

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

EMBARGO

instagram: @shoryu_ramen

tiktok: @shoryuramen



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!



CURRY & DONBURI



Shoryu Katsu Curry

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

Karaage Curry

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

Prawn Katsu Curry

golden prawn katsu with our rich japanese curry

Pumpkin Korokke Curry (v)

crispy pumpkin croquettes with our classic curry sauce



HALAL

15.9

15.5

16.9

14.9



Curry Rice (v)

plain white rice with curry sauce, pickles and broccoli

Genki Don

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

Kakiage Don (ve)

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

10.7

10.5

10.5



SHORYU



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

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



Kotteri Hakata Tonkotsu

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

Origin Tonkotsu

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

Piri Piri Tonkotsu (s)

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

Dracula Tonkotsu

tonkotsu powered up with black garlic mayu, garlic chips, char siu pork belly, goey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion & nori

Karamiso Tonkotsu (s)

spicy miso-infused tonkotsu with char siu pork belly, pak choi, goey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion & nori



Chicken Katsu Curry Ramen (s)

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

Kimchi King Prawn Tonkotsu (s)

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

Tantanmen "Chilli Miso" Tonkotsu (s)

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

15.9

17.5

14.9

16.5

17

17.5

18.5

18

16.9

Miso Wafu Chicken

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

Vegan White Natural (ve)

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

Vegan Spicy White Natural (ve)

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

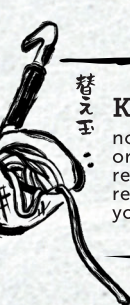


Kimchi King Prawn Natural (s)

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

Shoryu Mazemen Noodle Salad

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 goey nitamago? just ask



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!

extra hungry? get extra noodles!



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

pork and cabbage gyoza, seasoned with garlic, chives, onion & ginger. served sizzling in a cast iron skillet & yuzu kosho dipping sauce

8.95

Chicken Karaage

soy-marinated japanese-style fried chicken & japanese mayo for dipping

8.95



Takoyaki

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



9.8

Spicy Loaded Takoyaki (s)

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

10.8



Prawn Tempura

light and crispy prawns, grated daikon, ginger, tempura dipping sauce



4pcs 11.9

Kimchi (s)

spicy, tangy fermented cabbage with chilli and garlic

5.5

Broccoli Gomaee (ve)

tenderstem broccoli in a creamy, ground sesame dressing

5.7

Goma Kyuri Cucumber (s)(ve)

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

5.5

Yamitsuki Cabbage (ve)

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

4.7

Wakame Seaweed & Green Leaf Salad (ve)

fresh salad, seaweed, zesty wasabi yuzu dressing

6.7

Edamame (ve)

sprinkled with kyushu yuzu salt

5.5

Steamed Rice (ve)

simple and fluffy, a classic sidekick

3.8

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

