



# SPREADING **'SMILE' & 'ARIGATOU'** THROUGH BOWLS OF RAMEN

IPPUDO hails from Japan's ramen capital of Hakata, founded by Shigemi Kawahara, the internationally renowned Ramen King and founder of Chikaranomoto Group, which encompasses some of Japan's finest restaurants.

Kawahara's attention to detail and hospitality redefined Japan's ramen experience.

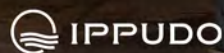
To date, IPPUDO has since expanded to over 90 stores in Japan and more than 100 stores worldwide.

**“ TO CONTINUOUSLY  
INNOVATE  
TO REMAIN TRUE ”**

He is known for thinking outside the box and developing new menus that incorporate unusual ingredients with an international twist.

**KAWAHARA REVOLUTIONIZED THE  
INDUSTRY WITH HIS SIGNATURE  
TONKOTSU RAMEN.**

With ramen of the highest quality, hospitable service with attention to details and a unique ambience, IPPUDO aims to create an exquisite and delightful ramen dining experience for its customers throughout the world.



FIRST STORE IN HAKATA  
SINCE 1985

# ASSORTED / NON-ALCOHOLIC

## COLD DRINKS

LEMON SODA \$8.0  
レモンソーダ

CALPIS \$5.2  
カルピス

CALPIS SODA \$5.2  
カルピスソーダ

## JUICES

APPLE JUICE \$4.2  
アップルジュース

ORANGE JUICE \$4.2  
オレンジジュース

## SOFT DRINKS

COKE \$4.2  
コーク

COKE LIGHT \$4.2  
コークライト

SPRITE \$4.2  
スプライト

## TEA

ICED LEMON TEA \$4.0  
アイスレモンティー

ICED GREEN TEA \$4.0  
アイスグリーンティー

HOT GREEN TEA (POT) \$8.0  
緑茶



LEMON SODA レモンソーダ

Enjoy a delightful and invigorating mocktail crafted with fresh lemons and mint leaves!

# ASSORTED / ALCOHOLIC

## DRAFT BEER

1 PINT 1/2 PINT

SAPPORO PREMIUM BEER

\$15 \$11

サッポロプレミアム

## WHISKEY

HIGHBALL (WHISKEY SODA)

\$11

ハイボール

## UMESHU

TOROTORO NO UMESHU (STANDARD PLUM WINE)

\$9.5

とろとろの梅酒

OIRINIGORI DAKUDAKU UMESHU  
(STANDARD PLUM WINE)

\$9.5

大入り濁濁にごり梅酒

-Choice of Rock or Soda



# FRESH / SALAD



## GOMA Q

\$8.0

ごまキュウリ

IPPUDO's globally beloved appetizer! Enjoy crisp cucumbers dressed in savory Japanese sesame dressing.



## JAPANESE IBURI GAKKO POTATO SALAD \$9.0

いぶりがっこポテサラダ

Potato salad with smoked pickled daikon or "Iburi-gakko" which gives the dish a unique smoky flavour and crunch.



## EDAMAME SEA SALT

\$7.0

枝豆

Lightly-salted, boiled edamame. Offering a healthy choice for snacking with a refreshing beer or highball!



## WAFU SEAWEED CHOREGI SALAD

\$13

わかめと海苔の和風チョレギサラダ

A nutritious salad of fragrant seaweed and tamago, complemented with the nutty flavour of our special homemade sesame seed oil dressing.

# IPPUDO / SIGNATURES



## SPICY BOILED GYOZA 5PCS

\$10

ピリ辛茹で餃子

Boiled chicken dumplings served with a flavourful mix of special spicy sauce



## IPPUDO PAN FRIED GYOZA 5PCS / 10PCS

\$10 / \$18

一風堂焼餃子

IPPUDO's original pan-fried chicken dumplings



## CHICKEN BUN

\$6.0

チキンバンズ

Deep-fried battered chicken thigh served in a warm, fluffy bun with crisp iceberg lettuce



## PORK BUN

\$6.0

ポークバンズ

IPPUDO's signature melt-in-your-mouth chashu served in a warm, fluffy bun with crisp iceberg lettuce

# TANTALIZING / SIDES



## IPPUDO CHICKEN KARAAGE 5PCS

\$9.0

一風堂鶏から揚げ

Juicy deep-fried chicken



## CRISPY CORN

\$10

クリスピーコーン

Crispy bites of deep-fried corn kernel fritters on the cob sprinkle with smoked paprika.



