



SHORYU

# Seasonal Special Menu



## **Abura Soba Ramen** **13.50**

noodles served with a rich sour sauce, char siu bbq  
pork belly, ontama sous-vide egg, kikurage mushrooms,  
menma bamboo shoot, spring onion, sesame,  
red ginger, shredded nori seaweed, bonito flakes  
for additional vinegar please ask your server

## **Brussels Sprouts Tempura** **6.25**

truffle oil, curry powder salt

an optional 12.5% service charge will be added to your bill  
for information about allergens in our dishes please ask a member of staff



## SIDES

Hakata Tetsunabe Gyoza	3pcs 4.50 6pcs 8.25
Chicken Karaage soy marinated chicken	8.00
Takoyaki deep fried octopus balls, japanese mayo, bonito flakes, aonori	8.00
Spicy Takoyaki deep fried diced octopus balls, takoyaki brown sauce, bonito flakes, aonori with special japanese spicy mayo sauce	8.40
Salt and Pepper Chicken Wings deep fried chicken wings with lemon	8.50
Soft Shell Crab Tempura	10.50
Tiger Prawn Tempura	10.50
Edamame (ve) hakata yuzu, sea salt	4.50
Goma Kyuri Cucumber (s)(ve)	4.50
Wakame Seaweed Salad (ve)	6.00
Japanese Rice Crackers	3.00

## JUMBO HAKATA YAKITORI

charcoal grilled skewer / price per skewer

Yakitori Beer Set yotsumi / negima / kurobuta + beer	yakitori + 1/2 pint 12.60 yakitori + pint 14.30
Yotsumi Chicken Thigh chicken with teriyaki glaze	3.80
Negima Chicken Thigh chicken with spring onion	3.80
Kurobuta berkshire black pork belly	4.20
Duck Teriyaki goosnargh duck breast with teriyaki glaze	2 skewers 9.00
Beef Teriyaki	6.50
Wagyu Beef highly prized, tender, fat marbled beef with teriyaki glaze	2 skewers 12.60

## YAKIMONO

from the charcoal grill

Salmon Teriyaki	12.90
Atsuage Fried Tofu fried and grilled tofu with teriyaki glaze	2pcs 4.20
Grilled Tender Broccoli (ve) grilled tender broccoli with teriyaki glaze, sesame	7.50
<b>new</b> Shishito Padron Peppers (ve) hakata yuzu, sea salt	7.80

## 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

Halloumi Bun (s)(v)	1pc 5.20
grilled halloumi and avocado, hirata sauce with japanese mayo	2pcs 9.40

Prawn Tempura Bun (s)	1pc 5.90
tiger prawn tempura with special japanese spicy mayo sauce	2pcs 10.80

## 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)
- Halloumi 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, curry, or udon main dish) needed to redeem bun offer, excludes limited edition and prawn tempura bun. 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. Please note main dish menu varies branch to branch. Find out more at [www.shoryuramen.com/deals](http://www.shoryuramen.com/deals)

## RICE

Salmon Poké served over sushi rice & topped with avocado, tender broccoli, baby corn, edamame beans, radish, chuka wakame, kikurage mushrooms, pine nuts and nitamago egg	11.00
Atsuage Fried Tofu Poké (ve) served over sushi rice & topped with avocado, tender broccoli, baby corn, edamame beans, radish, chuka wakame, kikurage mushrooms and pine nuts	10.00
Duck Donburi white rice with duck breast in teriyaki glaze, tender broccoli, nitamago egg	14.90
Char Siu Takana Don (s) white rice, takana mustard greens, sesame, char siu bbq pork belly	5.40
Shoryu Genki Don white rice, char siu bbq pork belly, mentaiko caviar, ontarna sous-vide egg, pickles, nori seaweed	8.80
Onigiri white rice filled with japanese pickles and mentaiko caviar	3.00
Steamed Rice (ve)	3.00

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

**Kakuni Tonkotsu** 13.90  
tonkotsu broth with caramelised black garlic mayu, soy marinated braised kakuni pork belly, pak choi

