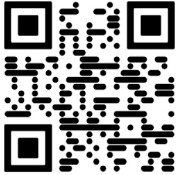


# SHORYU

## ONLINE MENU AVAILABLE

Scan to see our menu on your phone

- FULL MENU -



- CHINESE MENU -



微信扫码，看中文菜单

## SHORYU CLUB

WANT FREE RAMEN?  
JOIN THE CLUB!



Collect 10 stamps &  
get any ramen on us on  
your next visit!

BECOME A SHORYU  
MASTER AT HOME!

- Order your kit from -  
[www.shoryuramen.com](http://www.shoryuramen.com)



Our kits come with every-  
thing you need to make  
awesome Shoryu at home

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 13.50  
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 13.90  
power up tonkotsu broth with caramelised black garlic mayu, garlic chips

Karaka Tan Tan Tonkotsu (s) 13.90  
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)

Origin Tonkotsu 12.50  
simplicity, just 3 classic toppings: char siu bbq pork belly, kikurage mushrooms, spring onion

### VEGETARIAN RAMEN

White Natural (ve) 13.90  
our unique tonyu soy milk, miso, konbu & shiitake broth, atsuage fried tofu, kikurage mushrooms, menma bamboo shoots, spring onion, tender broccoli, nori seaweed

### SPECIAL RAMEN

*Seasonal Exclusive*  
Miso Tonkotsu Ramen 14.40  
tonkotsu broth with a miso sauce, soy marinated braised kakuni pork belly, pak choi, nitamago egg, kikurage mushrooms, spring onion, red ginger, nori seaweed

Miso Wafu Chicken 13.90  
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) 14.90  
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

Kaedama Extra Noodles 2.00  
request refill noodles for your remaining soup

### EXTRA TOPPINGS

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

(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

## — < RICE > —

Chicken Katsu Curry 12.50  
white rice, crisp panko breaded chicken breast, chef's speciality curry sauce, japanese pickles and tender broccoli

Pumpkin Croquette Curry (v) 12.50  
white rice, pumpkin croquette, chef's speciality curry sauce, mixed salad and japanese pickles

## — < SIDES > —

Hakata Tetsunabe Gyoza 6pcs 8.50

Chicken Karaage 8.50  
soy marinated chicken

Chicken Yakitori 3pcs 7.50  
chicken thigh with teriyaki glaze

Cheese Tsukune Yakitori 3pcs 7.50  
chicken meatball with teriyaki glaze topped with cheese

Takoyaki 8.50  
deep fried diced octopus balls, japanese mayo, takoyaki brown sauce, bonito flakes, aonori

Spicy Takoyaki (s) 8.90  
deep fried diced octopus balls, takoyaki brown sauce, bonito flakes, aonori with special japanese spicy mayo sauce

Edamame (ve) 4.70  
hakata yuzu, sea salt

Goma Kyuri Cucumber (s)(ve) 4.50

Wakame Seaweed Salad (ve) 6.50

Plant Based Chicken Salad (ve) 6.50  
plant based chicken pieces, mixed salad, shredded carrot, wasabi yuzu dressing, lemon wedge

## TAKOYAKI TUESDAY

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

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

## — < SHORYU BUNS > —

BBQ Pork Bun (s) 1pc 5.30  
char siu bbq pork belly, iceberg lettuce, 2pcs 9.50  
cucumber, hirata sauce with japanese mayo

Chicken Karaage Bun (s) 1pc 5.30  
soy marinated chicken karaage, iceberg lettuce, 2pcs 9.50  
cucumber, hirata sauce with japanese mayo

Pumpkin Croquette Bun (s)(v) 1pc 5.30  
pumpkin croquette, iceberg lettuce, cucumber, 2pcs 9.50  
hirata sauce with japanese mayo  
(careful the pumpkin croquette can be very hot!)

