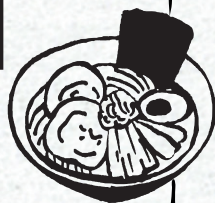


SHORYU

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, gooey 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, gooey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion & nori

Origin Tonkotsu 13.50

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, gooey 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, gooey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion & nori

Chicken Katsu Curry Ramen (s) 15.95

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

Kimchi Prawn Tonkotsu (s) 16.90

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

Karaka Tan Tan Tonkotsu (s) 15.50

chilli miso minced pork, gooey 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 atsugae 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 atsugae tofu, kikurage, menma, spring onion, tenderstem broccoli & nori

new

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, gooey orange yolk nitamago, red ginger, kikurage, mushrooms, spring onion & nori



Shoryu Mazemen 14.50

no broth 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 gooey nitamago? just ask

new

Karamiso Mazemen (s) 14.90

no broth ramen in a spicy onion-oil-infused miso dressing. thicker futomen noodles topped with karaage chicken, gooey 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
atsugae 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, gooey 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



IPPIN / SMALL PLATES

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

8.95

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

new

Broccoli Gomaee (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)

4.95

steamed and sprinkled with kyushu yuzu salt

Steamed Rice (ve)

3.50

simple and fluffy, a classic sidekick



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



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



TEA & COFFEE

Matcha

freshly stone-ground tea from shizuoka

hot / iced 4.70

Sencha Fukuoka Yame

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

hot / iced 3.95

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



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



SHORYU DESSERTS



ask us about our dessert secret

new

Matcha Rollcake

6.90

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

2.00

new

Matcha Crepe Cake

9.90

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

2.00

new

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



SOFT DRINKS

Spring Water

still / sparkling

330ml 2.90

750ml 4.90

Coke / Coke Zero

330ml 3.95



Ramune Soda

original / yuzu / strawberry

200ml 4.50

Melon Soda

sweet melon flavored carbonated drink

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 & yuzushu over crushed ice



12.50

Dirty Lychee

smooth, mellow combination of lychee & 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 & blue curacao, finished with a splash of sweet melon soda

11.00

Tiki Passion

exotic rum blend, passion fruit, almond syrup & 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 & a touch of our signature handmade yuzu syrup

12.50

The Nashi Drops

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

11.00

Ichigo Sawa

shochu & fresh strawberries topped with soda

8.50

HAPPY HOUR

ALL COCKTAILS 8.00

2 PINTS 10

MONDAY - THURSDAY, 4-7PM



ハッピーアワー

new

Suntory-196

Grapefruit / Lemon

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

6.90

Shima Sake Spritzers

Yuzu & Elderflower / Plum & Hibiscus / Lychee & 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

ドリンク

MOCKTAILS

Raspberry Tansansui

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

6.50

Yuzu Jasmine Tea

iced jasmine tea & handmade yuzu syrup

6.50

Matcha Detox

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

6.50

ビール

BEER

Asahi Draft (5.0%)

served japanese style with super froth

1/2 pint 4.50 pint 6.90
pitchers 24.00

Kirin Nama Draft (4.6%)

1/2 pint 4.50 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 & melon. clean, crisp, can be served at any temperature

glass 100ml 7.20
bottle 300ml 19.00

Kikumasamune Junmai Kojo

Hyogo

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

glass 100ml 8.50
bottle 300ml 24.00

Kikusui Perfect Snow Nigori

Niigata

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

glass 100ml 10.00
bottle 300ml 26.00

Nakajima Shiroku Yuzushu

Gifu

vibrant & refreshing yuzushu with a punchy citrus flavour, floral notes & 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 & 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 & passionfruit, green apple, & herbal notes

glass 175ml 7.50
bottle 29.00

Esporao Bico Vinho Verde

refreshing & zingy with bright citrus notes & 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, & 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, & elderflower

glass 175ml 8.00
bottle 29.00

スピリッツ

SPIRITS



SHOCHU

Kuro Kirishima

Miyazaki

smooth & 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 VODKA

Suntory Haku

clean & soft with subtle notes of sweet rice, a hint of citrus, and a smooth, velvety finish

50ml 8.00

JAPANESE WHISKY

Suntory Toki

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

25ml 7.00

Nikka

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

25ml 9.50

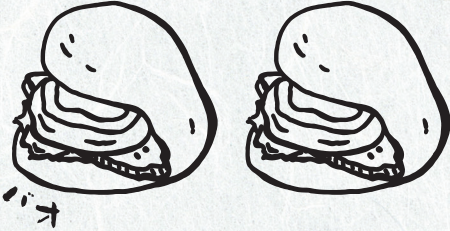
in accordance with 1995 weights and measurements act, the standard measure for sale on the premises is 50ml or multiple thereof. all spirits are served in measures of 50ml and upon request in measures of 25ml. smaller measures for wines and spirits are available upon request. should you have any allergies 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

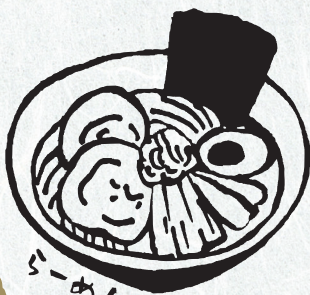
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SHORYU

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・金・土・日・祝まで



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