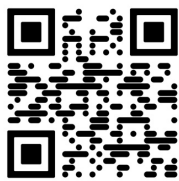


ONLINE MENU AVAILABLE

Scan to see our menu on your phone

- FULL MENU -



- CHINESE MENU -



微信扫码，看中文菜单

Become a shoryu master at home!



These kits come with everything you need to turn yourself into a ramen master and make awesome Shoryu at home - all you have to do is follow the steps.

Order your kit from
www.shoryuramen.com

COVID-19

Protecting our customers and staff in our restaurants

The safety and well-being of our customers, and our staff is our utmost priority at Shoryu Ramen. We're continuing to follow official guidance from the UK Government and Public Health England carefully to ensure a safe dining environment for all our customers.

To help stop the spread of COVID-19, we have the following safety measures implemented:

Social Distancing

To help with social distancing in the restaurant, some seats will be out of use to provide safe eating spaces for our customers.

Contactless Payments

To help protect customers & staff we prefer contactless payments but will take cash payments too.

Staff & Customer Screens

We have installed screens to help protect our staff and customers.

Temperature Checking

Customer temperatures will be checked on arrival to ensure the safety of others.

Cleaning Stations

Please use the antibacterial gel provided on entry to the restaurant and at your table to help protect others.

Extra Cleaning

While continuing to maintain high standards of food safety, the restaurant team have increased hand washing, table wipe downs after each diner, will sanitise menus after each use & regularly clean PDQ machines and customer touch points.

Staff Health

All team members will complete health questionnaires and temperature checks prior to beginning work & wear PPE as required.

Condiments & Cutlery

Condiments and cutlery will be given out with your meal to help reduce infection, if you need anything else please let us know.

Customer Numbers

To help social distancing we will limit the number of diners to help maintain a safe dining environment.

Contact Tracing

To ensure the safety of our staff and customers we will ask you to complete mandatory contact tracing details to be able to dine at our restaurant, this doesn't need to be completed for takeaway orders. There will be occasions where we will only take bookings.

NOODLES

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

TONKOTSU RAMEN

rich 12-hour pork broth ramen comes topped with char siu bbq pork belly, nitamago burford brown egg, kikurage mushrooms, spring onion, red ginger, nori seaweed

Shoryu Ganso Tonkotsu 12.90
our signature ramen

Kotteri Hakata Tonkotsu 13.90
a richer, thicker, meatier tonkotsu broth, double nitamago egg

Kimchi Seafood Tonkotsu (s) 15.40
fiery kimchi tonkotsu broth with prawns, scallops, squid, seasoned beansprouts, naruto fish cake

Piri Piri Tonkotsu (s) 13.90
extra heat, jalapeños, top secret spicy gochujang sauce

Dracula Tonkotsu 13.80
power up tonkotsu broth with caramelised black garlic mayu, garlic chips

Karaka Tan Tan Tonkotsu (s) 13.80
tonkotsu broth with a twist - rich & spicy minced pork, marinated in white miso, garlic and chiu chow chilli oil (no char siu bbq pork belly, no sesame)

Origin Tonkotsu 11.50
simplicity, just 3 classic toppings: char siu bbq pork belly, kikurage mushrooms, spring onion

VEGETARIAN RAMEN

White Natural (ve) 12.90
our unique tonyu soy milk, miso, konbu & shiitake broth, atsuaage fried tofu, kikurage mushrooms, menma bamboo shoots, spring onion, tender broccoli, nori seaweed

SPECIAL RAMEN

Miso Wafu Chicken 13.80
our unique tonyu soy milk, white miso, shiitake mushroom & konbu soy broth, chicken karaage, kikurage mushrooms, spring onion, red ginger, nori seaweed

Chicken Katsu Curry Ramen (s) 14.40
rich curry-soy pork broth, chicken katsu, pak choi, coriander, nitamago egg, menma bamboo shoots, naruto fish cake, red ginger, nori seaweed

