

# 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

誕生秘話

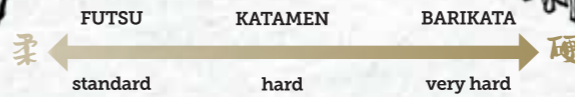
# SHORYU

## 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** 14.9  
simplicity with three classic toppings: char siu pork belly, kikurage mushrooms, spring onion

**Shoryu Ganso Tonkotsu** 15.9  
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

**Piri Piri Tonkotsu (s)** 16.5  
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)** 18  
rich curry tonkotsu, chicken katsu, pak choi, coriander, gooey orange yolk nitamago, menma, naruto, red ginger & nori

**Kimchi Prawn Tonkotsu (s)** 17.9  
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)** 16.9  
chilli miso marinated minced pork, gooey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion & nori

**Kaedama** 2.9  
traditionally for tonkotsu. request refill noodles for your remaining soup

**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 (2.70)

**Vegan White Natural (ve)** 14.9  
vegan tonyu miso broth with atsugae tofu, kikurage, menma, spring onion, tenderstem broccoli & nori

**Vegan Spicy White Natural (ve)** 15.9  
vegan tonyu miso broth with added spice for extra kick. with atsugae tofu, kikurage, menma, spring onion, tenderstem broccoli & nori

**Kimchi Prawn Natural (s)** 17.5  
fiery vegan tonyu miso broth with prawns, punchy kimchi and beansprouts, gooey orange yolk nitamago, red ginger, kikurage, mushrooms, spring onion & nori

**Shoryu Mazemen** 15.9  
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



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
atsugae 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** 15.9  
the classic. a generous double portion of crispy chicken katsu with our rich japanese curry

**Karaage Curry** 15.5  
soy-marinated japanese fried chicken with our 11-spice curry sauce

**Prawn Katsu Curry** 15.5  
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 (s)** 9.9  
plain white rice with curry sauce, pickles and broccoli

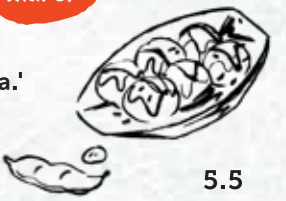
### extra curry toppings

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** 9.8  
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

**Prawn Tempura** 4pcs 11.5  
light and crispy prawns, grated daikon, ginger, tempura dipping sauce

**Broccoli Gomaee (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

## 博多セット HAKATA SET £29

includes 3 courses, and a drink

<b>RAMEN</b>	<b>DRINK</b>
shoryu ganso tonkotsu	asahi super dry (5%) or (0.0%) 330ml
white natural ramen (ve)	glass of house wine red / white (12.0%) 125ml
spicy natural ramen (ve)	ramune soda 200ml original / yuzu / strawberry
miso wafu chicken	sencha

<b>SIDE</b>	<b>DESSERT</b>
chicken karaage 3pcs	mochi ice cream 2pcs
takoyaki 4pcs	mango / vanilla / mixed
yamitsuki cabbage (ve)	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

# 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

## 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

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

Sapporo Draft (4.9%)

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.

# WINE

## House White

glass 125ml 6.9 glass 175ml 7.9  
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 (S) 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

glass 100ml 8.5  
bottle 300ml 24

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

## Sayuri

Hakutsuru Brewery

glass 100ml 10  
bottle 300ml 26

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

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

## 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 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