## BUN MONDAY

Buy 1 get 1 free every Monday when you buy any ramen or curry

- 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 or curry) 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](http://www.shoryuramen.com/deals)

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 Ichiban (4.6%)	330ml	4.90
	500ml	6.50
Asahi Super Dry (5.2%)	330ml	4.90
Kirin Cider	290ml	5.90

## — < CRAFT BEER > —

Hitachino Nest White Ale (5.5%)	330ml	6.50
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belgian style beer, refreshingly hopped and mild

## — < PLUM WINE > —

Kobai	glass 75ml	5.90
Gekkeikan, Kyoto	with soda	6.50
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

Kyoya Kanro	glass 75ml	5.00
Sweet Potato, Miyazaki	bottle 900ml	52.00
Kirishima Black	glass 75ml	6.90
Sweet Potato, Kagoshima	bottle 900ml	65.00

## — < JAPANESE WHISKY > —

	25ml	
Suntory Toki		6.10
Nikka From The Barrel		7.10
Suntory Yamazaki 12years		12.10
Suntory Hakushu 12years		15.10

## — < WHITE > —

El Ninot De Paper Sauvignon Blanc Fruity & Refreshing - Spain	glass 125ml	4.90
	glass 175ml	5.90
	bottle 750ml	24.00
Piattini Pinot Grigio, IGT Dry & Zesty - Italy	glass 125ml	5.50
	glass 175ml	6.50
	bottle 750ml	27.00
Cuveé De Brieu Viognier Fruity & Aromatic - France	glass 125ml	6.90
	glass 175ml	7.90
	bottle 750ml	35.00

## — < ROSÉ > —

Mirabello Pinot Grigio Rose Fresh & Subtly Fruity - Italy	glass 125ml	5.50
	glass 175ml	6.50
	bottle 750ml	26.50

## — < SPARKLING > —

Terra Serena Prosecco Italy	glass 125ml	8.50
	bottle 750ml	34.50

## — < RED > —

Borsao Garnacha Soft & Fruity - Spain	glass 125ml	5.50
	glass 175ml	6.50
	bottle 750ml	25.00
Turno De Noche Malbec Gently Spicy & Mellow - Argentina	glass 125ml	6.90
	glass 175ml	7.90
	bottle 750ml	29.50
Cuvee De Brieu Pinot Noir Light & Fruity - France	glass 125ml	7.90
	glass 175ml	8.90
	bottle 750ml	36.00

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## SAKE



gekkeikan brewery was founded in 1637 in fushimi, kyoto, now known as one of the best sake producing districts in japan, blessed with abundant fushimizu underground mineral water, which is important in creating fine sake. the tradition has been passed down for over 380 years and the brewery is now run by the 14th generation of the okura family. the name gekkeikan means "laurel wreath", symbolising victory and glory, and overcoming hardship through constant creativity and innovation.

**Gingerbread Sake** 100ml 5.50  
hot junmai sake gingerbread flavoured

**The Crystal Clear One** glass 100ml 6.00  
**Gensen Sozai** bottle 300ml 15.00

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

**The Sparkling One** bottle 285ml 16.00  
**Utakata**

Kyoto  
chilled  
sweet yet refreshingly light

**The Woody One** glass 100ml 6.00  
**Tarusake** carafe 300ml 16.50

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

**The Cloudy One** glass 100ml 6.00  
**Nigori** bottle 300ml 18.00  
bottle 720ml 37.00

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

**The Pure One** glass 100ml 7.00  
**Kome To Mizu** bottle 720ml 40.00

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

**The Aromatic One** glass 100ml 7.30  
**Daiginjo** bottle 720ml 45.00

Kyoto  
chilled / room temp  
fruity aroma and refreshing finish

**The Golden Medalist** glass 100ml 9.00  
**Tokusen** bottle 720ml 55.00

Honjozo  
Kyoto  
chilled / room temp / warm  
full bodied sake with an umami filled balance on the palate. silky and smooth finish

**The Masculine One** glass 100ml 12.00  
**Denshou** carafe 300ml 30.00

Junmai Ginjo  
Kyoto  
chilled / room temp  
palate-cleansing with a refreshing aftertaste

