

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

HAKATA SET £29

RAMEN

shoryu ganso tonkotsu

white natural ramen (ve)

spicy natural ramen (ve)

miso wafu chicken

SIDE

chicken karaage 3pcs

takoyaki 4pcs

yamitsuki cabbage (ve)

DRINK

asahi super dry (5%) or (0.0%) 330ml

glass of house wine red / white (12.0%) 125ml

ramune soda 200ml original / yuzu / strawberry

sencha

DESSERT

mochi ice cream 2pcs

mango / vanilla / mixed

yuzu sorbet 2 scoops

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

GET FREE RAMEN



join the shoryu club

& unlock freebies the more you visit

instagram: @shoryu_ramen

tiktok: @shoryuramen

SHORYU

ラーメン 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



Origin Tonkotsu

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

14.9

Shoryu Ganso Tonkotsu

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

15.9



Kotteri Hakata Tonkotsu

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

16.9

Piri Piri Tonkotsu (s)

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

16.5

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

16.5



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

17.5



Chicken Katsu Curry Ramen (s)

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

18

Kimchi Prawn Tonkotsu (s)

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

17.9

Karaka Tan Tan Tonkotsu (s)

chilli miso marinated minced pork, gooey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion & nori

16.9

Kaedama

traditionally for tonkotsu. request refill noodles for your remaining soup

2.9

Miso Wafu Chicken

creamy vegan tonyu miso broth with japanese fried chicken, kikurage mushrooms, spring onion, red ginger, and nori. chef recommends adding nitamago (2.70)

14.9

Vegan White Natural (ve)

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

14.9

Vegan Spicy White Natural (ve)

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

15.9



Kimchi Prawn Natural (s)

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

17.5

Shoryu Mazemen

no broth ramen in our secret soy sauce blend. thicker futomen noodles topped with char siu pork belly, menma, naruto, spring onion, nori, fried garlic, & a sprinkle of bonito powder. served the traditional way with a raw egg yolk. prefer a gooey nitamago? just ask

15.9



certified side! perfect with ramen
ラーメンには餃子!

extra ramen toppings

char siu pork belly	3.8	red ginger (ve)	1.5
rich orange yolk nitamago	2.7	nori (ve)	1.5
atsuage tofu (ve)	2.7	kimchi (s)	4
menma (ve)	3.5	piri piri spicy sauce (s)(ve)	2

カレー CURRY

chef furukawa's 11-spice blend is the secret behind our rich japanese curry. served with pickles, tenderstem broccoli, & white rice



Shoryu Katsu Curry

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

15.9

Karaage Curry

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

15.5

Prawn Katsu Curry

golden prawn katsu with our rich japanese curry

15.5

Pumpkin Korokke Curry (v)

crispy pumpkin croquettes with our classic curry sauce

14.9



Curry Rice (s)

plain white rice with curry sauce, pickles and broccoli

9.9

extra curry toppings

chicken katsu	1pc 3.9	nitamago egg	2.7
char siu pork belly	3.8	kimchi (s)	4
chicken karaage	3pcs 6.5	broccoli	1.5
prawn katsu	1pc 3.5	fukujinzuke pickles	0.5
pumpkin korokke (v)	2.7	extra rice	3.8

IPPIN SMALL PLATES

order a few to share!

ippin means 'a little something extra.' enjoy these small plates as a starter, on the side, or to share



Edamame (ve) 5.5
sprinkled with kyushu yuzu salt

Tetsunabe Pork Gyoza 8.95
housemade pork, garlic chive and ginger gyoza, served sizzling in a cast-iron skillet & yuzu kosho dipping sauce

Chicken Karaage 8.95
soy-marinated japanese-style fried chicken & japanese mayo for dipping



Takoyaki 9.8
crispy octopus balls, japanese mayo, okonomi sauce, bonito flakes, aonori seaweed, beni shoga

Spicy Takoyaki (s) 10.8
crispy octopus balls, jalapeños, spicy japanese mayo, okonomi sauce, bonito flakes, aonori seaweed, beni shoga

Broccoli Gomaae (ve) 5.7
tenderstem broccoli in a creamy, ground sesame dressing

Goma Kyuri Cucumber (s)(ve) 5.5
refreshing sliced cucumber, shichimi togarashi chilli, sesame, sea salt

Yamitsuki Cabbage (ve) 4.5
crunchy cabbage tossed in our soy umami dressing. viral 'addictive cabbage' that's impossible to stop eating

Wakame Seaweed & Green Leaf Salad (ve) 6.7
fresh salad, seaweed, zesty wasabi yuzu dressing

