcohol free beer	330ml 5.60
Kirin Perfect Free (0.0%) alcohol free beer	350ml 5.90
Asahi Dry Cider (5.0%)	200ml 5.90

CRAFT BEER

Hitachino Nest White Ale (5.5%) belgian style beer, refreshingly hopped and mild	330ml 6.95
---	------------

SPIRITS

GIN - 50ml

Bombay	6.50
Suntory Roku	8.50
Etsu Gin	10.00

JAPANESE WHISKY - 25ml

Suntory Toki round and sweet blend with a refreshing citrus character and a spicy finish	7.00
Nikka From The Barrel quite rich with notes of cinnamon, orange and vanilla from the bourbon cask	9.50
Suntory Hakushu Distiller's Reserve light, easy drinking, refreshing with heavy notes of green fruit and subtle smoky	12.50



SHORYU

WINE

WHITE

Shoryu Trebbiano Garganega Crisp & Aromatic - Italy	glass 125ml 5.50 glass 175ml 6.80 bottle 750ml 26.50
El Ninot De Paper Sauvignon Blanc Fruity & Refreshing - Spain	glass 125ml 6.20 glass 175ml 7.80 bottle 750ml 31.00
Piattini Pinot Grigio, IGT Dry & Zesty - Italy	glass 125ml 7.30 glass 175ml 8.30 bottle 750ml 37.50

ROSÉ

Mirabello Pinot Grigio Rose Fresh & Subtly Fruity - Italy	glass 125ml 6.20 glass 175ml 7.80 bottle 750ml 29.00
--	--

SPARKLING

Bella Retta Prosecco Brut Italy	glass 125ml 9.50 bottle 750ml 39.00
------------------------------------	--

RED

Shoryu Merlot Corvina Easy Drinking and Fruity - Italy	glass 125ml 6.20 glass 175ml 7.50 bottle 750ml 27.00
Turno De Noche Malbec Gently Spicy & Mellow - Argentina	glass 125ml 7.30 glass 175ml 8.30 bottle 750ml 34.00
Les Versant Pinot Noir IGP Light & Fruity - France	glass 125ml 8.30 glass 175ml 9.30 bottle 750ml 38.00

PLUM WINE

Gekkeikan Umeshu Kyoto enticing aromas of ripe plums with a deep, sweet / sour flavour	glass 75ml 6.50 with soda 7.50 bottle 450ml 35.00
---	---

SHOCHU

distilled alcohol native to kyushu island. made from sweet potato, rice, buckwheat or barley, shoryu serves shochu made from sweet potato / enjoy mixed with hot or iced water, straight, or on the rocks

Kyoya Kanro Sweet Potato, Miyazaki	glass 75ml 5.20 bottle 900ml 54.00
Kirishima Black Sweet Potato, Kagoshima	glass 75ml 8.30 bottle 900ml 72.00

SOFT DRINKS

Spring Water	330ml 2.60
still / sparkling	750ml 5.10
Coke / Diet Coke	330ml 3.60
Aloe Juice	500ml 4.20
Apple / Orange / Pineapple Juice	3.80
Ramune Soda	200ml 4.20
original / yuzu / strawberry	
Melon Soda	500ml 5.20
sweet melon flavored carbonated drink	
Punchy Drinks ^(ve)	250ml 4.90
natural, gluten free, low calories drink	
blood orange & cardamom / cucumber, yuzu & rosemary /	
peach, ginger & chai	
Schweppes	200ml 3.80
ginger ale / lemonade	
Schweppes	150ml 3.70
tonic / slim tonic / soda	

TEA

Sencha from Kyushu	hot / iced 3.80
Genmai from Kyushu	3.90
brown rice and green tea	
Hoji	hot / iced 3.80
roasted green tea	
Soba	4.10
buckwheat tea decaffeinated & no calories	
Gyokuro	4.50
premium green tea	
Oolong	hot / iced 3.90
Jasmine	4.40
Yuzu Tea	4.40
our own bespoke blend of jasmine tea, green tea, lemongrass	
and lemon & yuzu peel	
Matcha	hot / iced 4.70
our own freshly stone ground green tea	
Matcha Latte	hot / iced 4.90

(s) spicy (v) vegetarian (ve) vegan

please note all our vegan menu items are made from 100% vegan ingredients however, they may be produced in areas where non vegan ingredients are handled. for information about allergens in our dishes please ask a member of staff. an optional 12.5% service charge will be added to your bill



SHORYU COFFEE & DESSERTS

UESHIMA COFFEE COMPANY - KOBE 1933 -

since its humble beginnings in the port of kobe in 1933, ueshima coffee company has been perfecting its craft. the finest quality beans are precision roasted under the supervision of japanese coffee masters to provide coffee that is characteristically smooth, low in acidity and bold in flavour.

