



# ME NU

## Small Dishes

### Vegetable Spring Rolls (vg) 5

Four pieces served with sweet chilli sauce

### Octopus Takoyaki 7

Four octopus dough balls, kimchi mayo and bonito flakes

### Vegetable Gyoza (vg) 7

Six veggie gyozas, chilli soy, mix cress

### Shrimp Gyoza 9

Six shrimp gyozas, chilli soy, mix cress

### Bang Bang Cauliflower (vg) 7

Fried tempura cauliflower coated in homemade vegan gochujang "honey" garlic sauce

### K-Tacos 12

Two tacos served in a fresh corn tortilla

### Slow cooked beef brisket, kimchi mayo

### Korean fried chicken, korean bbq

### Crispy Cauliflower, vegan gochujang (vg)

### Soft shell crab tempura, honey garlic +£2

## Steamed Bao Buns

### Slow cooked beef brisket, korean bbq 4.5

### korean fried chicken, kimchi mayo 4.5

### Crispy Tofu, sweet chilli (vg) 4

## Burgers

Served with rosemary & gochugaru fries

### Korean Fried Chicken 11

Crispy fried chicken, lettuce, cheese, korean bbq

### Soft Shell Crab, Kimchi Mayo 13

Soft shell crab tempura, lettuce, kimchi mayo

## Dolsot Bibimbap

Steamed korean rice, homemade pickles, kimchi, salad, fried egg, sesame gochujang sauce served in a hot plate.

### Korean Fried Chicken 11

### Slow Cooked Beef Brisket 12

### Crispy Tofu (vg) 10

## Korean Fried Chicken

### 3 Pcs Korean Fried Chicken 8.75

Boneless fried chicken coated in homemade korean bbq

### 6 Pcs Korean Fried Chicken 14

Boneless fried chicken coated in homemade korean bbq

### 6 Gochujang Chicken Wings 7

Prime chicken wings coated with homemade gochujang honey garlic

### 12 Gochujang Chicken Wings 13

Prime chicken wings coated with homemade gochujang honey garlic

## Rice Dishes

### Salmon Teriyaki 16

Grilled sottish salmon, teriyaki sauce, steamed rice, pickles, and salad

### Lychee & Aubergine Red Curry (vg) 12

Roasted aubergine, lychees in a rich coconut red curry served with steamed rice

### Chicken Red Curry 13

Boneless chicken, roasted vegetables in a rich coconut red curry served with steamed rice

## Sides

### Rosemary & Gochugaru Fries (vg) 4

### Kimchi cabbage (vg) 4.5

### kimchi cucumber (vg) 4

### Steamed Rice (vg) 3

### Beef Brisket Dirty Fries 8

### Crunchy Salad, Sesame Dressing 4

## Dessert

### Fried Bao 5

Fried bao, vanilla ice cream, toffee sauce and crunchy peanuts

### Banoffe Spring Rolls 5

Dulce de leche and banana wrapped in spring roll pastry served with vanilla ice cream



