

## 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

トッピング

## 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!

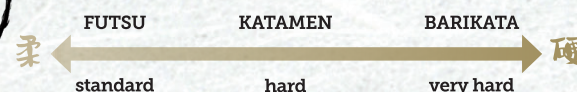
# SHORYU

## 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



our head chef recommends KATAMEN

### Shoryu Ganso Tonkotsu 15.5

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

### Kotteri Hakata Tonkotsu 16.9

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

### Origin Tonkotsu 14.5

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

### Piri Piri Tonkotsu (s) 15.9

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

### Dracula Tonkotsu 16.5

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) 17.5

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) 17.9

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

### Kimchi King Prawn Tonkotsu (s) 17.5

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) 16.5

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

### Vegan White Natural (ve) 15.9

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

### Vegan Spicy White Natural (ve) 16.9

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

### Miso Wafu Chicken 14.9

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

### Kimchi King Prawn Natural (s) 16.9

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 15.9

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

extra hungry? get extra noodles!

### 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!

We can't offer kaedama for futomen or udon noodle dishes

## うどん UDON

### Wakame Udon 9.9

classic and traditional udon noodles in tsuyu bonito broth, wakame, kamaboko

### Vegetable Kakiage Udon 12.5

udon noodles in tsuyu bonito broth, crisp shredded vegetable tempura and spring onion, kamaboko

### Prawn Tempura Udon 13.9

udon noodles in tsuyu bonito broth, crisp prawn tempura, spring onion, kamaboko

### Beef Sukiyaki Udon 16.5

udon noodles in tsuyu bonito broth, soy marinated beef sukiyaki, spring onion, kamaboko

## カレー & DONBURI

### Shoryu Katsu Curry 15.9

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

### Karaage Curry 14.9

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

### Prawn Katsu Curry 16.9

golden prawn katsu with our rich japanese curry

### Pumpkin Korokke Curry (v) 14.9

crispy pumpkin croquettes with our classic curry sauce

### new Curry Rice (v) 10.7

plain white rice with curry sauce, pickles and broccoli

### Genki Don 10.5

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

### Kakiage Don (ve) 10.5

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 8.95

pork and cabbage gyoza, seasoned with garlic, chives, onion & ginger. 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 9.5

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



### Spicy Loaded Takoyaki (s) 10.5

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

### Kimchi (s) 5.5

spicy, tangy fermented cabbage with chilli and garlic

### 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) 4.7

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

### Edamame (ve) 5.5

sprinkled with kyushu yuzu salt

### 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

(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 4.5  
pint 6.9  
pitchers (4 pints) 25

## Sapporo Draft (4.9%)

1/2 pint 4.5  
pint 6.9  
pitchers (4 pints) 25

new

## 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 7.9  
pitchers (4 pints) 28

## Asahi Super Dry (5.0%)

330ml 5.5

## Asahi Super Dry (0.0%)

alcohol free beer

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

explore 3 styles of sake

## 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



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

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



new

## 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

焼酎

(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

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

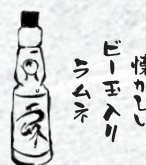
## Coke / Coke Zero

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