Kimchi Seafood Natural (s) 15.80
fiery kimchi white natural broth, prawns, scallops, squid, nitamago egg, kikurage mushrooms, nori seaweed, spring onion, seasoned beansprouts

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Kaedama Extra Noodles 2.00
request refill noodles for your remaining soup

EXTRA TOPPINGS

Char Siu BBQ Pork Belly 2.80	Atsuage Fried Tofu (ve) 2.00	Red Ginger (ve) 0.80	Kimchi (s) 3.00
Nitamago Burford Brown Egg 2.00	Menma Bamboo Shoots (ve) 2.80	Nori Seaweed (ve) 1.00	Piri Piri Spicy Sauce (s)(ve) 1.00

SIDES

Hakata Tetsunabe Gyoza 6pcs 8.25

Chicken Karaage 8.00
soy marinated chicken

Takoyaki 8.00
deep fried diced octopus balls, japanese mayo, takoyaki brown sauce, bonito flakes, aonori

Spicy Takoyaki (s) 8.40
deep fried diced octopus balls, takoyaki brown sauce, bonito flakes, aonori with special japanese spicy mayo sauce

Edamame (ve) 4.50
hakata yuzu, sea salt

SHORYU BUNS

BBQ Pork Bun (s) 1pc 4.90
char siu bbq pork belly, iceberg lettuce, 2pcs 8.80
cucumber, hirata sauce with japanese mayo

Chicken Karaage Bun (s) 1pc 4.90
soy marinated chicken karaage, iceberg lettuce, 2pcs 8.80
cucumber, hirata sauce with japanese mayo

Pumpkin Croquette Bun (s)(v) 1pc 4.90
pumpkin croquette, iceberg lettuce, 2pcs 8.80
cucumber, hirata sauce with japanese mayo

TAKOYAKI TUESDAY

Enjoy a side of Takoyaki for just £4.95 with any ramen every Tuesday

T&C's: Get a side of Takoyaki for £4.95 when you purchase any ramen every Tuesday. This offer can not be used with any other discounts, student, NHS, or staff, set menus.

RICE

Chicken Katsu Curry 11.90
white rice, crisp panko breaded chicken breast, chef's speciality curry sauce, japanese pickles and salad garnish

Pumpkin Croquette Curry (v) 11.90
white rice, pumpkin croquette, chef's speciality curry sauce, mixed salad and japanese pickles

BUN MONDAY

Buy 1 get 1 free every Monday when you buy any main

- Choose from -

BBQ Pork Bun (s) / Chicken Karaage Bun (s) / Pumpkin Croquette Bun (s)(v)

T&C's: Buy one shoryu bun, get a second free. Valid all day Monday. Minimum order of 1 main (any ramen) needed to redeem bun offer. Different fillings per pair may be chosen. The cheapest bun will be free. Not valid in conjunction with any other offer. This offer is valid at selected branches. Find out more at www.shoryuramen.com/deals

(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

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

— < BEER & CIDER > —

Kirin Nama Draft (4.6%) 1/2 pint 3.50
served japanese style with super froth in a chilled glass pint 5.50

Asahi Draft (5.2%) 1/2 pint 3.80
served japanese style with super froth in a chilled glass pint 6.30

Asahi Super Dry (5.2%) 330ml 4.50

Kirin Cider 290ml 5.50

— < CRAFT BEER > —

Hitachino Nest White Ale (5.5%) 330ml 6.00
belgian style beer, refreshingly hopped and mild

— < PLUM WINE > —

Kobai glass 75ml 5.80
Gekkeikan, Kyoto with soda 6.30
house plum wine, enticing aromas of ripe plums with a smooth sweet finish bottle 750ml 40.00

— < 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

Bizan glass 75ml 5.10
Barley, Gekkeikan, Kyoto bottle 720ml 45.00

Kirishima Black glass 75ml 6.80
Sweet Potato, Kagoshima bottle 900ml 65.00

— < WHITE > —

Murviedro Fauno glass 125ml 4.80
Sauvignon Blanc glass 175ml 5.80
Fruity & Refreshing - Spain bottle 750ml 22.50

