

TO START

SIDES

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| Hakata Tetsunabe Gyoza | 3pcs 4.00 6pcs 7.00 |
| Edamame (ve) hakata yuzu, sea salt | 3.90 |
| Chicken Karaage soy marinated goosnargh chicken | 7.50 |
| Salt and Pepper Chicken Wings deep fried chicken wings with lemon | 8.00 |
| Takoyaki deep fried diced octopus balls, japanese mayo, takoyaki brown sauce, bonito flakes, aonori | 6.90 |
| Soft Shell Crab Tempura | 9.50 |
| Tiger Prawn Tempura | 9.50 |
| Ginger Salmon Tatsutaage | 7.50 |
| Shoryu Sharing Platter for 2 people: crisp goosnargh chicken karaage, fluffy prawn tempura and broccoli mixed plate | 14.00 |
| Shishito Padron Peppers (ve) hakata yuzu, sea salt | 7.00 |
| Black Sesame Tofu (ve) with sweet miso sauce, tenderstem broccoli | 6.50 |
| Goma Kyuri Cucumber (s)(ve) | 4.50 |
| Enoki Butter (v) stir-fried enoki mushroom with butter, ponzu & spring onion | 6.80 |
| Kaisen Enoki Butter stir-fried enoki mushroom, salmon & scallop with butter, ponzu and spring onion | 9.90 |
| Spicy Mentaiko Caviar (s) | 5.00 |
| Wakame Seaweed Salad (ve) | 4.90 |

JUMBO HAKATA YAKITORI

price per skewer

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|---|-----------------|
| Yotsumi Chicken Thigh goosnargh chicken with teriyaki glaze | 3.00 |
| Negima Chicken Thigh goosnargh chicken with spring onion | 3.00 |
| Tsukune goosnargh chicken meatball with teriyaki glaze | 3.50 |
| Beef Teriyaki | 5.50 |
| Wagyu Beef highly prized, tender, fat marbled beef with teriyaki glaze | 2 skewers 12.00 |
| Duck Teriyaki goosnargh duck | 2 skewers 8.00 |

SHORYU BUNS

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| BBQ Pork Bun (s) char siu bbq pork belly with japanese mayo | 1pc 4.50 2pcs 8.00 |
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| Chicken Karaage Bun (s) soy marinated chicken karaage with japanese mayo | 1pc 4.50 2pcs 8.00 |
| Halloumi Bun (s)(v) grilled halloumi and avocado with japanese mayo | 1pc 4.75 2pcs 8.00 |
| Pumpkin Croquette Bun (v) pumpkin croquette, iceberg lettuce, cucumber, hirata sauce, japanese mayo | 1pc 4.50 2pcs 8.00 |
| Prawn Tempura Bun tiger prawn tempura with japanese mayo | 1pc 5.50 2pcs 10.00 |
| Wagyu Burger wagyu beef, iceberg lettuce, gherkins, dried shallots, tomato, yakiniku sauce with japanese mayo | 1pc 8.50 |

YAKIMONO

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|---|-----------|
| Salmon Teriyaki | 11.00 |
| Black Cod Misoyaki | 19.00 |
| Ika Sugatayaki whole grilled squid | 10.90 |
| Unagi Eel with teriyaki glaze | 9.00 |
| Atsuage Fried Tofu with teriyaki glaze | 2pcs 3.00 |

SASHIMI

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| Salmon | 7pcs 9.90 |
| Tuna | 7pcs 10.90 |
| Tuna & Salmon Sashimi salmon 5pcs / tuna 5pcs | 15.00 |

RICE

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|---|------|
| Shoryu Genki Don white or brown rice, char siu barbecue pork belly, mentaiko caviar, ontama sous-vide egg, pickles, nori seaweed | 7.30 |
| Char Siu Takana Don white rice, pickled mustard greens, bbq pork | 3.00 |
| Onigiri white or brown rice filled with japanese pickles and mentaiko caviar | 2.50 |
| Steamed Rice (ve) white / brown | 2.50 |

(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

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
our signature ramen with added fried shallots

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

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

Kimchi Seafood Tonkotsu (s) 14.50
fiery kimchi broth, prawns, scallops, squid, nitamago egg, kikurage mushrooms, nori seaweed, spring onion, seasoned beansprouts, sesame, fried shallots

