

Shoryu Covent Garden Sample Menu

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 barbecue pork belly, nitamago egg, kikurage mushrooms, spring onion, sesame, ginger, nori seaweed

Shoryu ganso tonkotsu £11.50

Our signature ramen with added fried shallots

Kotteri hakata tonkotsu £12.50

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

Kimchi seafood tonkotsu (s) £14.90

Fierce kimchi broth, prawns, scallops, squid, nitamago egg, kikurage mushrooms, nori seaweed, spring onion, seasoned bean sprouts, sesame, fried shallots

Dracula tonkotsu £12.50

Power up tonkotsu with caramelised black garlic mayu, garlic chips

Piri piri tonkotsu (s) £12.50

Extra heat, jalapeños, top secret spicy gochujang sauce

Karaka tan tan tonkotsu (s) £12.50

Tonkotsu with a twist - rich & spicy minced pork, marinated in white miso, garlic and chiu chow chilli oil (no char siu barbecue pork belly, no sesame)

Special edition

Truffle tonkotsu £18

Our signature ramen with added truffle and fried shallots

Origin tonkotsu £9.50

Simplicity, just 3 classic toppings: char siu barbecue pork belly, kikurage mushrooms, spring onion

Others

Green curry ramen (s) £12.50

Hot green curry, king prawn, chicken karaage, menma, nitamago, red chilli, lime

Karaka neapolitan (s) £13

Spicy tomato sauce, smoked salmon, nitamago, parmesan cheese

White natural (ve) £11.50

Please ask for gluten free noodles (gf)
Our unique tonyu soy milk, miso, konbu & shiitake broth,
atsuage, fried tofu, kigurage mushrooms, spring onion,
menma bamboo shoots, nori seaweed

Miso wafu chicken £12

Please ask for gluten free noodles (gf)
Mushroom & konbu soy broth, goosnargh chicken karaage,
kigurage mushrooms, nori seaweed, spring onion, ginger

Curry ramen £12.50

Rich curry-soy tonkotsu pork broth, goosnargh chicken
karaage, nitamago egg, nori seaweed, menma bamboo
shoots, naruto fish cake, spring onion, ginger

Extra toppings

Char siu barbecue pork belly £2.50

Ontama sous-vide egg (v) £2.50

Nitamago Burford Brown egg £2.50

Menma bamboo shoots (ve)(gf) £2.50

Nori seaweed (ve) £1

Red ginger (ve) £2

Yuzu (s) £1

Takana mustard greens (s) £2.50

Kimchi (s) £3

Piri piri spicy sauce £1

Free shichimi 7 spice by request

Kaedama extra noodles £2.20

Request refill noodles for your remaining soup

Sides

Shoryu buns (gf available) 1 pc £4.50

With Japanese mayo 2 pcs £7.50

Char siu BBQ pork belly (s)

Soy marinated chicken karaage (s)(gf)

Grilled halloumi & shimeji mushrooms (s)(v)

Tiger prawn tempura

Wagyu 1 pc £8.50

*Highly prized, tender, fat marbled beef yakiniku with shiso,
daikon, shimeji*

Contains spicy sauce (s)

Chicken karaage (gf) £6

Goosnargh chicken

Soft shell crab tempura £9

Tiger prawn tempura 5 pcs £9

Ginger salmon tatsutaage (gf) £6.50

Sharing platter £16

*For 2 people: salmon & tuna sashimi, prawn tempura,
goosnargh chicken karaage, broccoli*

Kushikatsu 2 pcs £7

Belly pork & onion skewers in crisp panko

Black sesame tofu (ve) £6.50

With sweet miso sauce, tenderstem broccoli

Goma kyuri cucumber (s)(ve) £4.50

Enoki butter (v) £6

*Stir-fried enoki mushroom with butter, ponzu & spring
onion*

Kaisen enoki butter £9

*Stir-fried enoki mushroom, salmon & scallop with butter,
ponzu and spring onion*

Hakata tetsunabe gyoza

3 pcs £4

6 pcs £7

Japanese potato salad (v) £4

Spicy mentaiko caviar (s) £5

Fried chijimi (v) £7

Asian style pancake with mozzarella cheese and fresh salad

Wakame seaweed salad (ve) £4.50

Shoryu genki don £6.90

*White or brown rice, char siu barbecue pork belly, mentaiko
caviar, ontama sous-vide egg, pickles, nori seaweed*

Char siu takana don £3

White rice, pickled mustard greens, BBQ pork

Onigiri £2.50

Onigiri genmai £2.50

Sashimi

Salmon sashimi 7 pcs £10.90

Tuna sashimi 7 pcs £11.90

Assorted sashimi £16

Desserts

Yuzu cheesecake £5.90

Matcha cheesecake £5.90

Matcha azuki rolled cake 6

Ice cream 2 scoops £6.50

*Matcha / sesame / yuzu / kinako roasted soybean / mixed
option: black sugar soy bean flour*

Sorbet (ve) 2 scoops £6

Plum wine / yuzu / mixed

Mochi ice cream 1 pc £3

Green tea / sesame / yuzu / salted caramel 3 pcs £7.90

Matcha float ice cream £5.80

Menu last updated November 28th 2016

Pricing and dishes subject to change.

**Dishes are representative of the type of food available at the
restaurant.**