## KATSUO BAKKOSHI TAKOYAKI

\$9.0

鰹バッコシたこ焼き

Sizzling-hot takoyaki drizzled with sweet sauce & japanese mayo topped with a generous amount of bonito flakes.



## CHEESE CHIKUWA ISOBE AGE

\$10

ちくわの磯辺揚げ(チーズ入り)

It is crispy outside and soft inside with the cheese, puffing aonori flakes in the tempura batter, the tempura become unbelievably savory and tasty.

# TANTALIZING / SIDES



## TEPPAN BEEF STEAK

\$23

サイコロ牛肉鉄板ステーキ

Grilled cubes of tender steak, cooked to perfection on our teppan grill with a house special teppan sauce. Served with chargrilled cabbage and garlic mayo.



## RAMEN-YA STYLED HAPPOITAME

\$11

ラーメン屋さんの八宝炒め

This dish features the best "treasures" from our Ramen kitchen. A delightful medley of assorted vegetables & pork belly slices, stir-fried to perfection.



## TEBA KARA (SPICY CHICKEN)

\$11

手羽辛揚げ

Crisp and juicy chicken wings glazed with a homemade spicy GEKIKARA sauce for a kick of heat.

# Zuzutto

The key to enjoying ramen is sound. One should 'slurp' the noodles, creating a distinct noise that the Japanese describe as *zuzutto*. The *zuzutto* noise signifies maximum enjoyment of the ramen, because it is created by simultaneously consuming the noodles and soup, which allows the complexity of the flavors to spread throughout the mouth, eventually leading to the ultimate experience of *nodogoshi*, the silky sensation of food slipping through one's throat. But do be careful with the hot soup!





# KEY INGREDIENTS IN OUR RAMEN

## SOUP



Following IPPUDO's secret recipe, only rigorously selected ingredients go through the innovative processes of creating the Tonkotsu broth, refined over the years.

## KAESHI



Made from selected quality Kyushu shoyu as a base and through constant refining and ingredients of the finest quality, IPPUDO's secret recipe kaeshi was created to produce the best tasting tonkotsu broth.

## NOODLES



IPPUDO noodles are the "work of a craftsman", offering both a springy texture and deep flavours. These noodles are quintessential IPPUDO, boiled to al dente, exuding the vibrant natural aroma and taste of wheat with each bite.

## CHASHU



Made with our secret recipe shoyu base and special marinade, IPPUDO's melt-in-your-mouth chashu guarantees the ultimate tasting pleasure for maximum enjoyment.

# CLASSIC / HAKATA STYLES

★  
THE  
GLOBAL  
FAVOURITE  
★

## SHIROMARU MOTOAJI

This signature dish boasts a creamy and flavorful pork bone broth, carefully simmered to perfection. It's a culinary journey defined by the rich depth of our broth, inviting you to savor each spoonful to the last drop.

白丸元味



### SHIROMARU SPECIAL

Served with thin noodles, 4pcs pork belly chashu, 1 marinated half boiled egg, black fungus, spring onion and seaweed.

\$25.5

### SHIROMARU TAMAGO

Served with thin noodles, 2pcs pork belly chashu, 1 marinated half boiled egg, black fungus and spring onion.

\$20

### SHIROMARU BASIC

Served with thin noodles, 2pcs pork belly chashu, black fungus and spring onion.

\$18



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

# CLASSIC / HAKATA STYLES

★  
THE  
GLOBAL  
FAVOURITE  
★

## AKAMARU SHINAJI

Discover a bold twist on traditional ramen with our Akamaru Shinaji. Our original rich, savory pork bone broth enhanced with Ippudo's special blended miso paste and fragrant garlic oil. A perfect choice for those seeking a deeper, more complex flavor.

赤丸新味



### AKAMARU SPECIAL

Served with thin noodles, 4pcs pork belly chashu, 1 marinated half boiled egg, black fungus, spring onion and seaweed.

\$26.5

### AKAMARU TAMAGO

Served with thin noodles, 2pcs pork belly chashu, 1 marinated half boiled egg, black fungus and spring onion.

\$21

### AKAMARU BASIC

Served with thin noodles, 2pcs pork belly chashu, black fungus and spring onion.

\$19



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

# CLASSIC / HAKATA STYLES

★  
THE  
GLOBAL  
FAVOURITE  
★

## KARAKA-MEN

Experience the vibrant fusion of our original silky pork broth with Sze Chuan peppers and sweet-spicy miso paste. Perfect for spice lovers looking for an extra burst of heat in their ramen.