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

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

Karaka Tan Tan Tonkotsu (s) 12.90
tonkotsu with a twist - rich & spicy minced pork, marinated in white miso, garlic and chiu chow chilli oil (no char siu barbecue pork belly, no sesame)

VEGETARIAN

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

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

SPECIALS

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

Green Curry Ramen (s) 12.90
hot green curry, chicken karaage, menma, nitamago, red chilli, lime

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

Kaedama Extra Noodles 2.20
request refill noodles for your remaining soup

EXTRA TOPPINGS

Char Siu Barbecue Pork Belly 2.50

Ontama Sous-Vide Egg (v) 2.50

Nitamago Burford Brown Egg 2.50

Atsuage Fried Tofu (v) 2.00

Menma Bamboo Shoots (ve) 2.50

Nori Seaweed (ve) 1.00

Red Ginger (ve) 2.00

Yuzu (s)(ve) 1.00

Takana Mustard Greens (s)(ve) 2.50

Kimchi (s) 3.00

Piri Piri Spicy Sauce (s)(ve) 1.00

Free Shichimi 7 spice by request

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

Tarusake glass 100ml 4.80
Gekkeikan, Kyoto
chilled / room temp / warm
rich and mellow on the palate with elegant cedar
aromatics. this sake is aged in cedar barrels made from the
revered yoshino cedar

Kome To Mizu No Sake glass 100ml 5.10
Junmai bottle 720ml 24.00
Gekkeikan, Kyoto
chilled / room temp / warm
fruity and mellow taste with a clean, dry finish

Nigori Sake glass 100ml 5.50
Cloudy Sake bottle 300ml 13.00
Gekkeikan, Kyoto bottle 500ml 25.00
chilled
fruity aroma, balanced and easy to drink. japanese
scientists have proven nigori sake helps lower cholesterol

Josen glass 100ml 5.70
Gekkeikan, Kyoto bottle 720ml 30.00
chilled / room temp / warm
natural fragrance and a mild, umami style flavour

Gekkeikan Daiginjo glass 100ml 6.00
Gekkeikan, Kyoto bottle 720ml 35.60
chilled / room temp
fruity aroma and refreshing finish

Nouvelle glass 100ml 6.50
Tokubetsu Honjozo bottle 720ml 37.00
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

Horin glass 100ml 12.30
Junmai Daiginjo bottle 300ml 25.00
Gekkeikan, Kyoto bottle 720ml 56.00
chilled / room temp
mellow & full bodied, 5 times monde selection grande gold
medal winner

Sparkling Sake Utakata bottle 285ml 12.00
Gekkeikan, Kyoto
chilled
sweet yet refreshingly light flavour

Hakurosuishu glass 100ml 15.00
Junmai Daiginjo bottle 720ml 70.00
Yamagata
chilled
2009 iwc trophy sake. silky touch to the palate and rich taste
gives you relax. fresh and clean taste induce your next sip

PLUM WINE

Kobai glass 75ml 5.10
Gekkeikan, Kyoto with soda 5.60
house plum wine, enticing
aromas of ripe plums
bottle 750ml 35.00
with a smooth sweet finish

Kirei Umeshu glass 75ml 5.60
Gekkeikan, Kyoto bottle 300ml 15.00
smooth tasting plum wine with added youthful collagen

BEER

Kirin Nama Draft (4.6%) 1/2 pint 3.10
served japanese style with super froth
in a chilled glass pint 5.20

Kirin Frozen (4.6%) 1/2 pint 3.10
served with a -5 degrees frozen whipped top
in a chilled glass pint 5.20

Kirin Ichiban (4.6%) 330ml 4.30

CRAFT BEER

Hitachino Nest White Ale (5.5%) 330ml 5.60
belgian style beer, refreshingly hopped and mild

Hitachino Nest Classic Ale (7.0%) 330ml 5.80
classic ale, medium bodied with a sweet bitter taste

Coedo Beniaka (7.0%) 330ml 6.50
rich and deep flavoured premium slow-aged lager

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 Clear glass 75ml 4.20
Rice, bottle 720ml 40.25
Gekkeikan, Kyoto

