

OUR STORY

IRRASHAI!

it all started when our founders, tak tokumine and kanji furukawa, opened the doors to the first shoryu ramen in 2012. born from a deep love (and lifelong obsession) with the rich, silky tonkotsu ramen of their hakata hometown, our ramen is rooted in tradition and crafted from recipes passed down through generations. each bowl is a love letter to southern japan, slow-simmered, soul-warming, and made to be savoured. it's in our bones



TAK TOKUMINE KANJI FURUKAWA



scan to see photos of our dishes!



GET FREE RAMEN



join the shoryu club
 & unlock freebies the more you visit



instagram: @shoryu_ramen

tiktok: @shoryuramen



EXTRA TOPPINGS

customise your ramen or curry by adding some extra toppings

extra ramen toppings

char siu pork belly	3.9
rich orange yolk nitamago	2.9
atsuage tofu (ve)	2.7
menma (ve)	3.5
red ginger (ve)	1.5
nori (ve)	1.5
piri piri spicy sauce (s)(ve)	2

extra curry toppings

chicken katsu	1pc 3.9
char siu pork belly	3.9
chicken karaage	3pcs 6.5
prawn katsu	1pc 3.5
pumpkin korokke (v)	2.7
nitamago egg	2.9
broccoli	1.5
fukujinzuke pickles	0.5
extra rice	3.8

add a little extra!



CURRY & DONBURI



Shoryu Katsu Curry

the classic. a generous double portion of crispy chicken katsu with our rich japanese curry

Karaage Curry

soy-marinated japanese fried chicken with our 11-spice curry sauce

Prawn Katsu Curry

golden prawn katsu with our rich japanese curry

Pumpkin Korokke Curry (v)

crispy pumpkin croquettes with our classic curry sauce

SHORYU



RAMEN

our tonkotsu ramen is made the traditional way, a rich 12-hour pork bone broth, soy motodare stock, & hosomen noodles, made daily



CHOOSE YOUR NOODLE FIRMNESS



our head chef recommends KATAMEN

Shoryu Ganso Tonkotsu

our signature tonkotsu with char siu pork belly, gooey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion, & nori



Kotteri Hakata Tonkotsu

backstreet style, our signature ganso ramen as you'd find in Hakata, supercharged with a richer, thicker broth & double nitamago

Origin Tonkotsu

simplicity with three classic toppings: char siu pork belly, kikurage mushrooms, spring onion

Piri Piri Tonkotsu (s)

tonkotsu with heat: jalapeños, gochujang, char siu pork belly, gooey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion & nori

Dracula Tonkotsu

tonkotsu powered up with black garlic mayu, garlic chips, char siu pork belly, gooey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion & nori

Karamiso Tonkotsu (s)

spicy miso-infused tonkotsu with char siu pork belly, pak choi, gooey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion & nori



Chicken Katsu Curry Ramen (s)

rich curry tonkotsu, chicken katsu, pak choi, coriander, gooey orange yolk nitamago, menma, naruto, red ginger & nori

Kimchi King Prawn Tonkotsu (s)

fiery tonkotsu, juicy king prawns, punchy kimchi and beansprouts, gooey orange yolk nitamago, naruto, kikurage mushrooms, red ginger, spring onion & nori

Tantanmen "Chilli Miso" Tonkotsu (s)

previously called our Karaka Tan Tan. with chilli miso marinated minced pork, gooey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion & nori

Miso Wafu Chicken

creamy vegan tonyu miso broth with japanese fried chicken, kikurage mushrooms, spring onion, red ginger, and nori. chef recommends adding nitamago (2.90)

Vegan White Natural (ve)

vegan tonyu miso broth with atsuge tofu, kikurage, menma, spring onion, tenderstem broccoli & nori

Vegan Spicy White Natural (ve)

vegan tonyu miso broth with added spice for extra kick. with atsuge tofu, kikurage, menma, spring onion, tenderstem broccoli & nori

