

DIY SHORYU KIT

SHORYU

First things first. Thank you for your support, it means a lot to us.

We know you've missed our ramen, we've been missing you too. We're really excited to have opened some of our ramen bars recently, with more to come. But for those of you who aren't able to visit us, or want to get creative at home, these amazing DIY ramen kits have you covered.

Making the freshest, slurpiest ramen is a no-brainer for us and luckily our sister company Japan Centre has an amazing online store. Working together we've been able to launch these awesome **DIY Shoryu Kits** nationwide on Japancentre.com [tell your mates].

The kits come with everything you need to turn yourself into a ramen master and make Shoryu ramen at home - from original hosomen noodles, our 12-hour banging tonkotsu or tonyu vegan stock, all important toppings and step by step instructions. Get ready to create one hell of an authentic Shoryu experience in your own kitchen.

Our kits are made fresh and should be kept chilled, store in your fridge and eat within 2 days of delivery. Saving it for later? No worries, just pop it in the freezer for up to 1 month and defrost fully before cooking, please do not refreeze.

Don't forget to share your #shoryukit with us & tag @shoryu_ramen we can't wait to see your DIY Shoryu style at home.

Get ready to slurp!

Shoryu Ramen

HEAT + EAT!



* please note nori seaweed and sesame seeds are not included in our kit

SHORYU WHITE NATURAL RAMEN

Become a ramen master - cook and enjoy our
vegan ramen at home



Michelin Guide
Great Britain & Ireland
2014, 2015, 2016, 2017
Recommended



Sunday Brunch
"fantastic, just like
eating in a restaurant!"



TimeOut
"Shoryu-standard
ramen at home"



Evening Standard
"Recreate the restaurant's
12-hour tonkotsu pork ramen
in your own kitchen"

@shoryu_ramen

SHORYU



How to make the perfect **Shoryu Vegan White Natural Ramen** (2 servings)

01

Add 400ml of water to a small pan and bring to the boil

02

Pour the white natural stock into the pan of water

03

Mix the stock and water well to create your soup

04

Bring the white natural soup to a gentle boil and simmer (be careful not to simmer off too much liquid)

05

While the stock is coming to the boil cut the atsuage fried tofu into 4 even slices (2 for each ramen) and chop your spring onion

06

Fill another small pan with water for the ramen noodles and bring to the boil

07

With your hands gently loosen the ramen noodles, add to the water and boil for 45 seconds stirring to separate them fully



08

While you're boiling the noodles, put the sliced atsuage fried tofu into the boiling water for just 10 seconds to warm

09

Drain the ramen, divide between two bowls

10

Pour the piping hot white natural soup evenly over both of the bowls of ramen noodles



11

With your chopsticks mix the noodles and soup together well in the bowl

12

Arrange your spring onion, kikurage mushrooms, menma bamboo shoots and atsuage fried tofu slices on the top of each ramen, finally add the 2 sheets of nori seaweed to the side of each bowl



13

That's it! Slurp those Shoryu vegan white natural ramen noodles while they're piping hot

Each Shoryu Kit contains enough for 2 servings. If you want to enjoy a single serving of white natural ramen, simply use half of the bagged ingredients.

Please enjoy fresh within 2 days of receiving your box. Can be frozen for up to one month, do not refreeze. Defrost ingredients fully before following the cooking instructions.

Time: 10 mins

Ingredients

2 servings in each pack

- 600ml white natural soup stock
- 2 x original ramen noodles
- atsuage fried tofu
- spring onion
- kikurage mushrooms
- menma bamboo shoots
- 4 sheets nori seaweed

suggested extras: sesame seeds

ALLERGEN INFORMATION

This product contains **soybeans, soy & wheat**. Please note because of the nature of our kitchens we can not guarantee that our food is free from allergens

** These recipe pics are just a guide to help you to ramen perfection! Your toppings will be different :)*

ENJOY IT!

Share your #diyshoryukit
with us & tag
@shoryu_ramen