

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
our signature ramen

Kotteri Hakata Tonkotsu

a richer, thicker, meatier tonkotsu broth, double nitamago egg

Kimchi Seafood Tonkotsu (s)

fiery kimchi tonkotsu broth with prawns, scallops, squid, seasoned beansprouts, naruto fish cake

Piri Piri Tonkotsu (s)

extra heat, jalapeños, top secret spicy gochujang sauce

Dracula Tonkotsu

power up tonkotsu broth with caramelised black garlic mayu, garlic chips

Karaka Tan Tan Tonkotsu (s)

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

simplicity, just 3 classic toppings: char siu bbq pork belly, kikurage mushrooms, spring onion

VEGETARIAN RAMEN

White Natural (ve)

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

Miso Wafu Chicken

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)

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)

fiery kimchi white natural broth, prawns, scallops, squid, nitamago egg, kikurage mushrooms, nori seaweed, spring onion, seasoned beansprouts

♦ ♦ ♦ ♦ ♦

Kaedama Extra Noodles

request refill noodles for your remaining soup

EXTRA TOPPINGS

Char Siu BBQ Pork Belly

Nitamago Burford
Brown Egg

Atsuage Fried Tofu (ve)

Menma Bamboo
Shoots (ve)

Red Ginger (ve)

Nori Seaweed (ve)

Kimchi (s)

Piri Piri Spicy
Sauce (s)(ve)

SIDES

Hakata Tetsunabe Gyoza 6pcs

Chicken Karaage

soy marinated chicken

Takoyaki

deep fried diced octopus balls, japanese mayo, takoyaki brown sauce, bonito flakes, aonori

Spicy Takoyaki (s)

deep fried diced octopus balls, takoyaki brown sauce, bonito flakes, aonori with special japanese spicy mayo sauce

Edamame (ve)

hakata yuzu, sea salt

SHORYU BUNS

BBQ Pork Bun (s)

char siu bbq pork belly, iceberg lettuce, cucumber, hirata sauce with japanese mayo

Chicken Karaage Bun (s)

soy marinated chicken karaage, iceberg lettuce, cucumber, hirata sauce with japanese mayo

Pumpkin Croquette Bun (s)(v)

pumpkin croquette, iceberg lettuce, cucumber, hirata sauce with japanese mayo

RICE

Chicken Katsu Curry

white rice, crisp panko breaded chicken breast, chef's speciality curry sauce, japanese pickles and salad garnish

Pumpkin Croquette Curry (v)

white rice, pumpkin croquette, chef's speciality curry sauce, mixed salad and japanese pickles

(s) spicy (v) vegetarian (ve) vegan
for information about allergens in our dishes please ask a member of staff

an optional 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 & 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

Asahi Super Dry (5.2%)
Kirin Cider

CRAFT BEER

Hitachino Nest White Ale (5.5%)
belgian style beer, refreshingly hopped and mild

WHITE

Murviedro Fauno
Sauvignon Blanc
Fruity & Refreshing - Spain

Piattini Pinot Grigio, IGT
Dry & Zesty - Italy

Cuveé De Brieu Viognier
Fruity & Aromatic - France

ROSÉ

Mirabello Pinot Grigio Rose
Fresh & Subtly Fruity - Italy

SPARKLING

Terra Serena Prosecco
Italy

RED

Borsao Garnacha
Soft & Fruity - Spain

Turno De Noche Malbec
Gently Spicy & Mellow - Argentina

Cuvee De Brieu Pinot Noir
Light & Fruity - France

PLUM WINE

Kobai
Gekkeikan, Kyoto
house plum wine, enticing aromas of ripe plums with a smooth sweet finish

SAKE

Gekkeikan Gensen Sozai
Junmai
Kyoto

chilled / room temp / warm
a natural, crystal clear junmai sake with a full-bodied mouth and dry taste

