

SHORYU festive menu

クリスマス限定メニュー

festive set menu £35

this christmas season, we're celebrating all your classic festive favourites, reimagined with japanese ingredients and tradition, choose one from each course

main course

kurisumasu ramen

our rich tonkotsu pork broth with japanese 'karikari' sausages and sliced pork belly, topped with a festive hint of cranberry. this is our love letter to pigs-in-blankets

tokyo soy ramen (ve)

a delicate soy broth with ganmo tofu, pak choi, menma, spring onion and nori. a comforting vegan classic perfect for those cold winter nights

sides

chicken karaage

perfectly seasoned japanese fried chicken. this is japan's christmas tradition

brussel sprout tempura (ve)

a light tempura twist on a festive icon. crisp, airy batter with seasonal sprouts at the centre, truffle oil & a salt-pepper dip

dessert

mini mochi man

soft vanilla mochi shaped into a snowman. almost too cute to eat

drink

shoryu snow buddy cocktail

creamy coconut, yuzu sorbet and nigori sake. finished with a mini gingerbread man

santa's pink cheeks mocktail

fresh mint, yuzu jam and cranberry-apple juice with lime. festive, juicy & refreshing

pint of draft asahi

or if you just want something a little extra?

if you don't fancy the full set menu, but still want to add a little something extra festive to your meal, these could be perfect for you!

'JFC' karaage bucket £20

a shoryu sharing bucket of perfectly crisp 'japanese fried chicken'. inspired by japan's festive tradition of enjoying fried chicken with friends & family on christmas day. made to share for the table

ancient yamato seaside doburoku [yuzu] (9%)

glass 50ml £9 (with soda £11) carafe options also available

a very special sake for a special time of year, doburoku is considered the oldest style of sake, both traditional and rustic, with limited availability

