

OUR STORY

IRRASHAI!

it all started when our founders, tak tokumine and kanji furukawa, opened the doors to the first shoryu ramen in 2012. born from a deep love (and lifelong obsession) with the rich, silky tonkotsu ramen of their hakata hometown, our ramen is rooted in tradition and crafted from recipes passed down through generations. each bowl is a love letter to southern japan, slow-simmered, soul-warming, and made to be savoured. it's in our bones



TAK
TOKUMINE

KANJI
FURUKAWA

HAKATA SET £29

RAMEN

shoryu ganso tonkotsu
white natural ramen (ve)
spicy natural ramen (ve)
miso wafu chicken

DRINK

asahi super dry (5%) or (0.0%) 330ml
glass of house wine red / white (12.0%) 125ml
ramune soda 200ml original / yuzu / strawberry
sencha

SIDE

chicken karaage 3pcs
takoyaki 4pcs
goma kyuri cucumber (s)(ve)

DESSERT

mochi ice cream 2pcs mango / vanilla / mixed
yuzu sorbet 2 scoops
matcha rollcake

includes 3 courses, and a drink

T&Cs: can not be used with any other discounts, or offers.

GET FREE RAMEN



join the shoryu club
& unlock freebies the more you visit

instagram: @shoryu_ramen tiktok: @shoryuramen

SHORYU



RAMEN

our tonkotsu ramen is made the traditional way, a rich 12-hour pork bone broth, soy motodare stock, & hosomen noodles, made daily, from kyushu flour



choose your noodle firmness



Shoryu Ganso Tonkotsu

our signature tonkotsu with slow-braised pork belly, gooey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion, & nori

Kotteri Hakata Tonkotsu

backstreet style, our signature ganso ramen, supercharged with a richer, thicker broth & double nitamago

Origin Tonkotsu

simplicity with three classic toppings: slow-braised pork belly, kikurage mushrooms, spring onion

Piri Piri Tonkotsu (s)

tonkotsu with heat: jalapeños, gochujang, slow-braised pork belly, gooey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion & nori

Dracula Tonkotsu

tonkotsu powered up with black garlic mayu, garlic chips, slow-braised pork belly, gooey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion & nori

Miso Tonkotsu

miso-infused tonkotsu with slow-braised kakuni pork belly, pak choi, gooey orange yolk nitamago, red ginger, kikurage mushrooms, spring onion & nori

Chicken Katsu Curry Ramen (s)

rich curry tonkotsu, chicken katsu, pak choi, coriander, gooey orange yolk nitamago, menma, naruto, red ginger & nori

Kimchi Prawn Tonkotsu (s)

fiery tonkotsu, juicy prawns, punchy kimchi and beansprouts, gooey orange yolk nitamago, naruto, kikurage mushrooms, red ginger, spring onion & nori

Karaka Tan Tan Tonkotsu (s)

chilli miso marinated minced pork, gooey orange yolk nitamago, kikurage mushrooms, red ginger, spring onion & nori

Kaedama

traditionally for tonkotsu. request refill noodles for your remaining soup

14.9

15.9

13.9

15.7

15.9

16.9

16.9

17.5

16.5

2.9

new

Tokyo Soy Ramen (ve)

a classic soy broth ramen with ganmo tofu, pak choi, menma, spring onion & nori



Shoryu Mazemen

no broth ramen in our secret soy sauce blend. thicker futomen noodles topped with slow-braised pork belly, menma, naruto, spring onion, nori, fried garlic, & a sprinkle of bonito powder. served the traditional way with a raw egg yolk. prefer a gooey nitamago? just ask

Vegan White Natural (ve)

vegan tonyu miso broth with atsugae tofu, kikurage, menma, spring onion, tenderstem broccoli & nori

Vegan Spicy White Natural (ve)

vegan tonyu miso broth with added spice for extra kick. with atsugae tofu, kikurage, menma, spring onion, tenderstem broccoli & nori

Miso Wafu Chicken

creamy vegan tonyu miso broth with japanese fried chicken, kikurage mushrooms, spring onion, red ginger, and nori. chef recommends adding nitamago (2.70)

Kimchi Prawn Natural (s)

fiery vegan tonyu miso broth with prawns, punchy kimchi and beansprouts, gooey orange yolk nitamago, red ginger, kikurage, mushrooms, spring onion & nori

extra ramen toppings

slow braised pork belly	3.5	red ginger (ve)	1.5
rich orange yolk nitamago	2.7	nori (ve)	1.5
atsugae tofu (ve)	2.5	kimchi (s)	3.5
menma (ve)	3.5	piri piri spicy sauce (s)(ve)	2

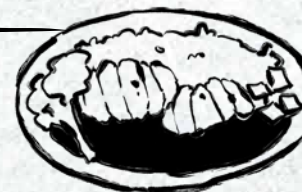


GYOZA



CURRY

chef furukawa's 11-spice blend is the secret behind our rich japanese curry. served with pickles, tenderstem broccoli, & white rice



