

# 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, atsuge 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	Atsuage 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](http://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

(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

## SHORYU ORIGINAL COCKTAILS

*- Special of the Month -*

**The Business Man** 9.00  
suntory toki whisky, cointreau, orange bitters and tobacco scent

**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

**Tiki Passion** 9.00  
exotic japanese blend of coconut rum, cor cor red rum, passion fruit, orgeat syrup and angostura bitters

## 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

## 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

## 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](http://www.shoryuramen.com)