**The Kyoto Princess** glass 100ml 13.00  
**Horin** bottle 300ml 35.00

bottle 720ml 75.00  
Junmai Daiginjo  
Kyoto  
chilled / room temp  
mellow & full bodied, 5 times monde selection grand gold medal winner

### Kikizake Sake Flight 8.00

3 servings of 35ml each

**Tarusake** (15%)  
Speciality Style

this sake is rich in taste and refreshing cedar flavour

**Gensen Sozai** (14%)  
Junmai

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

**Tokusen** (16.5%)  
Honjozo

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

## SHORYU ORIGINAL COCKTAILS

Ichiji	9.50
suntory roku gin, aperol, sour mix	
Yuzu Mojito	10.00
fresh strawberries, mint, lime, homemade yuzu syrup, bacardi white rum and yuzu umeshu over crushed ice	
Dirty Lychee	9.50
smooth, mellow combination of lychee and nigori sake, with a dirty touch of rum	
Tiki Passion	9.50
exotic blend of japanese rum and coconut rum, passion fruit, almond syrup and angostura bitters	
Cedroni	9.50
japanese twist on the classic negroni with campari, martini rosso, tarusake and benedectine	
Shochu Sour	9.50
sweet potato shochu and fresh sour mix	

## COCKTAILS

Aperol Spritz	9.50
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	
Margarita	10.00
jose cuervo tequila, triple sec, lime juice	
Old Fashioned	11.00
jack daniel's rye whisky, syrup, angostura bitters	
Pornstar Martini	11.00
vodka, passoa liqueur, passion fruit puree, homemade vanilla syrup, prosecco	
Strawberry Daiquiri	10.50
fresh strawberry, bacardi white rum, sour mix	

## MOCKTAILS

Fresh Strawberry Calpico	5.50
Yuzu Jasmine Tea	5.60
iced jasmine dragon pearl tea and handmade yuzu syrup	
Matcha Detox	5.60
refreshing blend of pineapple juice, coconut syrup, fresh lime and matcha green tea	

## SOFT DRINKS

Spring Water	330ml 2.90
still / sparkling	750ml 5.50
Coke / Diet Coke	330ml 3.50
Aloe Juice	500ml 3.40
Apple / Orange / Pineapple Juice	3.40
Ramune Soda	200ml 3.70
Calpico	335ml 4.30
sweet milky drink, similar to yakult	
Punchy Drinks	250ml 4.50
blood orange & cardamom / cucumber, yuzu & rosemary / peach, ginger & chai	
Schwepps Lemonade	200ml 3.30
Merchant's Heart	200ml 3.30
tonic / slim tonic / soda / ginger ale / hibiscus	

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## TEA

Sencha from Kyushu	hot / iced 3.50
Genmai from Kyushu	3.90
brown rice and green tea	
Hoji	hot / iced 3.50
roasted green tea	
Soba	3.90
buckwheat tea decaffeinated & no calories	
Gyokuro	3.90
premium green tea	
Oolong	hot / iced 3.90
Jasmine	pearl 3.90 lily 4.30
Matcha	hot / iced 4.30
our own freshly stone ground green tea	
Matcha Latte	hot / iced 4.50

## COFFEE

Espresso	s 2.60 d 3.60
Espresso Macchiato	s 2.70 d 3.70
Americano	3.10
Cappuccino	3.60
Latte	3.60

## ORIGINAL DESSERTS

Matcha Cheesecake	5.90
Matcha Tiramisu	5.90
Mochi	1 pc 2.20
matcha / mango / matcha dark chocolate	3pcs 5.00
Mochi Ice Cream	1 pc 2.40
hong kong milk tea / mango & passion fruit /	3pcs 5.50
vegan miso chocolate & cookie dough (ve) /	8pcs 15.00
mixed	
Ice Cream	2 scoops 4.60
matcha / sesame / yuzu / chocolate miso /	
vegan mango (ve) / vegan salted caramel miso (ve) / mixed	
Yuzu Sorbet (ve)	2 scoops 5.00