Satsuma glass 75ml 4.80
Shiranami Black bottle 900ml 43.50
Sweet Potato,
Kagoshima

Kirishima Black glass 75ml 5.90
Sweet Potato, bottle 900ml 52.80
Kagoshima

WINE

SPIRITS

WHITE

Murviedro Fauno
Sauvignon Blanc
Fruity & Refreshing - Spain

glass 125ml 4.50
glass 175ml 5.50
bottle 750ml 22.50

Piattini Pinot Grigio, IGT
Dry & Zesty - Italy

glass 125ml 5.40
glass 175ml 6.40
bottle 750ml 26.50

Cuveé De Brieu Viognier
Fruity & Aromatic - France

glass 125ml 6.20
glass 175ml 7.20
bottle 750ml 29.80

The Next Big Thing
Chardonnay
Tangy & Moreish - Australia

bottle 750ml 32.00

Cuvee Amelie Pic Poul
Zesty & Tarty - France

bottle 750ml 35.00

ROSÉ

Trashumante Rose
Floral & Tropical - Spain

glass 125ml 4.00
glass 175ml 5.00
bottle 750ml 22.50

Domaine La Barbotaine
Sancerre
Light & Fruity - France

glass 125ml 8.00
glass 175ml 9.00
bottle 750ml 38.50

SPARKLING

Terra Serena Prosecco
Italy

glass 150ml 8.00
bottle 750ml 30.00

RED

Borsao Garnacha
Soft & Fruity- Spain

glass 125ml 4.70
glass 175ml 5.70
bottle 750ml 23.00

Mucho Mas Merlot
Fresh & Juicy - Chile

glass 125ml 5.60
glass 175ml 6.60
bottle 750ml 26.80

Turno De Noche Malbec
Gently Spicy & Mellow - Argentina

glass 125ml 6.50
glass 175ml 7.50
bottle 750ml 29.00

Cuvee De Brieu Pinot Noir
Light & Fruity - France

bottle 750ml 33.00

Roccapia Chianti
Medium Body & Black, Forest Fruits - Italy

bottle 750ml 36.00

JAPANESE WHISKY

25ml

Nikka From The Barrel

7.00

Yamazaki
12years

12.00

Hakushu
12years

15.00

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

SOFT DRINKS

| | |
|---|-----------------|
| Mineral Water | 330ml 2.50 |
| still / sparkling | 750ml 4.50 |
| Coke / Diet Coke | 330ml 3.10 |
| Coconut Water | 250ml 4.90 |
| Aloe Juice | 500ml 3.00 |
| Apple Juice | 3.30 |
| Ramune Soda | 3.20 |
| Orange / Lemonade | 4.00 |
| Calpico | hot / iced 3.50 |
| a refreshing, light fructose & calcium drink, similar to yakult, a japanese favourite | |
| Fentimans | 125ml 2.80 |
| tonic (slim and regular), soda, ginger ale, ginger beer | |

TEA

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| Green Tea from Kyushu | hot / iced 3.50 |
| Genmai Cha Tea from Kyushu | 3.80 |
| brown rice and green tea | |
| Hoji Cha Tea | hot / iced 3.50 |
| roasted green tea | |
| Soba Cha Tea | 3.80 |
| buckwheat tea decaffeinated & no calories | |
| Gyokuro Green Tea | hot 3.80 |
| premium green tea | |
| Oolong Tea | hot / iced 3.80 |
| Jasmine Tea | pearl 3.80 |
| | lily 4.20 |
| Lemongrass Tea | 3.80 |
| Ginger, Mint and Lemon Tea | 2.50 |
| Pinky Lychee Jasmine Tea | 6.00 |
| fresh muddled strawberries and lychee puree with jasmine dragon pearl tea | iced |
| Zen Detox | 5.50 |
| a refreshing and detoxifying concoction of lime, mint, pineapple juice and matcha green tea powder | |
| Matcha | hot / iced 4.20 |
| our own freshly stone ground green tea | |
| Matcha Latte | hot / iced 4.50 |

COFFEE

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|--------------------|---------------|
| Americano | 3.00 |
| Latte | 3.50 |
| Cappuccino | 3.50 |
| Espresso | s 2.50 d 3.50 |
| Espresso Macchiato | s 2.60 d 3.60 |