**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

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

## SPECIALS

**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



**Kaedama Extra Noodles** 2.60  
request refill noodles for your remaining soup

## EXTRA TOPPINGS

Char Siu BBQ Pork Belly 2.80	Atsuage Fried Tofu (ve) 2.30	Red Ginger (ve) 2.30	Kimchi (s) 3.50
Ontama Sous-Vide Egg (v) 2.80	Menma Bamboo Shoots (ve) 2.80	Yuzu (s)(ve) 1.20	Piri Piri Spicy Sauce (s)(ve) 1.00
Nitamago Burford Brown Egg 2.80	Nori Seaweed (ve) 1.30	Takana Mustard Greens (s)(ve) 2.80	Free Shichimi 7 spice by request

## LUNCH SET MENU 16.50

Available Mon - Fri until 4pm

### SIDES

Hakata Tetsunabe Gyoza 3pcs  
Chicken Karaage Bun (s)  
Halloumi Bun (s)(v)

### RAMEN NOODLES

Shoryu Ganso Tonkotsu  
White Natural (ve)

## SHORYU SET MENU 24.50

Available Everyday

### SIDES

Hakata Tetsunabe Gyoza 3pcs  
Chicken Karaage Bun (s)  
Halloumi Bun (s)(v)

### RAMEN NOODLES

Shoryu Ganso Tonkotsu  
White Natural (ve)

### COCKTAIL / MOCKTAIL

Yuzu Mojito  
Mojito Loves Calpico!

## BEER & CIDER

Kirin Nama Draft (4.6%) served japanese style with super froth in a chilled glass	1/2 pint 3.10 pint 5.20
Kirin Frozen (4.6%) served with a -5 degrees frozen whipped top in a chilled glass	1/2 pint 3.10 pint 5.20
Asahi Draft (5.2%) served japanese style with super froth in a chilled glass	1/2 pint 3.60 pint 6.00
Sapporo Lager (4.7%)	330ml 4.30
Kirin Ichiban (4.6%)	330ml 4.30
Asahi Super Dry (5.2%)	330ml 4.30
Kirin Cider	290ml 4.90

## CRAFT BEER

Hitachino Nest White Ale (5.5%) belgian style beer, refreshingly hopped and mild	330ml 5.60
Hitachino Nest Classic Ale (7.0%) classic ale, medium bodied with a sweet bitter taste	330ml 5.80
Coedo Beniaka (7.0%) rich and deep flavoured premium slow-aged lager	330ml 6.50

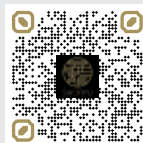
## SHOCHU

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

**new**

Bizan Barley, Gekkeikan, Kyoto	glass 75ml 4.50 bottle 720ml 41.00
Satsuma Shiranami Black Sweet Potato, Kagoshima	glass 75ml 4.80 bottle 900ml 43.50
Kannokou Barley, Kagoshima	glass 75ml 5.30 bottle 720ml 45.00
Kirishima Black Sweet Potato, Kagoshima	glass 75ml 5.90 bottle 900ml 52.80
Kurokame Sweet Potato, Kagoshima	glass 75ml 6.30 bottle 720ml 47.00

微信扫码关注，  
浏览菜品图片



## WINE

### 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

### ROSÉ

Mirabello Pinot Grigio Rose Fresh & Subtly Fruity - Italy	glass 125ml 4.80 glass 175ml 5.80 bottle 750ml 23.00
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
Terra Serena Spumante Prosecco Italy	glass 150ml 9.00 bottle 750ml 32.00

### 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

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

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## SAKE

Yamadanishiki glass 100ml 5.00  
 Junmai  
 Gekkeikan, Kyoto  
 chilled / room temp / warm  
 dry taste with balanced mouth-feel, contains no added brewed alcohol

Tarusake glass 100ml 5.30  
 Gekkeikan, Kyoto  
 chilled / room temp / warm  
 japanese cedar gives a spicy nose with a hint of seaweed

Sparkling Sake Utakata bottle 285ml 14.00  
 Gekkeikan, Kyoto  
 chilled  
 sweet yet refreshingly light

Gensen Sozai bottle 300ml 15.00  
 Junmai  
 Gekkeikan, Kyoto  
 chilled / room temp / warm  
 a natural, crystal clear junmai sake with a full-bodied mouth and dry taste

