

SHORYU



Ganso Tonkotsu Ramen

Become a lockdown ramen master, and cook our signature ramen at home



Ingredients - serves 1

Time: 5 min

Shoryu tonkotsu soup stock
original ramen noodles
char siu bbq pork
beni shoga red ginger
spring onions
kikurage mushrooms

suggested extras:

soft boiled egg
nori seaweed
Kikurage Mushrooms

How to make the perfect Ganso Tonkotsu Ramen

01



Prepare 200 ml of cold water



02



Add the water to a small pan and bring to the boil



03



Meanwhile heat the tonkotsu stock for 1 min (800w) if frozen, skip this if it's already defrosted



04



Pour the stock into the pan of water

05



Mix the stock and water well to create your soup



06



Bring the tonkotsu soup to the boil and simmer



07



Heat the toppings for 40 sec (800w) if frozen, or just the pork if defrosted. You can pan fry the defrosted pork if you prefer



08



Meanwhile boil some more water in another pan for the noodles

09



Add the noodles to the water and boil for 45 sec stirring to separate



10



Drain the noodles & put them in a bowl



11



Pour the soup over the noodles



12



Mix the noodles and soup together well

13



Add the toppings and any extras you fancy



14



That's it! Slurp those Shoryu noodles while they're piping hot

ENJOY IT!



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen



White Natural Ramen

Slurp like a boss, with our vegetarian take on our classic ganso ramen



Ingredients - serves 1

Time: 5 min

- Shoryu white natural soup stock
- original ramen noodles
- atsuage fried tofu
- kikurage mushrooms
- menma bamboo shoots
- spring onion
- tenderstem broccoli

How to make veggie White Natural Ramen

01



Prepare 200 ml of cold water



02



Add the water to a small pan and bring to the boil



03



Meanwhile heat the white natural stock for 1 min (800w) if frozen, skip this if it's already defrosted



04



Pour the stock into the pan of water

05



Mix the stock and water well to create your soup



06



Bring the white natural soup to the boil and simmer



07



Heat the toppings for 40 sec (800w) if frozen, or just the tofu if defrosted



08



Meanwhile boil some more water in another pan for the noodles

09



Add the noodles to the water and boil for 45 sec stirring to separate



10



Drain the noodles & put them in a bowl



11



Pour the soup over the noodles



12



Mix the noodles and soup together well

13



Add the toppings and any extras you fancy



14



That's it! Slurp those Shoryu noodles while they're piping hot

ENJOY IT!



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen



BBQ Pork Bao Buns

Small pillows of goodness, perfect as a starter, make it extra special and serve with an ice cold beer (Japanese of course)



Ingredients - 3pcs

Time: 6 min

char siu bbq pork
bao buns
spicy gochujang sauce

suggested extras:

sliced cucumber
crisp lettuce
kewpie mayo

How to make fluffy BBQ Pork Bao Buns at home

01



Add water to your steamer and heat to a low rolling boil, if you don't have a steamer use a metal colander or sieve over a saucepan

02



On a sheet of parchment paper or kitchen cloth, add the buns to the steamer and steam for 5 mins

03



Meanwhile, take the char siu bbq pork out of the packet and heat for 2 ½ mins (800w) on a microwaveable plate, or defrost and lightly pan fry on each side

04



Remove the buns from the steamer [caution hot!]

05



Fill the buns with the char siu bbq pork, slather on the sauce and add other fillings of your choice

06



Tuck in, these pillows of heaven are ready to eat!



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen



Pumpkin Croquette Bao Buns

There's a reason why these are everyone's favourite side! Is one enough? Why not have 2...or 3, you deserve it.



Ingredients - 3pcs

Time: 12 min

pumpkin croquettes

bao buns

spicy bao sauce

suggested extras:

sliced cucumber

kewpie mayo

tonkatsu sauce

How to make fluffy Pumpkin Croquette Bao Buns

01



Preheat the oven to 180°C, remove the croquettes from the bag and place on a baking tray in the oven for 9 mins. Or you can heat for 3 min (800w) in the microwave (but they'll be less crispy!)



02



Add water to your steamer and heat to a low rolling boil, if you don't have a steamer use a metal colander or sieve over a saucepan



03



On a sheet of parchment paper or kitchen cloth, add the buns to the steamer and steam for 5 mins



04



Remove the buns from the steamer [caution hot!]