Piattini Pinot Grigio, IGT glass 125ml 5.50
Dry & Zesty - Italy glass 175ml 6.50
bottle 750ml 26.50

Cuveé De Brieu Viognier glass 125ml 6.50
Fruity & Aromatic - France glass 175ml 7.50
bottle 750ml 30.00

— < ROSÉ > —

Mirabello Pinot Grigio Rose glass 125ml 4.80
Fresh & Subtly Fruity - Italy glass 175ml 5.80
bottle 750ml 23.00

— < SPARKLING > —

Terra Serena Prosecco glass 125ml 8.00
Italy bottle 750ml 30.00

Terra Serena Rose Spumante glass 125ml 8.50
Italy bottle 750ml 32.00

— < RED > —

Borsao Garnacha glass 125ml 5.00
Soft & Fruity - Spain glass 175ml 6.00
bottle 750ml 23.00

Turno De Noche Malbec glass 125ml 6.50
Gently Spicy & Mellow - Argentina glass 175ml 7.50
bottle 750ml 29.00

Cuvee De Brieu Pinot Noir glass 125ml 8.00
Light & Fruity - France glass 175ml 9.00
bottle 750ml 34.00

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— < SAKE > —

Gekkeikan Gensen Sozai glass 100ml 5.50
 Junmai bottle 300ml 15.00
 Kyoto

chilled / room temp / warm
 a natural, crystal clear junmai sake with a full-bodied
 mouth and dry taste

Gekkeikan Tarusake glass 100ml 5.80
 Kyoto

chilled / room temp / warm
 japanese cedar gives a spicy nose with a hint of seaweed

Gekkeikan Sparkling Sake Utakata bottle 285ml 16.00
 Kyoto

chilled
 sweet yet refreshingly light

Gekkeikan Nigori glass 100ml 6.00
 Cloudy Sake bottle 300ml 18.00
 Kyoto bottle 720ml 37.00

chilled
 fruity aroma, balanced and easy to drink. japanese
 scientists have proven nigori sake helps lower cholesterol

Gekkeikan Kome To Mizu glass 100ml 6.50
 Junmai bottle 720ml 40.00
 Kyoto

chilled / room temp / warm
 fruity and mellow taste with a clean, dry finish

Gekkeikan Daiginjo glass 100ml 6.80
 Kyoto bottle 720ml 45.00

chilled / room temp
 fruity aroma and refreshing finish

Gekkeikan Tokusen glass 100ml 9.00
 Honjozo bottle 720ml 55.00
 Kyoto

chilled / room temp / warm
 gold medal iwc 2018. full bodied sake with an umami filled
 balance on the palate. silky and smooth finish

Gekkeikan Denshou glass 100ml 11.50
 Junmai Ginjo carafe 300ml 30.00
 Kyoto

chilled / room temp
 palate-cleansing with a refreshing aftertaste and a fruit -
 like aroma

Gekkeikan Horin glass 100ml 13.00
 Junmai Daiginjo bottle 300ml 35.00
 Kyoto bottle 720ml 75.00

chilled / room temp
 mellow & full bodied, 5 times monde selection grand gold
 medal winner

Kikizake Sake Flight 7.50

3 servings of 35ml each

gekkeikan brewery based in kyoto, japan has been
 making sake since 1637 and is the chosen sake of the
 japanese imperial household 3 servings of 35ml each.