Steamed Rice (ve) 3.8
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



DONBURI

japanese rice bowl stacked with meat or veg & tasty toppings

Genki Don 9.8
white rice, blowtorched char siu pork belly, gooey nitamago, shibazuke pickles, tenderstem broccoli, nori

Kakiage Don (ve) 9.8
white rice, kakiage vegetable tempura, shibazuke pickles, tenderstem broccoli, nori



(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

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

11.5

Yuzuroku Tonic

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

12.5

MOCKTAILS

Raspberry Tansansui

muddled fresh raspberries, handmade cordial & tonic water

6.7

new

Strawberry Lychee Virgin Mojito

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

6.7

new

Yuzu Jasmine Tea

iced jasmine tea with yuzu peel syrup

6.7

Matcha Detox

refreshing blend of pineapple juice, coconut syrup, fresh lime & matcha green tea

6.7



抹茶

worth the wait...
so save a
little space!



a little dessert preview

scan here for our instagram
profile, and to see photos &
videos of our dishes!

instagram: @shoryu_ramen
tiktok: @shoryuramen



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



Japanese Frozen Beer

(5.0%)
with a super iced head
served japanese style with super froth in a
chilled glass

1/2 pint 5.5
pint 7.7
pitchers (4 pints) 28

Asahi Super Dry

(5.0%)

330ml 5.5

Asahi Super Dry

(0.0%)
alcohol free beer

330ml 5.5

HAPPY HOUR

2 FOR £12
COCKTAILS OR BEER

MONDAY - THURSDAY, 3-6PM

T&Cs: valid on pints of regular beer (not frozen) or alcoholic cocktails, offer entitles the customer to two of the same drinks for £12, two beers, or two cocktails. Drinks cannot be mixed within the offer. Cannot be used with any other percentage discounts or offers.

ハッピー
アワー

WINE

House White

glass 125ml 6.9 glass 175ml 7.5
bottle 29

House Rose

glass 125ml 6.9 glass 175ml 7.9
bottle 29

House Red

glass 125ml 6.9 glass 175ml 8.2
bottle 31

Vitelli Prosecco

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

glass 125ml 9
bottle 32

SPIRITS

SHOCHU

Kuro Kirishima

Miyazaki
smooth & earthy sweet potato shochu with a sharp
sourness from black koji

glass 50ml 6

Suntory -196

Grapefruit / Lemon / Peach
fruity & bold flavours. their unique 'freeze crush technology'
create a refreshing shochu, vodka & soda drink

6.9

JAPANESE WHISKY

Suntory Toki

round & sweet blend with a refreshing citrus character
& a spicy finish

25ml 7.8

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

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SAKE

selected weekly by our expert in
house sake sommelier. when you order a
carafe, choose your own sake cup from
our beautiful selection of japanese pottery



Shiboritate Junmai Kojo

Kijumasamune 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

glass 100ml 8.5
bottle 300ml 24

Sayuri

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 or warm

glass 100ml 10
bottle 300ml 26



Kishu No Umesu 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 or as a spritz

glass 50ml 6.9
with soda 8.2
carafe 300ml 34

explore 3
styles of
sake

Nomikurabe Flight £11

three 35ml pours showcasing a variety
of popular sips. refined junmai sake,
slightly sweet and cloudy nigori sake
and tangy umeshu plum wine

enjoy a taste of each

MATCHA

Matcha

premium stone-ground tea from japan

hot / iced 4.7

Matcha Latte

hot / iced 4.9

Strawberry Matcha Latte

iced matcha latte with muddled fresh strawberries &
almond cordial

iced 5.5

new

Matcha Latte Float

iced matcha latte topped with a scoop of vanilla ice cream

iced 6.9

new

Matcha Affogato

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

6

SOFT DRINKS

Mineral Water

still / sparkling

330ml 3.3
750ml 5.8

Coke / Coke Zero

330ml 3.95

Ramune Soda

original / yuzu / strawberry

200ml 4.5



懐かしい
ビー玉入り
ラムネ

must-try

Melon Soda

your new favourite drink. sweet and fizzy melon soda

5.5

Melon Cream Soda Float

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

6.7

TEA & COFFEE

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

3.95

Hoji Fukuoka Yame

a bold green tea from yame, roasted over charcoal
with hints of caramel & chocolate

hot / iced 3.95

Yuzu

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

hot 4.4

Oolong

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

hot / iced 3.9

Espresso

s 3.2 d 4.3

Americano

3.95

Cappuccino

4.2

Latte

hot / iced 4.2

Flat White

4.2

our coffee is
ueshima coffee,
from kobe, japan
神戸の上島珈琲

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