05



Fill the buns with the croquettes, slather on the spicy sauce and add other fillings of your choice



06



Tuck in, these pillows of heaven are ready to eat!



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen



Pork Gyoza

Get the chopsticks ready for these little bites of joy! Crispy, juicy and full of flavour.



Ingredients - serves 2-3

Time: 8 min

handmade gyoza 12pcs

gyoza sauce

yuzu kosho pepper

grated ginger

suggested extras:

other dipping sauces such as ra-yu chilli oil

How to make crispy Pork Gyoza

01



Heat up some vegetable oil in a frying pan



02



Place the gyoza flat side down in the pan



03



Fry the gyoza on a medium heat for 1 min until the flat side is golden brown

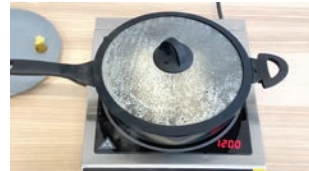


04



Add 50ml of water to the pan

05



Cover the pan with a lid and gently steam for 6 min until all the water has evaporated



06



Take off the lid, boil off any remaining liquid and remove from the heat



07



Add the gyoza golden side up to a plate, mix the ginger and yuzu kosho in the gyoza dipping sauce or place on the side



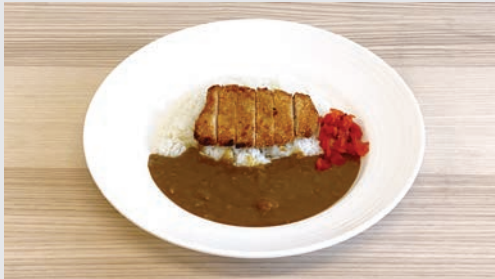
08



Done, start eating, what are you waiting for?!



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen



Pumpkin Croquette Curry

Comfort soul food in a bowl, what more do you need? Our famous curry sauce and crispy crunchy katsu



Ingredients - serves 1

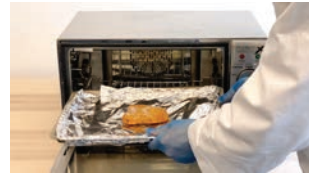
Time: 10 min

Shoryu curry sauce
chicken katsu
white rice
fukujinzuke pickles

suggested extras:
tonkatsu sauce

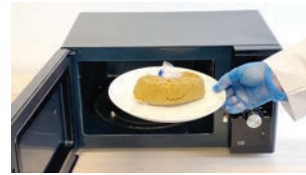
How to make awesome Chicken Katsu Curry

01



Preheat the oven to 180°C, remove the katsu from the bag and place on a baking tray and place in the oven for 9 mins

02



Heat the curry sauce in the bag for 2 ½ mins (800w) if frozen, skip this step if it's already defrosted

03



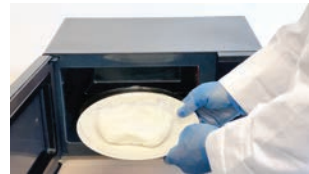
Add the curry sauce to a small pan and heat

04



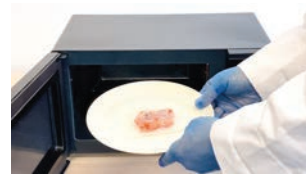
Stir well and bring the sauce to a simmer

05



Meanwhile, still in the bag reheat the rice for 3 ½ mins (800w)

06



Heat the pickles for 20 sec (800w) if frozen, skip if already defrosted

07



Remove the katsu from the oven and cut into slices

08



Add the rice to one side of a bowl, pour the curry sauce into the other and lay the chicken katsu and pickles on top

09



It's that simple, Shoryu Katsu Curry here you come - tuck in



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen



Pumpkin Croquette Curry

One helluva popular curry with a vegetarian twist, crispy pumpkin croquettes



Ingredients - serves 1

Time: 10 min

pumpkin croquette
white rice
fukujinzuke pickles

suggested extras:
tonkatsu sauce

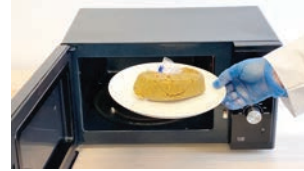
How to make crisp Pumpkin Croquette Curry

01



Preheat the oven to 180°C, remove the croquettes from the bag and place on a baking tray in the oven for 9 mins. Or you can heat for 3 min (800w) in the microwave (but they'll be less crispy!)

