

a seasonal menu created by our head chef, Kanji san (that's him below!) inspired by his memories of Japanese winters, cosy izakaya and tables filled with warming food. a little taste of winter in Japan, to warm us up during these colder months



our new
seasonal
dishes



the word 'koyomi' means calendar in Japanese, a reflection of passing days, changing seasons and the rhythms of the year. our Koyomi Menu follows the autumn and winter seasons, inspired by the flavours, dishes & traditions of Japan's colder months

KOYO MI



MAIN
COURSES

Wagyu Soy Ramen £25

slow-simmered wagyu beef in a deep soy broth, served with thick futomen noodles, bean sprouts, spring onions, garlic, and a raw egg. warming, deeply comforting & made for colder days

Nikomi Wagyu Tsukemen £22

slow simmered wagyu, in a rich demi-glace sauce, with thick futomen noodles for dipping (tsukemen-style). finished with parmesan and classic ramen toppings & served alongside Japanese white rice, traditionally given, to soak up every last drop



和牛醤油
ラーメン

煮込み
和牛
つけ麺

SIDES



芽
キ
ヤ
ベ
ツ
の
天
ぷ
ら

Miso Aubergine Dengaku £12

sticky, sweet aubergine roasted with rich white miso and sprinkled with parmesan. a warming and comforting Japanese favourite, traditionally enjoyed in izakaya



茄子の
味噌
田楽

Brussels Sprout Tempura £8

a British winter favourite, served Japanese style. crispy brussels sprout tempura drizzled with a little truffle oil and served with salt and pepper for dipping. even sprout haters might be converted by this one, and they're a Shoryu team favourite



SHARER

JFC bucket £20

our famous Japanese Fried Chicken karaage, served by the bucket and made for sharing. inspired by Japan's much-loved festive tradition of eating fried chicken on Christmas day. but you don't need to wait until Christmas... ours is here all autumn and winter, and adds a bit of nostalgic fun to your meal



J
F
C
バ
ケ
ツ
ト

DRINKS



Tsukikage £13.5
Shadow of the Moon
(cocktail)

rum, cassis doburoku, fresh lime, soda, mint & warming cinnamon. (contains alcohol)

Fuyuikoi £7
Roasted Tea & Winter Citrus
(mocktail)

Yame hojicha tea, yuzu, orange, tonic & aromatic star anise (no alcohol)

冬
想
い

If opting for the Wagyu Winter Set Menu, it is available all day every day, and can't be used or stacked with percentage discount offers. Dishes can only be selected from the dishes shown here. Dine-in only. should you have any allergies or intolerances, please do ask a member of staff who will be more than happy to assist. an optional service charge of 12.5% will be added to your bill.

ORDER IT
YOUR WAY

季節の
ご馳走

you can order and enjoy any dish from our seasonal Koyomi menu individually. or if you want to explore multiple dishes you can enjoy them as part of our **WAGYU WINTER SET**

choose one main + one side + one drink		
冬	£37 with a mocktail	和牛
	£43 with a cocktail	

JFC bucket not included in the set