WE USE HMC CERTIFIED CHICKEN & BEEF

SPECIAL DIETARY REQUIREMENTS? PLEASE LET US KNOW



SHOYU  
MODERN KOREAN FOOD

# DRINKS MENU

## COCKTAILS 9

### PINK MARTINI

Pink gin, plum soju, cranberry juice

### GOCHUGARU MARGARITA

Tequila, lime juice, triple sec, gochujang syrup

### GIN & TONIC

Gin, tonic water

### THE CITY VIBES

Soju, pineapple juice & ginger beer

### SHOYU GARDEN

Green grape Soju, pink gin, apple juice

### HIBISCUS NEGRONI

Hibiscus, campari, gin, punt e mes

### GINGER PASSION FRUIT DAIQUIRI

Rum, ginger, passion fruit, lime juice

### APEROL SPRITZ

Aperol, prosecco & soda water

## MOCKTAILS / 7

KOREAN MARTINI / GIN & TONIC

THE CITY VIBES / PASSION STAR MARTINI

## SOFT DRINKS

BOTTLE 3.5

COKE / COKE ZERO / LEMONADE /

FANTA ORANGE

JUICES 4

CRANBERRY / PINEAPPLE / ORANGE / APPLE

## BEER / CIDER

KIRIN ICHIBAN PREMIUM LAGER

HALF 3.75 / PINT 5.5

PORETTI PREMIUM LAGER

HALF 3.75 / PINT 5.5



OLD MOUT CIDER 50CL / 5.5

KIWI LIME / STRAWBERRY APPLE

## HOUSE WINE

Glass 175ml 7 / Carafe 500ml 18 / Bottle 24

PINOT GRIGIO / SAUVIGNON BLANC

ROSE / MERLOT

## SPARKLING

Glass 175ml 7 / Bottle 24

QUINTA DAS ARCAS VINHO VERDE, PORTUGAL

BOTTEGA POETTI ORGANIC PROSECCO, ITALY



## SOJU 350ML 12.5

PLUM / GREEN GRAPE / PEACH



## SPIRITS 50ML

JACK DANIELS 8 / TEQUILA 9

GIN 8 / RUM 8 / VODKA 8

A discretionary service charge of 12.5% will be added to the bill

125ml wine measure available on request, 25ml spirits measure also available on request, drink moderate and responsible



**SHOYU**

**MODERN KOREAN RESTAURANT & BAR**

# BRUNCH MENU

**90MIN UNLIMITED HOUSE WINE, BEER & SHOYU SIGNATURE  
GOCHUGARU MARGARITAS, +10£ PP FOR UNLIMITED PROSECCO**

## Starter (choose one)

### Vegetable Gyoza (vg)

Four veggie gyozas, chilli soy, mix cress

### Shrimp & Leek Gyoza

Four shrimp and leek gyozas, chilli soy, mix cress

### Bang Bang Cauliflower (vg)

Fried tempura cauliflower coated in homemade vegan gochujang "honey" garlic sauce

### K-Tacos

One taco served in a fresh corn tortilla

Slow cooked beef brisket, kimchi mayo  
Crispy Cauliflower, vegan gochujang (vg)

## Steamed Bao Buns

Slow cooked beef brisket, korean bbq  
korean fried chicken, kimchi mayo  
Crispy Tofu, sweet chilli (vg)

## Sides +£4

Rosemary & Gochugaru Fries (vg)

Kimchi cabbage (vg)

kimchi cucumber (vg)

Steamed Rice (vg)

Crunchy Salad, Sesame Dressing

## Main (choose one)

### Burgers

#### Korean Fried Chicken

Crispy fried chicken, asian slaw, lettuce, cheese, korean bbq

#### Soft Shell Crab, Kimchi Mayo

Soft shell crab tempura, asian slaw, lettuce, kimchi mayo

## Dolsot Bibimbap

Steamed korean rice, homemade pickles, kimchi, salad, fried egg, sesame gochujang sauce served in a hot plate.

#### Korean Fried Chicken

#### Slow Cooked Beef Brisket

#### Crispy Tofu (vg)

## Korean Fried Chicken

#### 6 Pcs Korean Fried Chicken

Boneless fried chicken coated in homemade korean bbq

#### Korean Fried Chicken & Waffle

Boneless fried chicken coated in homemade korean bbq, homemade begium waffle, maple syrup

#### Korean Fried Chicken Pancakes

Homemade fluffy pancakes, boneless korean fried chicken, korean bbq, maple syrup

## Dessert +£5

#### Fried Bao

Fried bao, vanilla ice cream, toffee sauce and crunchy peanuts

#### Banoffe Spring Rolls

Dulce de leche, banana, spring roll pastry served with vanilla ice cream

## TERMS & CONDITIONS

Selected drinks for bottomless brunch will be available for 90 minutes from your booking time. Large groups are welcome! Drinking to excess won't be permitted therefore only one drink per person at time and we reserve the right to refuse serving at any time. Participants are required to drink responsibly at all times.



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A discretionary service charge of 12.5% will be added to the bill

VG = VEGAN FRIENDLY

# MENU



SHOYU  
MODERN KOREAN FOOD



## COFFEE

Espresso	£2.10
Double Espresso	£2.40
Latte	£3.50
Americano	£2.90
Cappuccino	£3.50
Flat White	£3.50



## AFTER MEAL DRINKS

Brandy	£9.00
Cognac	£9.00
Baileys	£8.00
Whisky	£8.00
Coffee Mezcal	£8.00



## TEA

Rooibos	£2.50
Early Grey	£2.50
Peppermint	£2.50
Green Tea	£2.50
English Breakfast	£2.50



## DESSERTS

Fried Bao	£5.00
Fried bao, vanilla ice cream, toffee sauce and crunchy peanuts	
Banoffe Spring rolls	£5.00
Dulce de leche, banana, spring roll pastry served with vanilla ice cream	