02



Heat the curry sauce in the bag for 2 ½ mins (800w) if frozen, skip this step if it's already defrosted

03



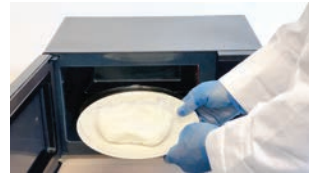
Add the curry sauce to a small pan and heat

04



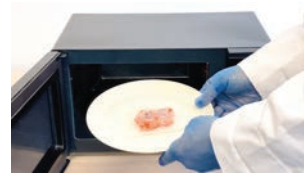
Stir well and bring the sauce to a simmer

05



Meanwhile, still in the bag reheat the rice for 3 ½ mins (800w)

06



Warm up the pickles for 20 sec (800w) if frozen, skip if already defrosted

07



Remove the croquettes from the oven, plate the rice on a plate adding the sauce to the side and the croquette and pickles on top

08



It's that simple, Shoryu Pumpkin Croquette Curry here you come - tuck in



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen



Beef Sukiyaki Udon

Juicy, marinated, sliced beef over noodles, with just the right amount of chew and bounce, umami in a bowl



Ingredients - serves 1

Time: 7 min

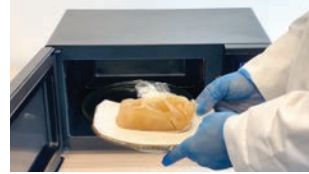
tsuyu soup stock
udon noodles
beef sukiyaki
wakame seaweed
spring onions

suggested extras:

shichimi pepper
sesame seeds
ontama egg

How to make umami-rich Beef Sukiyaki Udon

01



Heat the soup stock for 1 min (800w) if frozen, or skip this step if already defrosted



02



Heat the toppings for 1 ½ mins (800w) if frozen, or just the sukiyaki if defrosted



03



Add 200ml of water to a small saucepan



04



Pour the stock into the pan of water and bring to the boil

05



Add the noodles to the soup



06



Boil the noodles for a further 2 mins and mix well



07



Pour the noodles and soup into a bowl



08



Place the toppings on top of the noodles

09



ENJOY IT!

Get slurping those bouncy udon while they're piping hot!



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen



Prawn Tempura Udon

Lip smacking udon broth, with perfect chewy n' bouncy noodles & crisp tempura to top it off



Ingredients - serves 1

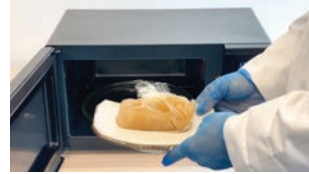
Time: 7 min

tsuyu soup stock
udon noodles
prawn tempura
wakame seaweed
spring onions

suggested extras:
shichimi pepper
sesame seeds

How to make Prawn Tempura Udon

01



Heat the soup stock for 1 min (800w) if frozen, or skip this step if already defrosted



02



Heat the toppings for 1 ½ mins (800w) if frozen, or just the tempura if defrosted



03



Add 200ml of water to a small saucepan



04



Pour the stock into the pan of water and bring to the boil

05



Add the noodles to the soup



06



Boil the noodles for a further 2 mins and mix well



07



Pour the noodles and soup into a bowl



08



Place the toppings on top of the noodles

09



Get slurping those bouncy udon while they're piping hot!



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen



Takoyaki

These deep fried octopus balls are always a winner. Serve as a side to your ramen for the ultimate street food feast



Ingredients - serves 1-2

Time: 10 min

takoyaki octopus balls 8pcs

takoyaki sauce

beni shoga red ginger

katsuobushi bonito flakes

suggested extras:

kewpie mayo

aonori seaweed

How to make cheeky Takoyaki Octopus Balls

01



Fill a small saucepan with vegetable oil and heat to 180°C

02



Carefully add the takoyaki to the oil and deep fry for 6 mins

03



With a slotted spoon, remove the takoyaki from the pan onto a plate covered with kitchen towel to soak up excess oil

04



Arrange the takoyaki on a plate, drizzle over the sauce, sprinkle over the bonito flakes and add the ginger on top or to the side. Add kewpie and aonori if you have them to hand

05



These balls are fiery hot out of the fryer, so take care as you get stuck in



Share your
#shoryulockdownkit
with us & tag
@shoryu_ramen