Kome To Mizu No Sake glass 100ml 5.50  
 Junmai  
 Gekkeikan, Kyoto  
 chilled / room temp / warm  
 bottle 720ml 25.00  
 fruity and mellow taste with a clean, dry finish

Nigori Sake glass 100ml 5.80  
 Cloudy Sake bottle 300ml 16.00  
 Gekkeikan, Kyoto bottle 720ml 35.00  
 chilled  
 fruity aroma, balanced and easy to drink, japanese scientists have proven nigori sake helps lower cholesterol

Gekkeikan Daiginjo glass 100ml 6.50  
 Gekkeikan, Kyoto bottle 720ml 42.00  
 chilled / room temp  
 fruity aroma and refreshing finish

Nouvelle glass 100ml 6.80  
 Tokubetsu Honjozo bottle 720ml 45.00  
 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

Gekkeikan Tokusen glass 100ml 8.00  
 Honjozo bottle 720ml 54.00  
 Gekkeikan, Kyoto  
 chilled / room temp / warm  
 gold medal iwc 2018. full bodied sake with an umami filled balance on the palate. silky and smooth finish

Horin glass 100ml 13.50  
 Junmai Daiginjo bottle 300ml 38.00  
 Gekkeikan, Kyoto bottle 720ml 76.00  
 chilled / room temp  
 mellow & full bodied, 5 times monde selection grande gold medal winner

## PLUM WINE

Kobai glass 75ml 5.50  
 Gekkeikan, Kyoto with soda 6.00  
 house plum wine, enticing aromas of ripe plums with a smooth sweet finish  
 bottle 750ml 40.00

Kirei Umeshu glass 75ml 5.80  
 Gekkeikan, Kyoto bottle 300ml 17.00  
 smooth tasting plum wine with added youthful collagen

## SPIRITS

### JAPANESE WHISKY

25ml  
 Nikka Red 6.00 Nikka From The Barrel 7.00  
 Nikka Black 6.00  
 Yamazaki 12years 12.00  
 new  
 Toki 6.00

### WHISKY

25ml  
 Jack Daniel's 4.00 Laphroaig 10years 6.80  
 Jameson 4.00 Talisker 10years 7.00  
 Johnnie Walker Black Label 5.00

### VODKA

50ml  
 Ketel One 6.00 Belvedere 9.00  
 Suntory Haku 7.00 Grey Goose 9.50

### GIN

50ml  
 new  
 Roku 6.00 Hendrick's 8.00  
 Bombay 6.00 Jinzu Gin 8.50  
 Tanqueray 6.00 Kinobi 10.00  
 Japanese Gin

### TEQUILA

50ml  
 Gran Centenario 9.00 Don Julio Anejo 15.50

### RUM

25ml  
 Havana Club 7years 5.50

### JAPANESE RUM

25ml  
 Cor Cor Red 8.00 Cor Cor Green 10.00

### BRANDY

30ml  
 Calvados 4.50 Courvoisier Xo 18.00



SHORYU  
**KIDS MENU**  
 6.90



**Edamame** (ve)  
 hakata yuzu, sea salt



- choose one -

**Mini Shoryu Ganso  
 Tonkotsu Ramen**

our signature ramen with added  
 fried shallots

or

**Mini White  
 Natural Ramen** (ve)

our unique tonyu soy milk, miso,  
 konbu & shiitake broth, atsuaage  
 fried tofu, kikurage mushrooms,  
 menma bamboo shoots, spring  
 onion, nori seaweed

or

**Chicken Karaage  
 & Steamed Rice**

rice, soy marinated chicken



**Matcha Ice Cream** or

**Chocolate Miso  
 Ice Cream** or

or

**Vegan Mango  
 Ice Cream** (ve)

**FINISH** ←



← **START**



**RAMEN  
 MAZE**



(ve) vegan

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Carnaby, Covent Garden, Liverpool Street, New Oxford Street, Oxford, Regent Street, Shoreditch, Soho 012020