Espresso s 2.90
 espresso shot, rich, bold and balanced d 3.90

Americano 3.70
 long black coffee, the japanese style, rich and balanced

Cappuccino 3.90
 espresso with textured milk, rich and creamy

Latte 3.90
 espresso with steamed milk, smooth and indulgent

ORIGINAL DESSERTS

Matcha Cheesecake 6.90

Chocolate Mochi Brownie 6.90
 served warm with vanilla ice cream

Mochi 1 pc 2.90
 matcha / mango / matcha dark chocolate / mixed 3pcs 7.50

Mochi Ice Cream 1 pc 2.95
 mango & passion fruit / 3pcs 8.00
 vegan chocolate miso & cookie dough (ve) / mixed 8pcs 19.00

Ice Cream 2 scoops 6.00
 matcha / sesame / chocolate miso / vegan mango (ve) / mixed

Yuzu Sorbet (ve) 2 scoops 6.00

(s) spicy (v) vegetarian (ve) vegan

please note all our vegan menu items are made from 100% vegan ingredients however, they may be produced in areas where non vegan ingredients are handled. for information about allergens in our dishes please ask a member of staff. an optional 12.5% service charge will be added to your bill



SHORYU
KIDS MENU
 7.90



Edamame (ve)
 hakata yuzu, sea salt



- choose one -

Mini Shoryu Ganso Tonkotsu Ramen

or

Mini White Natural Ramen (ve)

or

Chicken Karaage & White Rice

or

Chicken Yakitori 2pcs & White Rice

rich 12-hour pork broth ramen comes topped with char siu bbq pork belly, rich orange yolk nitamago egg, kikurage mushrooms, spring onion, red ginger, nori seaweed

our unique tonyu soy milk, miso, konbu & shiitake broth, atsugae tofu, kikurage mushrooms, menma bamboo shoots, spring onion, tender broccoli, nori seaweed

soy marinated japanese fried chicken karaage and japanese white rice

chicken thigh with teriyaki glaze and japanese white rice



- choose one -

Matcha Ice Cream

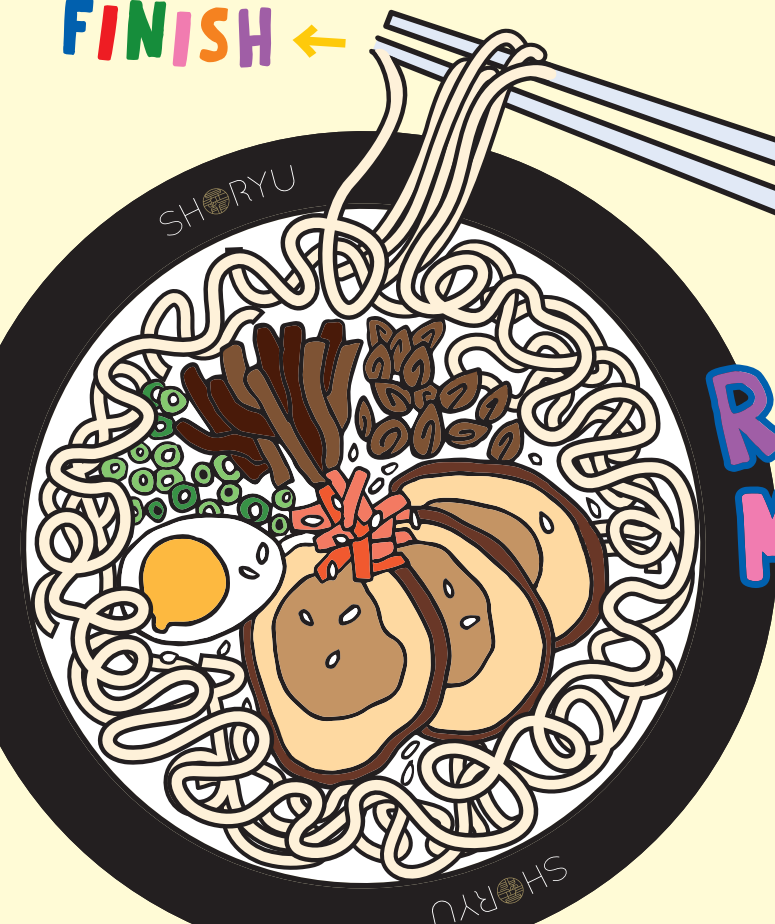
or

Chocolate Miso Ice Cream

or

Vegan Mango Ice Cream (ve)

FINISH ←



RAMEN MAZE

← **START**



(ve) vegan
 please note all our vegan menu items are made from 100% vegan ingredients however, they may be produced in areas where non vegan ingredients are handled. for information about allergens in our dishes please ask a member of staff. **our kids set menu is available for children 11 years and under.** an optional 12.5% service charge will be added to your bill