

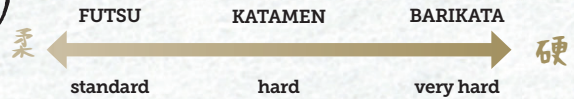
# SHORYU

## 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, from kyushu flour



choose your noodle firmness



### Shoryu Ganso Tonkotsu 14.90

our signature tonkotsu with slow-braised pork belly, goeey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion, & nori

### Kotteri Hakata Tonkotsu 15.90

our signature ganso ramen, supercharged with a richer, thicker broth & double nitamago

### Miso Tonkotsu 15.95

miso-infused tonkotsu with slow-braised kakuni pork belly, pak choi, goeey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion & nori

### Origin Tonkotsu 13.90

served with three classic toppings: slow-braised pork belly, kikurage mushrooms, spring onion

### Piri Piri Tonkotsu (s) 15.20

tonkotsu with heat: jalapeños, gochujang, slow-braised pork belly, goeey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion & nori

### Dracula Tonkotsu 15.50

tonkotsu powered up with black garlic mayu, garlic chips, slow-braised pork belly, goeey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion & nori

### Chicken Katsu Curry Ramen (s) 16.50

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

### Kimchi Prawn Tonkotsu (s) 16.90

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

### Karaka Tan Tan Tonkotsu (s) 15.50

chilli miso minced pork, goeey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion, & nori. no pork belly

### Kaedama Extra Noodles 2.50

traditionally for tonkotsu. request refill noodles for your remaining soup



### Vegan White Natural (ve) 14.90

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

### Vegan Spicy White Natural (ve) 15.90

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



### Yuzu Paitan (ve) 15.50

creamy, yuzu kosho infused vegan tonyu miso broth with ganmo tofu, pak choi, kikurage mushrooms, menma, spring onion, kizami yuzu peel & nori

### Miso Wafu Chicken 15.50

creamy vegan tonyu miso broth with japanese fried chicken, kikurage mushrooms, spring onion, red ginger, and nori. chef recommends adding nitamago (2.50)

### Kimchi Prawn Natural (s) 16.90

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



### Shoryu Mazemen 14.50

rich ramen in our secret soy sauce blend. thicker futomen noodles topped with slow-braised 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 goeey nitamago? just ask



### Karamiso Mazemen (s) 14.90

no broth ramen in a spicy onion-oil-infused miso dressing. thicker futomen noodles topped with karaage chicken, goeey orange yolk nitamago, naruto, spring onion, menma, fried garlic chips, nori, itokiri togarashi chilli & bonito powder

#### extra ramen toppings

slow braised pork belly	3.50	red ginger (ve)	1.50
rich orange yolk nitamago	2.50	nori (ve)	1.50
atsuaage tofu (ve)	2.50	kimchi (s)	3.50
menma (ve)	3.50	piri piri spicy sauce (s)(ve)	2.00

## 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 14.90

the classic. crispy chicken katsu with our rich japanese curry

### Shoryu Ganso Curry 14.90

our signature ramen toppings served curry style. slow-braised pork belly, nori, nitamago, naruto

### Prawn Katsu Curry 14.90

golden prawn katsu with our rich japanese curry

### Karaage Curry 14.90

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

### Karaka Curry (s) 14.90

chilli-miso-marinated minced pork, goeey nitamago, japanese curry sauce

### Pumpkin Korokke Curry (v) 14.40

crispy pumpkin croquettes with our classic curry sauce

#### extra curry toppings

chicken katsu	1pc 3.50	pumpkin korokke (v)	2.50
slow braised pork belly	3.50	nitamago egg	2.50
chicken karaage	3pcs 5.50	kimchi (s)	3.50
prawn katsu	1pc 2.50	extra rice	3.50

(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



# 一品 IPPIN / SMALL PLATES

order a few to share!  
一品はみんなで楽しむ

ippin means 'a little something extra.'

enjoy these small plates as a starter, on the side, or to share

perfect with ramen!

