

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



Our kits come with
everything 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 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)

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, atsuage fried tofu, kikurage mushrooms, menma bamboo shoots, spring onion, tender broccoli, nori seaweed

SPECIAL RAMEN

Seasonal Exclusive
Miso Tonkotsu Ramen 13.90
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 13.80
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

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

(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

— < SIDES > —

Hakata Tetsunabe Gyoza	6pcs	8.25
Chicken Karaage		8.00
soy marinated chicken		
Chicken Yakitori	3pcs	6.80
chicken thigh with teriyaki glaze		
Cheese Tsukune Yakitori	3pcs	7.50
chicken meatball with teriyaki glaze topped with cheese		
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		
Goma Kyuri Cucumber (s)(ve)		4.50
Wakame Seaweed Salad (ve)		6.00
Plant Based Chicken Salad (ve)		6.00
plant based chicken pieces, mixed salad, tomato, wasabi yuzu dressing, lemon wedge		

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.

— < 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, cucumber, 2pcs 8.80
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 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

— < 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

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%) served japanese style with super froth in a chilled glass or served with a -5 degrees frozen whipped top in a chilled glass	1/2 pint 3.50 pint 5.50
Asahi Draft (5.2%) served japanese style with super froth in a chilled glass	1/2 pint 3.80 pint 6.30
Asahi Super Dry (5.2%)	330ml 4.50
Kirin Cider	290ml 5.50

CRAFT BEER

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

Kobai Gekkeikan, Kyoto	glass 75ml 5.80 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

Kyoya Kanro Sweet Potato, Miyazaki	glass 75ml 5.00 bottle 900ml 52.00
Kirishima Black Sweet Potato, Kagoshima	glass 75ml 6.80 bottle 900ml 65.00

JAPANESE WHISKY

25ml

Suntory Toki	6.00
Nikka From The Barrel	7.00
Suntory Yamazaki 12years	12.00
Suntory Hakushu 12years	15.00

WHITE

Murviedro Fauno Sauvignon Blanc Fruity & Refreshing - Spain	glass 125ml 4.80 glass 175ml 5.80 bottle 750ml 22.50
Piattini Pinot Grigio, IGT Dry & Zesty - Italy	glass 125ml 5.50 glass 175ml 6.50 bottle 750ml 26.50
Cuveé De Brieu Viognier Fruity & Aromatic - France	glass 125ml 6.80 glass 175ml 7.80 bottle 750ml 35.00

ROSÉ

Mirabello Pinot Grigio Rose Fresh & Subtly Fruity - Italy	glass 125ml 5.20 glass 175ml 6.20 bottle 750ml 26.00
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SPARKLING

Terra Serena Prosecco Italy	glass 125ml 8.00 bottle 750ml 33.00
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RED

Borsao Garnacha Soft & Fruity - Spain	glass 125ml 5.00 glass 175ml 6.00 bottle 750ml 24.00
Turno De Noche Malbec Gently Spicy & Mellow - Argentina	glass 125ml 6.50 glass 175ml 7.70 bottle 750ml 33.00
Cuvee De Brieu Pinot Noir Light & Fruity - France	glass 125ml 7.80 glass 175ml 8.80 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 5.50
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 Woody One glass 100ml 5.80
Tarusake

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

The Sparkling One bottle 285ml 16.00
Utakata

Kyoto
chilled
sweet yet refreshingly light

The Cloudy One glass 100ml 6.00
Nigori 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

The Pure One glass 100ml 6.50
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 6.80
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 11.50
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

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

Kikizake Sake Flight 7.50

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 suntory roku gin, aperol, sour mix	9.00
Yuzu Mojito fresh strawberries, mint, lime, homemade yuzu syrup, bacardi white rum and yuzu umeshu over crushed ice	10.00
Dirty Lychee smooth, mellow combination of lychee and nigori sake, with a dirty touch of rum	9.50
Tiki Passion exotic blend of japanese rum and coconut rum, passion fruit, almond syrup and angostura bitters	9.50
Cedroni japanese twist on the classic negroni with campari, martini rosso, tarusake and benedectine	9.00
Shochu Sour sweet potato shochu and fresh sour mix	8.50

COCKTAILS

Aperol Spritz aperol, prosecco, merchant's heart soda	9.00
Toki Highball suntory toki whisky topped up with and merchant's heart soda and lemon zest	9.50
Espresso Martini kahlúa coffee liqueur, vodka, white cocoa liqueur and cold espresso	10.00
Pornstar Martini vodka, passoa liqueur, passion fruit puree, homemade vanilla syrup, prosecco	10.00

MOCKTAILS

Fresh Strawberry Calpico	5.00
Yuzu Jasmine Tea iced jasmine dragon pearl tea and handmade yuzu syrup	5.50
Matcha Detox refreshing blend of pineapple juice, coconut syrup, fresh lime and matcha green tea	5.50

SOFT DRINKS

Spring Water still / sparkling	330ml 2.80 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 sweet milky drink, similar to yakult	335ml 4.00
Schwepps Lemonade	200ml 3.20
Merchant's Heart tonic / soda / ginger ale / hibiscus	200ml 3.20

TEA

Sencha from Kyushu	hot / iced 3.50
Genmai from Kyushu brown rice and green tea	3.80
Hoji roasted green tea	hot / iced 3.50
Soba buckwheat tea decaffeinated & no calories	3.80
Gyokuro premium green tea	hot 3.80
Oolong	hot / iced 3.80
Jasmine	pearl 3.80 lily 4.20
Matcha our own freshly stone ground green tea	hot / iced 4.20
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
Mochi Ice Cream	1 pc 2.30
hong kong milk tea / mango & passion fruit /	3pcs 5.50
vegan miso chocolate & cookie dough (ve) /	8pcs 15.00
mixed	
Melon Pan Ice Cream	1 scoop 4.50
matcha / sesame /	chocolate chips +0.50
chocolate miso /	
vegan salted caramel miso (ve) / matcha soft serve	
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

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