*Limited Edition*  
**WINTER COCKTAILS**

- Mizuiro Apple 10.00  
 nigori sake, apple, cinnamon and cream. contains dairy
- Guava Sake 10.00  
 Margarita  
 tequila, sake and guava
- Oolong Whisky 10.00  
 Highball  
 toki whisky, apricot brandy and oolong tea
- Lychee Snowflake 10.00  
 yuzu gin, sour mix and lychee. contains egg white
- Japanese 6.00  
 Mulled Wine  
 warm garnacha wine with yuzu umeshu and cinnamon syrup

**HAPPY HOUR**  
 MON-SUN 5PM-8PM  
 ALL COCKTAILS £7

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**TRADITIONAL COCKTAILS**

- |  |  |
|--|--|
| Caipirinha 8.00<br>cachaca, lime and brown sugar   | Old Fashioned 11.00<br>jack daniel's rye whisky, syrup, angostura bitters                              |
| Espresso Martini 10.00<br>kahlúa coffee liqueur, vodka, white cocoa liqueur and cold espresso  | Pisco Sour 10.50<br>pisco and sour mix shaken hard together with an egg white foam                     |
| Long Island 11.00<br>vodka, gin, white rum, triple sec, tequila, lemon juice, topped with coke | Pornstar Martini 11.00<br>vodka, passoa liqueur, passion fruit puree, homemade vanilla syrup, prosecco |
| Margarita 10.00<br>jose cuervo tequila, triple sec, lime juice                                 | Strawberry Daiquiri 10.50<br>fresh strawberry, bacardi white rum, sour mix                             |
| Negroni 10.00<br>bombay gin, campari, red vermouth   | Suntory Highball 9.00<br>suntory toki whisky topped up with soda water and lemon zest                  |

**SHORYU ORIGINAL COCKTAILS**

- Dirty Lychee 10.00  
smooth, mellow combination of lychee puree and nigori sake, with a dirty touch of dark rum
- Yuzu Mojito 11.00  
fresh strawberries, mint, lime, homemade yuzu syrup, bacardi white rum and yuzu umeshu over crushed ice
- Whisky No Kaze 12.50  
hakushu 12yr whisky, green chartreuse, namazake, orange juice, homemade vanilla syrup with a touch of mint
- Tiki Passion 10.00  
exotic japanese blend of coconut rum, cor cor red rum, passion fruit, orgeat syrup and angostura bitters

**MOCKTAILS**

- Mojito Loves Calpico! 6.50  
virgin mojito with calpico
- Fresh Strawberry Calpico 5.00
- Virgin Yuzu Mojito 7.00  
fresh strawberries, mint, homemade yuzu syrup, apple juice over crushed ice

**KIKIZAKE SAKE FLIGHT 7.50**

3 servings of 35ml each, all served warm

Gekkeikan Yamadanishiki  
 Junmai Karakuchi (15% abv)  
 this sake features a dry taste with a balanced texture

Gekkeikan Tokusen  
 Honjozo (16.5% abv)  
 this sake has an umami filled balance with silky and smooth finish

Gekkeikan Tarusake  
 Speciality Style (15% abv)  
 this sake is rich in taste and refreshing cedar flavour



*gekkeikan brewery based in kyoto, japan has been making sake since 1637 and is the chosen sake of the japanese imperial household*



## ORIGINAL DESSERT

Matcha Cheesecake	5.90
Matcha Tiramisu	5.90
Milk Chocolate Mousse with yuzu sauce	5.90
Sweet Potato Tart served with your choice of ice cream matcha / sesame / yuzu / chocolate miso / vegan mango (ve) / vegan salted caramel (ve)	5.90
Yuzu Sorbet (ve)	2 scoops 5.00
Ice Cream matcha / sesame / yuzu / chocolate miso / vegan mango (ve) / vegan salted caramel (ve) / mixed	2 scoops 4.50
Mochi Ice Cream	1pc 3.00 3pcs 7.90
matcha / sesame / yuzu / salted caramel chocolate / vegan chocolate (ve)	

## SOFT DRINKS

Mineral Water	330ml 2.50 750ml 4.50
Coke / Diet Coke	330ml 3.10
Coconut Water	238ml 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
Remedy Kombucha	4.50 fermented drink from tea original / ginger & lemon
Merchant's Heart	200ml 3.20 tonic / soda / ginger ale / hibiscus / floral aromatics / pink peppercorn
Fentimans Ginger Beer	275ml 4.30

## 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

## TEA

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

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