## Tetsunabe Pork Gyoza 6pcs 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 make it spicy £1 9.50

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

new

## Broccoli Gomaae (ve) 5.00

tenderstem broccoli in a creamy, ground sesame dressing

## Goma Kyuri Cucumber (s)(ve) 5.50

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

new

## Yamitsuki Cabbage (ve) 3.50

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

## Wakame Seaweed & Green Leaf Salad (ve) 6.50

fresh salad, seaweed, zesty wasabi yuzu dressing

## Edamame (ve) 5.50

steamed and sprinkled with kyushu yuzu salt

## Steamed Rice (ve) 3.50

simple and fluffy, a classic sidekick

# 二品 BAO BUNS 1pc 6.90 2pcs 12.00

## 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



# 三品 DONBURI



japanese rice bowl stacked with meat, veg & tasty toppings. these bowls mean business. you can customise yours by adding extra toppings

## Genki Don 8.50

white rice, blowtorched slow-braised pork belly, gooey nitamago, shibazuke pickles, tenderstem broccoli, nori

## Kakiage Don (ve) 8.50

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

# 四品 TEA & COFFEE

## Matcha hot / iced 4.70

freshly stone-ground tea from shizuoka

## Sencha Fukuoka Yame hot / iced 3.95

green tea from yame (our chef's ancestral home town) that's mellow but refreshing with its delicate natural sweetness

## Genmai Fukuoka Yame 3.95

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

## Hoji Fukuoka Yame hot / iced 3.95

a bold green tea from yame, roasted over charcoal with hints of caramel & an almost chocolatey kick

## Yuzu hot / iced 4.40

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

## Oolong hot / iced 3.90

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

## Jasmine 4.40

floral & fragrant jasmine with a soft green tea base

new

## Black Sesame Latte hot / iced 4.50

black sesame blended with frothy milk. unique, smooth and sweet

## Matcha Latte hot / iced 4.90

iced matcha latte with muddled fresh strawberries & almond cordial



## Strawberry Matcha Latte iced 5.00

iced matcha latte with muddled fresh strawberries & almond cordial

## Espresso ueshima ☉ ☉ s 3.20 d 4.30

## Americano ueshima 3.95

## Cappuccino ueshima ☉ 4.00

## Latte ueshima 4.00

our coffee is ueshima coffee, from kobe, japan

# 五品 SHORYU DESSERTS

ask us about our dessert secret

## Matcha Rollcake 6.90

lighter-than-air matcha sponge rolled with subtly sweet matcha cream  
add a scoop of icecream 2.00

## Matcha Crepe Cake 9.90

delicate, layered crepes with a rich matcha flavour  
add a scoop of icecream 2.00

## Yuzu Chocolate Cheesecake 8.50

creamy chocolate cheesecake with a zesty yuzu twist. add a scoop of icecream 2.00

## Yuzu Sorbet (ve) 2 scoops 6.00

## Little Moons Mochi Ice Cream 1 pc 3.40

vanilla / mango 3pcs 9.25

## Ice Cream 2 scoops 6.00

vanilla / matcha / black sesame / chocolate miso / vegan mango (ve) / mixed

# 六品 SOFT DRINKS

## Spring Water 330ml 2.90

still / sparkling 750ml 4.90

## Coke / Coke Zero 330ml 3.95

## Ramune Soda 200ml 4.50

## Melon Soda 500ml 5.30

## Melon Cream Soda Float 6.30

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



カクテル

## COCKTAILS

MUST TRY

## Yuzu Mojito

fresh strawberries, mint, lime, homemade yuzu syrup, bacardi white rum &amp; yuzushu over crushed ice



12.50

## Dirty Lychee

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

12.50

## Blue Nami

inspired by hokusai's iconic "the great wave off kanagawa". this vibrant concoction combines yuzu sake, roku gin &amp; blue curacao, finished with a splash of sweet melon soda

11.00

## Tiki Passion

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

12.50

## Tokai Highball

suntory toki whisky topped up with soda water

11.50

## Umesky Highball

suntory toki blended with umeshu, topped up with soda water

11.50

## Yuzuroku Tonic

suntory roku gin served with tonic water &amp; a touch of our signature handmade yuzu syrup

12.50

## The Nashi Drops

sweet &amp; fruity mix with junmai sake, pear vodka, apricot brandy &amp; passion fruit

11.00

## Ichigo Sawa

shochu &amp; fresh strawberries topped with soda

8.50

## HAPPY HOUR

ALL COCKTAILS 8.00

2 PINTS 10

MONDAY - THURSDAY, 4-7PM



new

## Suntory-196

Grapefruit / Lemon

fruity &amp; bold flavours. their unique 'freeze crush technology' create a refreshing shochu, vodka &amp; soda drink premixed cocktails, not included in happy hour

6.90

## Shima Sake Spritzers

Yuzu &amp; Elderflower / Plum &amp; Hibiscus / Lychee &amp; Geen Tea if you have never tried sake, these spritzers are a great introduction to it premixed cocktails, not included in happy hour