Shoryu Katsu Curry

the classic. crispy double chicken katsu with our rich japanese curry

Karaage Curry

soy-marinated japanese fried chicken with our 11-spice curry sauce

Prawn Katsu Curry

golden prawn katsu with our rich japanese curry

14.9

14.9

15.2

new

Pumpkin Korokke Curry (v)

crispy pumpkin croquettes with our classic curry sauce

Curry Rice

plain white rice with curry sauce, pickles and broccoli

extra curry toppings

chicken katsu	1pc 3.8	pumpkin korokke (v)	2.5
slow braised pork belly	3.5	nitamago egg	2.7
chicken karaage	3pcs 5.5	kimchi (s)	3.5
prawn katsu	1pc 2.5	extra rice	3.5



IPPIN SMALL PLATES

order a few to share!



ippin means 'a little something extra.' enjoy these small plates as a starter, on the side, or to share



Tetsunabe Pork Gyoza

housemade pork, garlic chive and ginger gyoza, served sizzling in a cast-iron skillet & yuzu kosho dipping sauce

Chicken Karaage

soy-marinated japanese-style fried chicken & japanese mayo for dipping



Takoyaki

crispy octopus balls, japanese mayo, okonomi sauce, bonito flakes, aonori seaweed, beni shoga

Spicy Takoyaki (s)

crispy octopus balls, jalapeños, spicy japanese mayo, okonomi sauce, bonito flakes, aonori seaweed, beni shoga

Broccoli Gomaee (ve)

tenderstem broccoli in a creamy, ground sesame dressing

Goma Kyuri Cucumber (s)(ve)

refreshing sliced cucumber, shichimi togarashi chilli, sesame, sea salt

Yamitsuki Cabbage (ve)

crunchy cabbage tossed in our soy umami dressing. our take on the viral 'addictive cabbage' that's impossible to stop eating

Wakame Seaweed & Green Leaf Salad (ve)

fresh salad, seaweed, zesty wasabi yuzu dressing



Edamame (ve)

sprinkled with kyushu yuzu salt

Steamed Rice (ve)

simple and fluffy, a classic sidekick

start your meal with our edamame

Bao Buns

1pc 6.95 2pcs 13

Braised Pork Belly (s)

slow-braised pork belly, lettuce, cucumber, spicy sauce, japanese mayo

Spicy Chicken Karaage (s)

soy marinated fried chicken, lettuce, cucumber, coriander, spicy sauce

Pumpkin Korokke (s)(v)

pumpkin croquette, lettuce, cucumber, spicy sauce, japanese mayo



DONBURI

japanese rice bowl stacked with meat or veg & tasty toppings. these bowls mean business. you can customise yours by adding extra toppings

Genki Don

white rice, blowtorched slow-braised pork belly, gooey nitamago, shibazuke pickles, tenderstem broccoli, nori

Kakiage Don (ve)

white rice, kakiage vegetable tempura, shibazuke pickles, tenderstem broccoli, nori



(s) spicy (v) vegetarian (ve) vegan shoryu recommends please note all our vegan menu items are made from 100% vegan ingredients however, they may be produced in areas where non vegan ingredients are handled. 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

COCKTAILS

must-try

Yuzu Mojito

fresh strawberries, mint, lime, yuzu peel syrup, white rum & yuzushu over crushed ice



12.5

Dirty Lychee

smooth, mellow combination of lychee & nigori sake, with a dirty touch of rum

12.5

Tiki Passion

exotic rum blend, passion fruit, almond syrup & angostura bitters

12.5

Toki Highball

suntory toki whisky topped up with soda water

11.5

Yuzuroku Tonic

suntory roku gin served with tonic water & a touch of our signature yuzu peel syrup

12.5

HAPPY HOUR

ALL COCKTAILS £8

2 PINTS £10

MONDAY - THURSDAY, 3-6PM

T&Cs: can not be used with any other discounts, or offers.

昇龍のインスタ
フォローしてね!

follow us on instagram

if you want your feed to
look like this...