Gekkeikan Tarusake
Kyoto

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

Gekkeikan Sparkling
Sake Utakata
Kyoto

chilled
sweet yet refreshingly light

Gekkeikan Nigori

Cloudy Sake
Kyoto

chilled
fruity aroma, balanced and easy to drink. japanese scientists have proven nigori sake helps lower cholesterol

Gekkeikan Kome To Mizu

Junmai
Kyoto

chilled / room temp / warm
fruity and mellow taste with a clean, dry finish

Gekkeikan Daiginjo

Kyoto

chilled / room temp
fruity aroma and refreshing finish

Gekkeikan Tokusen

Honjozo
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 Denshou

Junmai Ginjo
Kyoto

chilled / room temp
palate-cleansing with a refreshing aftertaste and a fruit-like aroma

Gekkeikan Horin

Junmai Daiginjo
Kyoto

chilled / room temp
mellow & full bodied, 5 times monde selection grand gold medal winner

Kikizake Sake Flight

3 servings of 35ml each

gekkeikan brewery based in kyoto, japan has been making sake since 1637 and is the chosen sake of the japanese imperial household 3 servings of 35ml each.

Gekkeikan Tarusake (15%)

Speciality Style

this sake is rich in taste and refreshing cedar flavour

Gekkeikan Gensen Sozai (14%)

Junmai

a natural, crystal clear junmai sake with a full-bodied mouth and dry taste

Gekkeikan Tokusen (16.5%)

Honjozo

this sake has an umami filled balance with silky and smooth 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

Barley,
Gekkeikan, Kyoto

Kirishima Black

Sweet Potato,
Kagoshima

JAPANESE WHISKY

25ml

Suntory Toki

Nikka From The Barrel

Suntory Yamazaki
12years

SHORYU ORIGINAL COCKTAILS

- limited Edition -

Ichiji

suntory roku gin, aperol and sour mix

Yuzu Mojito

fresh strawberries, mint, lime, homemade yuzu syrup, bacardi white rum and yuzu umeshu over crushed ice

Dirty Lychee

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

Tiki Passion

exotic blend of japanese rum and coconut rum, passion fruit, almond syrup and angostura bitters

Cedroni

japanese twist on the classic negroni with campari, martini rosso, tarusake and benedictine

Shochu Sour

sweet potato shochu and fresh sour mix

COCKTAILS

Aperol Spritz

aperol, prosecco, merchant's heart soda

Toki Highball

suntory toki whisky topped up with and merchant's heart soda and lemon zest

Espresso Martini

kahlúa coffee liqueur, vodka, white cocoa liqueur and cold espresso

Pornstar Martini

vodka, passoa liqueur, passion fruit puree, homemade vanilla syrup, prosecco

MOCKTAILS

Fresh Strawberry Calpico

Yuzu Jasmine Tea

iced jasmine dragon pearl tea and handmade yuzu syrup

Matcha Detox

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

SOFT DRINKS

Spring Water

still / sparkling

Coke / Diet Coke

Aloe Juice

Apple / Orange / Pineapple Juice

Ramune Soda

Calpico hot / iced

a refreshing, light fructose & calcium drink, similar to yakult a japanese favourite

Merchant's Heart

tonic / soda / ginger ale / hibiscus

TEA

Sencha from Kyushu hot / iced

Genmai from Kyushu

brown rice and green tea

Hoji hot / iced

roasted green tea

Soba

buckwheat tea decaffeinated & no calories

Gyokuro hot

premium green tea

Oolong hot / iced

Jasmine pearl / lily

Matcha hot / iced

our own freshly stone ground green tea

Matcha Latte hot / iced

COFFEE

Americano

Latte

Cappuccino

Espresso

Espresso Macchiato

ORIGINAL DESSERTS

Matcha Cheesecake

Matcha Tiramisu

Mochi

matcha / mango / matcha dark chocolate

Melon Pan Ice Cream

matcha / sesame /
chocolate miso /
vegan salted caramel miso (ve)

Ice Cream

matcha / sesame / yuzu / chocolate miso /
vegan mango (ve) / vegan salted caramel miso (ve) / mixed

Yuzu Sorbet (ve)

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