

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

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, atsugae 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, prawns, 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 2.60
request refill noodles for your remaining soup

EXTRA TOPPINGS

Char Siu BBQ Pork Belly 2.80	Atsugae Fried Tofu (ve) 2.30	Red Ginger (ve) 2.30	Kimchi (s) 3.50
Nitamago Burford Brown Egg 2.80	Menma Bamboo Shoots (ve) 2.80	Nori Seaweed (ve) 1.30	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

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

SHORYU BUNS

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

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

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

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

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.



scan to see our menu on your phone

微信扫码，在线点餐

(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 > —

Kirin Nama Draft (4.6%)	1/2 pint	3.50
served japanese style with super froth in a chilled glass	pint	5.50
OR		
served with a -5 degrees frozen whipped top in a chilled glass		
Asahi Super Dry (5.2%)	330ml	4.50

— < CRAFT BEER > —

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

— < 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 150ml	8.00
Italy	bottle 750ml	30.00

— < 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

— < 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 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 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		

— < PLUM WINE > —

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

— < 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,	bottle 720ml	45.00
Gekkeikan, Kyoto		

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

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SHORYU ORIGINAL COCKTAILS

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 puree and nigori sake, with a dirty touch of dark rum

MOCKTAILS

Fresh Strawberry Calpico 5.00

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

Mojito Loves Calpico! 6.50
virgin mojito with calpico

SOFT DRINKS

Mineral Water 330ml 2.80
still / sparkling 750ml 5.00

Coke / Diet Coke 330ml 3.30

Aloe Juice 500ml 3.00

Apple Juice / Orange 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

Remedy Kombucha 330ml 4.50
fermented drink from tea
Original / Ginger & Lemon

Merchant's Heart 200ml 3.20
tonic / soda / ginger ale / hibiscus / floral aromatics / pink peppercorn

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

DESSERT

Matcha Cheesecake	5.90
Matcha Tiramisu	5.90
Milk Chocolate Mousse with Yuzu Sauce	5.90
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
Mochi Ice Cream	1pc 3.00
matcha / sesame / yuzu / salted caramel / vegan chocolate (ve)	3pcs 7.90

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 are implementing the following measures:

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 reduce the risk of infection we have paused cash payments. So please use a card or contactless. The limit for contactless payments is now £45.

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 a contact tracing details form and there will be occasions where we will only take bookings.



Become a ramen master
at home!

Cook up perfect Ganso Ramen at home with one of our awesome kits with all the bits you need from lip smacking 12 hour tonkotsu soup to the toppings and original noodles.

Discover your Shoryu style at home!

Order your kit from www.shoryuramen.com