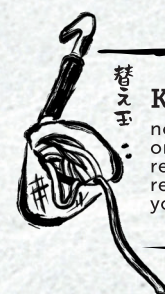


Kimchi King Prawn Natural (s)

fiery vegan tonyu miso broth with king prawns, punchy kimchi and beansprouts, gooey orange yolk nitamago, red ginger, kikurage, mushrooms, spring onion & nori

Shoryu Mazemen Noodle Salad

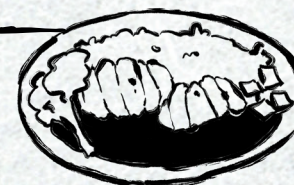
warm noodle salad tossed in our secret soy sauce blend. our thick futomen noodles are topped with char siu pork belly, cress, naruto, spring onion, nori, fried garlic & a sprinkle of bonito powder. served with a raw egg yolk for extra richness. prefer a gooey nitamago? just ask



Kaedama! 3.5

noodle lovers, this one's for you! ordering 'Kaedama' is the Japanese tradition of requesting extra hosomen noodles to enjoy with your remaining tonkotsu broth. order them in advance with your ramen, or ask for kaedama halfway through!

extra hungry? get extra noodles!



Curry Rice (v)

plain white rice with curry sauce, pickles and broccoli

Genki Don

japanese white rice with blowtorched char siu pork belly, gooey nitamago, shibazuke pickles, tenderstem broccoli, nori

Kakiage Don (ve)

japanese white rice with kakiage vegetable tempura, shibazuke pickles, tenderstem broccoli, nori



IZAKAYA SMALL PLATES

order a few to share!

inspired by Japanese izakaya, our small plates are made for sharing, snacking or enjoying alongside your ramen and curry. or make them the main event by ordering a table full of your favourites to share and enjoy together



Tetsunabe Pork Gyoza

pork and cabbage gyoza, seasoned with garlic, chives, onion & ginger. served sizzling in a cast iron skillet & yuzu kosho dipping sauce

Chicken Karaage

soy-marinated japanese-style fried chicken & japanese mayo for dipping



Takoyaki

crispy octopus balls, japanese mayo, okonomi sauce, bonito flakes, aonori seaweed, beni shoga



Spicy Loaded Takoyaki (s)

crispy octopus balls, loaded with jalapeños, spicy japanese mayo, okonomi sauce, bonito flakes, aonori seaweed, beni shoga

Kimchi (s)

spicy, tangy fermented cabbage with chilli and garlic

Broccoli Gomaee (ve)

tenderstem broccoli in a creamy, ground sesame dressing

Goma Kyuri Cucumber (s)(ve)

refreshing sliced cucumber, shichimi togarashi chilli, sesame, sea salt

Yamitsuki Cabbage (ve)

crunchy cabbage tossed in our soy umami dressing. viral 'addictive cabbage' that's impossible to stop eating

Wakame Seaweed & Green Leaf Salad (ve)

fresh salad, seaweed, zesty wasabi yuzu dressing

Edamame (ve)

sprinkled with kyushu yuzu salt

Steamed Rice (ve)

simple and fluffy, a classic sidekick

BAO BUNS

1pc 6.95 2pcs 13.5

Braised Pork Belly (s)

slow-braised pork belly, lettuce, cucumber, spicy sauce, japanese mayo



Spicy Chicken Karaage (s)

soy marinated fried chicken, lettuce, cucumber, coriander, spicy sauce

Pumpkin Korokke (s)(v)

pumpkin croquette, lettuce, cucumber, spicy sauce, japanese mayo



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

COCKTAILS

must-try

Yuzu Mojito

fresh strawberries, mint, lime, yuzu peel syrup, white rum & yuzushu over crushed ice



12.9

new

Awayuki "feathery snow"

our ancient doburoku sake meets creamy coconut milk in this smooth, lightly sweet winter serve, inspired by the soft, delicate beauty of freshly fallen snow. Served in your own sake carafe with a choice of sake cup