instagram: @shoryu_ramen

tiktok: @shoryuramen

SAKE

selected weekly by our
expert in house sake sommelier



Junmai

dry, elegant, fruity notes of pear & melon. clean, crisp, served chilled, room temperature or warm

glass 100ml 8.5
carafe 300ml 24

Nigori

creamy texture & sweet rice flavour. rich, smooth, served chilled or warm

glass 100ml 10
carafe 300ml 26

new

Ancient Yamato Seaside Doburoku [Yuzu] (9%)

a specially sourced, ancient sake. doburoku is considered the oldest style of sake, and is both traditional & rustic, with limited availability. bright and refreshing in flavour, this doburoku has a gentle aroma of yuzu. sweet and smooth, with tangy acidity, brewed from brown rice amazake with delicate white koji

glass 50ml 9
with soda 11
carafe 300ml 46

Yuzushu

vibrant & refreshing yuzushu with a punchy citrus flavour, floral notes. serve chilled, with ice or as a spritz

glass 50ml 6
with soda 7
carafe 300ml 49

Umeshu

refreshing blend of tart ume plum, serve chilled, with ice or as a spritz

glass 50ml 5
with soda 6
carafe 300ml 26

WINE

House White

glass 175ml 7.5
bottle 29

House Rose

glass 175ml 6.9
bottle 28

House Red

glass 175ml 7.9
bottle 30

Vitelli Prosecco

a vibrant, effervescent italian prosecco with apple, hawthorn, wisteria, & elderflower

glass 125ml 8
bottle 29

SPIRITS

SHOCHU

Kuro Kirishima

Miyazaki
smooth & earthy sweet potato shochu with a sharp sourness from black koji

glass 50ml 5
bottle 900ml 72

Suntory -196

Grapefruit / Lemon
fruity & bold flavours. their unique 'freeze crush technology' create a refreshing shochu, vodka & soda drink
premixed cocktails, not included in happy hour

6.9

JAPANESE WHISKY

Suntory Toki

round & sweet blend with a refreshing citrus character & a spicy finish

25ml 7.5

(s) spicy (v) vegetarian (ve) vegan shoryu recommends

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what is sake?

crafted like beer, sipped like wine,
made with rice. sake is smooth,
easy-drinking, and full of flavour.
sweet, dry, rich – there's a sake for
everyone. give it a try

Nomikurabe Flight £9

three 35ml pours

showcasing a variety of popular
sips. refined junmai sake, slightly
sweet and cloudy nigori sake and
tangy umeshu plum wine.

enjoy a taste of each

BEER



Asahi Draft (5.0%)

served japanese style with super froth

1/2 pint 4.9
pint 6.9

Kirin Ichiban (4.6%)

served japanese style with super froth in a chilled glass

330ml 5

Asahi Super Dry (0.0%)

alcohol free beer

330ml 5

ask us about our
dessert secret

DESSERTS

Matcha Rollcake

lighter-than-air matcha sponge rolled with
subtly sweet matcha cream
add a scoop of ice cream

6.9

Matcha Crepe Cake

delicate, layered crepes with a rich matcha flavour
add a scoop of ice cream

9.9

Yuzu Chocolate Cheesecake

creamy chocolate cheesecake with a
zesty yuzu twist.
add a scoop of ice cream

8.5

Yuzu Sorbet (ve)

2 scoops 6.5

Little Moons Mochi Ice Cream

vanilla / mango

1 pc 3.7
3pcs 9.5

Ice Cream

vanilla / matcha / black sesame /
chocolate miso / vegan mango (ve) / mixed

2 scoops 6.5

MOCKTAILS

Raspberry Tansansui

muddled fresh raspberries, handmade cordial & tonic water

6.5



Yuzu Jasmine Tea

iced jasmine tea with yuzu peel syrup



6.5

Matcha Detox

refreshing blend of pineapple juice,
coconut syrup, fresh lime & matcha green tea

6.5

TEA & COFFEE

Matcha

premium stone-ground tea from japan

hot / iced 4.7

Sencha Fukuoka Yame

green tea from yame (our chef's ancestral
home town) mellow refreshing with a
delicate natural sweetness

hot / iced 3.95

Genmai Fukuoka Yame

this roasted rice tea from yame has a nutty,
smooth taste with a warm, toasty flavour

3.95

Hoji Fukuoka Yame

a bold green tea from yame, roasted over charcoal
with hints of caramel & an almost chocolatey kick

hot / iced 3.95

Yuzu

our bestseller, and our own blend. made just
for us with jasmine tea, green tea, lemongrass,
lemon & yuzu peel

hot / iced 4.4

Oolong

smooth & floral with a balanced sweetness &
roasted, nutty undertones

hot / iced 3.9

Matcha Latte

hot / iced 4.9



Strawberry Matcha Latte

iced matcha latte with muddled fresh strawberries
& almond cordial

iced 5.5

Espresso ueshima

s 3.2 d 4.3

Americano ueshima

3.95

Cappuccino ueshima

4

Latte ueshima

4

Flat White ueshima

4

our coffee is
ueshima coffee,
from kobe, japan
神戸の上島珈琲

SOFT DRINKS

Mineral Water

still / sparkling

330ml 2.9
750ml 5.2

Coke / Coke Zero

330ml 3.95



Ramune Soda

original / yuzu / strawberry

200ml 4.5

Melon Soda

5.5



Melon Cream Soda Float

green melon soda topped with vanilla ice cream
and a maraschino cherry. sweet, fizzy & nostalgic

6.5

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