

SHORYU LATE NIGHT MENU

9PM - 11PM MONDAY - SATURDAY

SAKE

Gensen Sozai bottle 300ml ~~13.20~~ 12.50
Junmai
Gekkeikan, Kyoto
chilled / room temp / warm
a natural, crystal clear junmai sake with a full-bodied
mouth and dry taste

Nigori Sake bottle 500ml ~~25.00~~ 22.00
Cloudy Sake
Gekkeikan, Kyoto
chilled
fruity aroma, balanced and easy to drink. japanese
scientists have proven nigori sake helps lower cholesterol

Gekkeikan Daiginjo bottle 720ml ~~35.60~~ 33.00
Gekkeikan, Kyoto
chilled / room temp
fruity aroma and refreshing finish

Nouvelle bottle 720ml ~~37.00~~ 35.00
Tokubetsu Honjozo
Gekkeikan, Kyoto
chilled / warm
awarded the monde selection gold medal for four
consecutive years (2008 - 2011), fine quality ingredients
with a clear and light taste

Kikizake Sake Flight 3 servings of 35ml each ~~7.50~~ 5.00
Gekkeikan Yamadanishiki - Junmai Karakuchi (15% abv)
Gekkeikan Nouvelle - Tokubetsu Honjozo (14.5 % abv)
Gekkeikan Tarusake - Speciality Style (14.5% abv)

WINE

WHITE

Murviedro Fauno bottle 750ml ~~18.00~~ 17.00
Sauvignon Blanc
Fruity & Refreshing - Spain

Piattini Pinot Grigio, IGT bottle 750ml ~~21.00~~ 22.00
Dry & Zesty - Italy

SPARKLING

Terra Serena Prosecco bottle 750ml ~~30.00~~ 25.00
Italy

RED

Borsao Garnacha bottle 750ml ~~19.00~~ 18.00
Soft & Fruity- Spain

Mucho Mas Merlot bottle 750ml ~~23.00~~ 22.00
Fresh & Juicy - Chile

DESSERT

Matcha Soft Serve 3.00

SHOCHU

distilled alcohol native to Kyushu island. made from sweet
potato, rice, buckwheat or barley, Shoryu serves shochu
made from sweet potato / enjoy mixed with hot or iced
water, straight, or on the rocks

Bizai bottle 750ml ~~40.25~~ 38.00
Barley,
Gekkeikan, Kyoto

PLUM WINE

Kobai bottle 750ml ~~35.00~~ 26.00
Gekkeikan, Kyoto
house plum wine, enticing aromas of ripe plums with a
smooth sweet finish

BEER & CIDER

Kirin Nama Draft (4.6%) 1/2 pint ~~3.40~~ 2.90
served japanese style with super froth
in a chilled glass pint ~~5.20~~ 5.00

Camden Pale Ale Draft (4.0%) 1/2 pint ~~3.30~~ 2.80
pint ~~5.30~~ 5.00

Asahi Super Dry (5.0%) 330ml ~~4.30~~ 3.60

JAPANESE WHISKY

25ml

Nikka From The Barrel ~~7.00~~ 5.20

COCKTAILS

Negroni ~~10.00~~ 7.00
bombay gin, campari, red vermouth

Yuzu Mojito ~~11.00~~ 9.00
fresh strawberries, mint, lime, homemade yuzu syrup,
bacardi white rum and yuzu umeshu over crushed ice

Gin and Tonic 6.00

MOCKTAILS

Mojito Loves Calpico! ~~5.00~~ 3.00
virgin mojito with calpico

Zen Detox 3.00
a refreshing and detoxifying concoction of lime, mint,
pineapple juice and matcha green tea powder

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

an optional 12.5% service charge will be added to your bill

Oxford 04122018

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TO START

SIDES

- Hakata Tetsunabe Gyoza 6pcs ~~7.00~~ 5.00
- Chicken Karaage ~~7.50~~ 4.00
soy marinated chicken
- Takoyaki ~~7.50~~ 6.00
deep fried diced octopus balls, japanese mayo, takoyaki brown sauce, bonito flakes, aonori
- Tiger Prawn Tempura ~~9.50~~ 6.00
- Assorted Veg Tempura (v) ~~8.50~~ 5.00
aubergine tempura, sweet potato tempura, tender broccoli tempura, vegetable croquette served with curry salt

RICE

- Chicken Katsu Curry ~~11.50~~ 8.00
crispy breaded chicken breast, katsu curry sauce, steamed white rice and japanese pickles
- Onigiri ~~2.50~~ 1.50
white or brown rice filled with japanese pickles and mentaiko caviar

SHORYU BUNS

- BBQ Pork Bun (s) 1pc ~~4.50~~ 3.00
char siu bbq pork belly, hirata sauce, japanese mayo
- Chicken Karaage Bun (s) 1pc ~~4.50~~ 3.00
soy marinated chicken karaage with japanese mayo
- Halloumi Bun (s)(v) 1pc ~~4.50~~ 3.00
grilled halloumi and avocado with japanese mayo
- Prawn Tempura Bun (s) 1pc ~~5.50~~ 4.00
tiger prawn tempura with special japanese spicy mayo sauce

RAMEN NOODLES

noodle firmness: futsuu standard / katamen hard / barikata very hard / konaotoshi submerged briefly to remove flour dust only

TONKOTSU

rich 12-hour pork broth ramen comes topped with char siu barbecue pork belly, nitamago egg, kikurage mushrooms, spring onion, sesame, ginger, nori seaweed

Shoryu Ganso Tonkotsu ~~11.90~~ 10.00
our signature ramen with added fried shallots

Origin Tonkotsu ~~10.00~~ 9.00
simplicity, just 3 classic toppings: char siu barbecue pork belly, kikurage mushrooms, spring onion

Kotteri Hakata Tonkotsu ~~12.90~~ 10.00
a richer, thicker, meatier tonkotsu broth, double nitamago egg

Dracula Tonkotsu ~~12.90~~ 10.00
power up tonkotsu with caramelised black garlic mayu, garlic chips

Piri Piri Tonkotsu (s) ~~12.90~~ 10.00
extra heat, jalapeños, top secret spicy gochujang sauce

VEGETARIAN

White Natural (ve) ~~11.90~~ 10.00
our unique tonyu soy milk, miso, kombu konbu & shiitake broth, atsugae fried tofu, kikurage mushrooms, spring onion, menma bamboo shoots, nori seaweed

Spicy Vegetarian (s)(ve) ~~12.90~~ 10.00
white natural with added spicy miso sauce, tender broccoli and garlic mayu

SPECIALS

Miso Wafu Chicken ~~12.90~~ 10.00
our unique tonyu soy milk, white miso, shiitake mushroom & kombu soy broth, chicken karaage, kikurage mushrooms, nori seaweed, spring onion, ginger

Curry Ramen ~~12.90~~ 10.00
rich curry-soy pork broth, chicken karaage, nitamago egg, nori seaweed, menma bamboo shoots, naruto fish cake, spring onion, ginger

(s) spicy (v) vegetarian (ve) vegan
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