13.5

Dirty Lychee

smooth, mellow combination of lychee & nigori sake, with a dirty touch of rum

12.9

Tiki Passion

exotic rum blend, passion fruit, almond syrup & angostura bitters

12.9

Toki Highball

suntory toki whisky topped up with soda water

11.7

Yuzuroku Tonic

suntory roku gin served with tonic water & a touch of our signature yuzu peel syrup

12.5

Suntory -196

Lemon / Peach pre-mixed cocktail and a favourite in Japan. fruity & bold flavours. their unique 'freeze crush technology' create a refreshing shochu, vodka & soda drink

6.9

MOCKTAILS



Strawberry Lychee Virgin Mojito

lychee juice, fresh strawberries, mint, lime & sugar syrup

6.7



Yuzu Jasmine Tea

iced jasmine tea with yuzu peel syrup

6.7

Melon Cream Soda Float

iconic green melon soda topped with vanilla ice cream and a maraschino cherry. sweet & fizzy mocktail with all the nostalgic childhood vibes

6.9

WINE

House White

glass 175ml 7.9
bottle 29

House Rose

glass 175ml 7.9
bottle 29

House Red

glass 175ml 8.6
bottle 31

Vitelli Prosecco

a vibrant, effervescent italian prosecco with apple, hawthorn, wisteria, & elderflower

glass 175ml 9.6
bottle 32

BEER

in Japan we love having a beer with our bowl of ramen, kanpai!

Asahi Draft (5.0%)

served japanese style with super froth

1/2 pint 4.9
pint 7.5
pitchers (4 pints) 26

Sapporo Draft (4.9%)

1/2 pint 4.9
pint 7.5
pitchers (4 pints) 26



Asahi Super Dry (5.0%)

alcohol free beer

330ml 5.5

330ml 5.5

SAKE & JAPANESE SPIRITS



Nomikurabe Sake Flight £12

our bestselling sake tasting flight. discover three Japanese favourites with 35ml pours of refined junmai sake, smooth and slightly sweet nigori sake, and fruity, tangy umeshu plum wine. the perfect way to explore something new and find your favourite. if you've never tried sake before, this is the perfect place to start

ANCIENT SAKE

a limited batch, specially sourced, ancient sake. doburoku is considered the oldest style of sake, and is both traditional & rustic

Ancient Yamato Seaside Doburoku [Yuzu] (9%)

bright and refreshing in flavour this doburoku has a gentle aroma of yuzu. sweet and smooth, with tangy acidity, brewed from brown rice amazake with delicate white koji

glass 50ml 9
with soda 11
carafe 300ml 46
carafe 500ml 59

Ancient Yamato Seaside Doburoku [Cassis] (10%)

fragrant cassis brings bright acidity and gentle sweetness, layered over creamy rice notes. unfiltered and rich with lactic acid bacteria, yeast and koji

glass 50ml 9
with soda 11
carafe 300ml 46
carafe 500ml 59



a little dessert preview

SOMMELIER SELECTION

a selection of sakes and Japanese spirits, handpicked by our inhouse sake sommelier, Mimi Tokumine. when you order a carafe, choose your own sake cup from our beautiful selection

when ordering a 100ml glass, sake is served in the traditional Japanese mukkiri style, with overflowing sake poured into a glass set inside a masu box. 140ml served in total

