



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 diced octopus balls, japanese mayo, takoyaki brown sauce, 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

JUMBO HAKATA YAKITORI

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
new 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	2skewers 12.60

YAKIMONO

from the charcoal grill

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

SHORYU BUNS

BBQ Pork Bun (s) char siu bbq pork belly, hirata sauce with japanese mayo	1pc 4.90 2pcs 8.80
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Chicken Karaage Bun (s) soy marinated chicken karaage, hirata sauce with japanese mayo	1pc 4.90 2pcs 8.80
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Pumpkin Croquette Bun (s)(v) pumpkin croquette, iceberg lettuce, cucumber, hirata sauce with japanese mayo	1pc 4.90 2pcs 8.80
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Halloumi Bun (s)(v) grilled halloumi and avocado, hirata sauce with japanese mayo	1pc 5.20 2pcs 9.40
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Prawn Tempura Bun (s) tiger prawn tempura with special japanese spicy mayo sauce	1pc 5.90 2pcs 10.80
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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

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
Chicken Katsu Curry white rice, crisp panko breaded chicken breast, chef's speciality curry sauce, japanese pickles and salad garnish	11.90
Pumpkin Croquette Curry (v) white rice, pumpkin croquette, chef's speciality curry sauce, mixed salad and japanese pickles	11.90
new 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, ontama 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, atsUAGE 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

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 Super Dry (5.2%)	330ml 4.30
Sapporo Lager (4.7%)	330ml 4.30

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

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
Cuvee Amelie Pic Poul Zesty & Tarty - France	bottle 750ml 35.00

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
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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

微信扫码关注，
浏览菜品图片



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
brewers 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

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

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 glass 75ml 4.50
Barley, bottle 720ml 41.00
Gekkeikan, Kyoto

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

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

PLUM WINE

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

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

JAPANESE WHISKY

new

Toki 6.00

Nikka From The Barrel 25ml 7.00

Yamazaki 25ml 12.00
12years



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, atsUAGE
 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
 each cocktail **10.00**

Mizuiro Apple
 nigori sake, apple, cinnamon and cream. contains dairy

Guava Sake Margarita
 tequila, sake and guava

Oolong Whisky Highball
 toki whisky, apricot brandy and oolong tea

Lychee Snowflake
 yuzu gin, sour mix and lychee. contains egg white

HAPPY HOUR
 MON-THURS 5PM-8PM
 ALL COCKTAILS £7

there is an additional cost for special liquor requests
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TRADITIONAL COCKTAILS

Espresso Martini 10.00
 kahlúa coffee liqueur, vodka, white cocoa liqueur and cold espresso

Mai - Tai 12.00
 combination of 2 rum, almond syrup, orange curacao, lime juice and dash of pineapple juice over crushed ice

Margarita 10.00
 jose cuervo tequila, triple sec, lime juice

Negroni 10.00
 bombay gin, campari, red vermouth

Old Fashioned 11.00
 jack daniel's rye whisky, syrup, angostura bitters

Pisco Sour 10.50
 pisco and sour mix shaken hard together with an egg white foam

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

Suntory Highball 9.00
 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

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 Chocolate Sundae	5.90
matcha soft serve, chocolate sauce, matcha brownie	
Matcha Azuki Sundae	5.90
matcha soft serve, azuki beans, sakura cookie	
Matcha Rainbow Sundae	5.90
matcha soft serve, whipped cream, fruit loops, chocolate m&m's	
Matcha Cheesecake	5.90
Matcha Tiramisu	5.90
Milk Chocolate Mousse	5.90
with yuzu sauce	
Sweet Potato Tart	5.90
served with your choice of ice cream matcha / sesame / yuzu / chocolate miso / vegan mango (ve) / vegan salted caramel (ve)	
Yuzu Sorbet (ve)	2 scoops 5.00
Matcha Soft Serve Cone	3.50
Ice Cream	2 scoops 4.50
matcha / sesame / yuzu / chocolate miso / vegan mango (ve) / vegan salted caramel (ve) / mixed	
Mochi Ice Cream	1pc 3.00
matcha / sesame / yuzu / salted caramel chocolate / vegan chocolate (ve)	
	3pcs 7.90

MATCHA SUNDAYS

2 FOR 1 MATCHA SUNDAES EVERY SUNDAY

- CHOOSE FROM -

Matcha Chocolate Sundae
Matcha Azuki Sundae
Matcha Rainbow Sundae

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SOFT DRINKS

Mineral Water	330ml 2.50
still / sparkling	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 Juice	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	

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