Gekkeikan Tarusake (15%)
 Speciality Style

this sake is rich in taste and refreshing cedar flavour

Gekkeikan Gensen Sozai (14%)
 Junmai

a natural, crystal clear junmai sake with a full-bodied
 mouth and dry taste

Gekkeikan Tokusen (16.5%)
 Honjozo

this sake has an umami filled balance with silky
 and smooth finish

— < SPIRITS > —

JAPANESE WHISKY

25ml

Nikka Red 6.00

Nikka Black 6.00

Suntory Toki 6.00

Nikka From The Barrel 7.00

Yamazaki 12.00
 12years

WHISKY

25ml

Jack Daniel's 4.00

Jameson 4.00

Johnnie Walker Black Label 5.00

Laphroaig 6.80
 10years

Talisker 7.00
 10years

VODKA

50ml

Ketel One 6.00

Suntory Haku 7.00

Belvedere 9.00

Grey Goose 9.50

GIN

50ml

Suntory Roku 6.00

Bombay 6.00

Tanqueray 6.00

Hendrick's 8.00

Jinzu Gin 8.50

Kinobi Japanese Gin 10.00

TEQUILA

50ml

Gran Centenario 9.00

Don Julio Anejo 15.50

BRANDY

30ml

Calvados 4.50

Courvoisier Xo 18.00

RUM

25ml

Havana Club 5.50
 7years

JAPANESE RUM

25ml

Cor Cor Red 8.00

Cor Cor Green 10.00

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SHORYU ORIGINAL COCKTAILS

- limited Edition -

Ichiji 9.00
suntory roku gin, aperol and sour mix

Yuzu Mojito 10.00
fresh strawberries, mint, lime, homemade yuzu syrup, bacardi white rum and yuzu umeshu over crushed ice

Dirty Lychee 9.00
smooth, mellow combination of lychee and nigori sake, with a dirty touch of rum

Tiki Passion 9.00
exotic blend of japanese rum and coconut rum, passion fruit, almond syrup and angostura bitters

Cedroni 9.00
japanese twist on the classic negroni with campari, martini rosso, tarusake and benedectine

Shochu Sour 8.00
sweet potato shochu and fresh sour mix

COCKTAILS

Aperol Spritz 9.00
aperol, prosecco, merchant's heart soda

Toki Highball 9.50
suntory toki whisky topped up with and merchant's heart soda and lemon zest

Espresso Martini 10.00
kahlúa coffee liqueur, vodka, white cocoa liqueur and cold espresso

Pornstar Martini 10.00
vodka, passoa liqueur, passion fruit puree, homemade vanilla syrup, prosecco

MOCKTAILS

Fresh Strawberry Calpico 5.00

Yuzu Jasmine Tea 5.50
iced jasmine dragon pearl tea and handmade yuzu syrup

Matcha Detox 5.50
refreshing blend of pineapple juice, coconut syrup, fresh lime and matcha green tea

SOFT DRINKS

Spring Water 330ml 2.80
still / sparkling 750ml 5.00

Coke / Diet Coke 330ml 3.30

Aloe Juice 500ml 3.00

Apple / Orange / Pineapple Juice 3.30

Ramune Soda 200ml 3.50

Calpico hot / iced 3.50
a refreshing, light fructose & calcium drink, similar to yakult a japanese favourite

Merchant's Heart 200ml 3.20
tonic / soda / ginger ale / hibiscus

TEA

Sencha from Kyushu hot / iced 3.50

Genmai from Kyushu 3.80
brown rice and green tea

Hoji hot / iced 3.50
roasted green tea

Soba 3.80
buckwheat tea decaffeinated & no calories

Gyokuro hot 3.80
premium green tea

Oolong hot / iced 3.80

Jasmine pearl 3.80
lily 4.20

Matcha hot / iced 4.20
our own freshly stone ground green tea

Matcha Latte hot / iced 4.50

COFFEE

Americano 3.00

Latte 3.50

Cappuccino 3.50

Espresso s 2.50
d 3.50

Espresso Macchiato s 2.60
d 3.60

ORIGINAL DESSERTS

Matcha Cheesecake 5.90

Matcha Tiramisu 5.90

Mochi 1 pc 2.00
matcha / mango / matcha dark chocolate 3pcs 5.00

Melon Pan Ice Cream 1 scoop 4.50
matcha / sesame / chocolate chips +0.50
chocolate miso /
vegan salted caramel miso (ve)

Ice Cream 2 scoops 4.50
matcha / sesame / yuzu / chocolate miso /
vegan mango (ve) / vegan salted caramel miso (ve) / mixed

Yuzu Sorbet (ve) 2 scoops 5.00