Yamada Nishiki Karakuchi Junmai

Gekkeikan Brewery fresh and aromatic Junmai sake, made with premium Yamada Nishiki rice. full-bodied with a crisp finish, it pairs beautifully with tonkotsu ramen, rich soy-based dishes and fried favourites. best served chilled, room temperature & warm

mukkiri glass 100ml 10.5
carafe 300ml 20



Shiboritate Junmai Kojo

Kikumasamune Brewery award winning full-bodied sake from hyogo perfect with tonkotsu. tropical fruits and floral notes balanced by mild sweetness and crisp acidity, served chilled or room temperature

mukkiri glass 100ml 9.5
carafe 300ml 18.5
bottle 720ml 46

Horin Junmai Daiginjyo

Gekkeikan Brewery premium, award-winning sake crafted by Gekkeikan in Kyoto. sweet and aromatic, with notes of muscat grapes and an elegant sweetness. fresh, juicy and rich on the palate, it pairs beautifully with pork, seafood, salads and desserts. best served chilled, room temperature & gently warmed

bottle 300ml 45

Sayuri Nigori

Hakutsuru Brewery a beautiful, cloudy nigori sake, naturally sweet, fruity with mild rice undertone and a clean finish. creamy, smooth, and slightly textured due to the unfiltered rice particles, served chilled

glass 100ml 10
bottle 300ml 27

Kishu No Umeshu Shiro

Nakata Brewery great all round umeshu from wakayama, this is bright and fruity with juicy ume plum, apricot and peach aromas. gently sweet with a light soft, silky finish. served chilled, on the rocks or as a spritz

glass 50ml 6.7
with soda 7.9
bottle 300ml 28

Shiroku Junmai Yuzushu

Nakajima Brewery a cousin to umeshu, this liqueur made from yuzu is smooth, tangy and full of rich, mellow citrus flavour reminiscent of homemade lemonade or limoncello. served chilled, on the rocks or as a spritz

glass 50ml 6.9
with soda 8.2
carafe 300ml 34

Kuro Kirishima (shochu)

Miyazaki smooth & earthy sweet potato shochu with a sharp sourness from black koji. for shochu, you can add oyuwari (hot water mix), mizuwari (cold water mix), or rokku (on the rocks)

glass 50ml 6.5



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in accordance with 1995 weights and measurements act, the standard measure for sale on the premises is 50ml or multiple thereof. 125ml is available on request for all wines upon request. 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

MATCHA



Matcha

premium stone-ground tea from japan

hot / iced 4.7

Matcha Latte

earthy matcha green tea blended with smooth, creamy milk

hot / iced 4.9

Iced Strawberry Matcha Latte

iced matcha latte with muddled fresh strawberries & almond cordial

5.7

new

Iced Yuzu Matcha Latte

iced matcha latte with bright, citrusy yuzu jam

5.7

Matcha Latte Float

iced matcha latte topped with a scoop of vanilla ice cream

6.9

new

Inner Matcha Lab

our feel-good iced matcha blend with tropical pineapple, coconut & a fresh lime kick

6.7

Matcha Affogato

rich, hot matcha from Japan, poured over creamy vanilla ice cream

6

SOFT DRINKS

Mineral Water

still / sparkling

330ml 3.5
750ml 5.8

Coke / Coke Zero

330ml 3.95

Ramune Soda

original / yuzu / strawberry

200ml 4.6



must-try

Melon Soda

your new favourite drink. sweet and fizzy melon soda

5.7

Melon Cream Soda Float

iconic green melon soda topped with vanilla ice cream and a maraschino cherry. sweet, fizzy & nostalgic

6.9



TEA & COFFEE

Yuzu

our bestseller, and our own blend. with jasmine tea, green tea, lemongrass, lemon & yuzu peel

hot 4.6

Sencha Fukuoka Yame

green tea from yame (our chef's ancestral home town) mellow refreshing with a delicate sweetness

hot / iced 3.95

Genmai Fukuoka Yame

this roasted rice tea from yame has a nutty, toasty, smooth flavour

hot / iced 3.95

Oolong

smooth & floral with a balanced sweetness & roasted, nutty undertones

hot / iced 3.95

Espresso

s 3.2 d 4.3

Americano

our coffee is ueshima coffee, from kobe, japan

3.95

Cappuccino

4.2

Latte

hot / iced 4.2

Flat White

4.2