7.50

シリアル

## MOCKTAILS

## Raspberry Tansansui

fruity mix of fresh raspberries, our handmade cordial &amp; tonic water

6.50

## Yuzu Jasmine Tea

iced jasmine tea &amp; handmade yuzu syrup

6.50

## Matcha Detox

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

6.50

ビール

## BEER

## Kirin Nama Draft (4.6%)

1/2 pint 4.90 pint 6.90  
pitchers 24.00

## Japanese Frozen Beer

with a super iced head served japanese style with super froth in a chilled glass

1/2 pint 5.00 pint 7.00  
pitchers 24.00

## Asahi Super Dry

330ml 5.00

## Asahi Super Dry (0.0%)

alcohol free beer

330ml 5.00

酒

## SAKE



## Gassan Junmai Sasara Tsuki

Yamagata

elegant, fruity notes of pear &amp; melon. clean, crisp, can be served at any temperature

glass 100ml 7.20  
bottle 300ml 19.00

## Kikumamasune Junmai Kojo

Hyogo

dry and fruity junmai from hyogo. soft pear &amp; melon notes, served chilled

glass 100ml 8.50  
bottle 300ml 24.00

## Kikusui Perfect Snow Nigori

Niigata

creamy texture &amp; sweet rice flavour. rich, smooth, can be served chilled or warm

glass 100ml 10.00  
bottle 300ml 26.00

## Nakajima Shiroku Yuzushu

Gifu

vibrant &amp; refreshing yuzushu with a punchy citrus flavour, floral notes &amp; served chilled

glass 50ml 6.00  
with soda 7.00  
bottle 500ml 49.00

## Hakutake Umepon

japanese plum wine. refreshing blend of tart ume plum &amp; sweet dekopon satsuma juice, chilled or with ice

glass 50ml 5.00  
with soda 6.00  
bottle 300ml 26.00

ワイン

## WINE



## WHITE

## Errzuriz Sauvignon Blanc

crisp chilean pour with lively citrus &amp; passionfruit, green apple, &amp; herbal notes

glass 175ml 7.50  
bottle 29.00

## Esporao Bico Vinho Verde

refreshing &amp; zingy with bright citrus notes &amp; a touch of green apple

glass 175ml 8.50  
bottle 32.00

## ROSÉ

## Rubini Pinot Grigio Rosato

tart rose with notes of wild flowers, vanilla, &amp; strawberry. delicate fruity flavours

glass 175ml 6.90  
bottle 26.00

## RED

## Vita Sangiovese

soft and supple with red fruit flavours, a hint of violet, and a smooth finish

glass 175ml 6.90  
bottle 27.00

## Shoryu Merlot Corvina

easy drinking and fruity

glass 175ml 9.00  
bottle 35.00

## SPARKLING

## Vitelli Prosecco

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

glass 175ml 8.00  
bottle 29.00

スピリッツ

## SPIRITS



## SHOCHU

## Kuro Kirishima

Miyazaki

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

glass 50ml 5.00  
bottle 900ml 72.00

## JAPANESE GIN

## Suntory Roku

50ml 8.50

## JAPANESE WHISKY

## Suntory Toki

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

25ml 7.00

## Nikka

from the barrel, rich with notes of cinnamon, orange &amp; vanilla from the bourbon cask

25ml 9.50

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

# SHORYU

## BUN MONDAY

パンマンデー

月曜限定



### 2 Buns for 8

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 an optional 12.5% service charge will be added to your bill.

# SHORYU

## TAKOYAKI TUESDAY

たこ焼きチューズデー

火曜限定



### 5.95

make it spicy +£1  
when you buy any ramen or curry

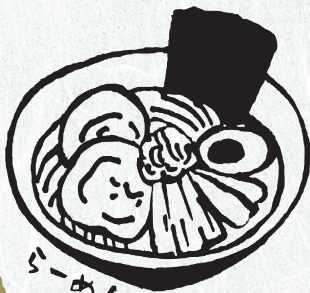
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# SHORYU

## EARLY BIRD RAMEN

アーリバードラーメン

平日早割



MON-THURS  
3-5PM

### 10.00

Shoryu Ganso Tonkotsu or White Natural Ramen (ve)



(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

## EXPRESS LUNCH

side + ramen + drink

### 20.00

MON - FRI  
UNTIL 3PM

side

- Edamame (ve)
- Braised Pork Belly Bun (s)
- Spicy Chicken Karaage Bun (s)
- Pumpkin Korokke (s)(v)

ramen

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

drink

- Any Coffee
- Spring Water 330ml still / sparkling
- Asahi Super Dry (0.0%) 330ml

お得な昼食セット  
月々全15時まで



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