中  
カ  
麺



### KARAKA SPECIAL

Served with thin noodles, spicy homemade miso paste, 4pcs pork belly chashu, 1 marinated half boiled egg, spring onion and seaweed.

\$27.5

### KARAKA TAMAGO

Served with thin noodles, spicy homemade miso paste, 2pcs pork belly chashu, 1 marinated half boiled egg and spring onion.

\$22

### KARAKA BASIC

Served with thin noodles, spicy homemade miso paste, 2pcs pork belly chashu, and spring onion.

\$20



Please choose your level of spiciness.

ORIGINAL

HOT

VERY HOT

EXTRA HOT



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

# RICH BROTH / SPECIAL BLEND

## BONITO TONKOTSU



A delicate balance between the savory depth of rich pork broth and the subtle umami of bonito fish. For an invigorating twist, mix in the Yuzu Kosho (Japanese citrus pepper paste).

### BONITO TONKOTSU TAMAGO \$23

Served with thin noodles, 2pcs pork belly chashu, bamboo shoots, leek, spring onion and 1 marinated egg

### BONITO TONKOTSU BASIC \$21

Served with thin noodles, 2pcs pork belly chashu, bamboo shoots, leek and spring onion.

## YOKOHAMA SHOYU



Experience the perfect harmony of flavors with IPPUDO's original creamy tonkotsu broth infused with the deep umami of shoyu, creating a luxurious and savory base that delights the palate.

Served with original flat noodles, 1pc of square cut big pork belly chashu, bamboo shoots, spinach, 1pc of naruto and 1 pc of seaweed.

**\$20**



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD



Please select hardness of your noodles.

SOFT

MEDIUM

# CHICKEN BROTH / IPPUDO ORIGIN

## CHICKEN SHOYU



A distinct and delightful experience awaits with a robust Shoyu aroma. It starts with delicate sweetness, transitions into a refreshing Shoyu body, and finishes with a slight tanginess from yuzu slices

**CHICKEN SHOYU  
TAMAGO  
\$21**

Served with wavy noodles, 2pcs chicken chashu, bamboo shoot, spinach, leek, 1 marinated egg and 1 pc of naruto.

**CHICKEN SHOYU  
BASIC  
\$19**

Served with wavy noodles, 2pcs chicken chashu, bamboo shoot, spinach, leek, and 1 pc of naruto.

## CHIKARA TONKOTSU



Featuring IPPUDO's signature tonkotsu broth, paired with classic Hakata-style noodles and enhanced with extra toppings! An authentic Japanese dining experience that Ippudo aims to bring to the world when we first started.

Served with home-made thin noodles, 4 pcs big pork belly chashu, spring onion, bamboo shoots, 1/2 marinated half boiled egg, 1pc of naruto and 1pc of seaweed.

**\$23**

Please select hardness of your noodles.

SOFT

MEDIUM

HARD

Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

# PLANT BASED SOUP / VEGAN TONKOTSU

## PLANT MISO



Enjoy the perfect umami fusion of IPPUDO's original miso base and our plant-based broth. Paired with hand-pressed wavy noodles and a generous portion of square-cut pork belly chashu.

Served with original wavy noodles,  
1pc of square cut big pork chashu,  
sweet corn, spinach,  
1 pc naruto and seaweed.

**\$20**

## NIRVANA NY



IPPUDO's plant-based ramen features hand-pressed wavy noodles in a flavorful plant-based broth, topped with assorted veggies and a drizzle of fragrant onion oil.

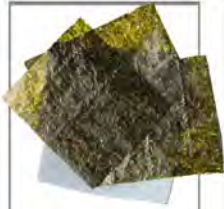
Served with original wavy noodles,  
2pcs grilled eggplant chashu,  
crispy enoki tempura, spring onions  
and grated carrot.

**\$19**

 Please select hardness of your noodles.  
 SOFT  MEDIUM  HARD

 Please select hardness of your noodles.  
 SOFT  MEDIUM  HARD

# RAMEN / TOPPINGS



## NORI

Japanese Seaweed

\$2.5



## NEGI

Spring Onion

\$2.5



## MENMA

Bamboo Shoots

\$3.0



## KIKURAGE

Flavoured Black Fungus

\$3.0



## NARUTO

Japanese Fishcake

\$2.0



## CORN

Sweet Corn Kernels

\$3.0



## TAMAGO

Marinated half boiled Egg

\$3.0



## PORK BELLY CHASHU

Marinated Pork Belly Chashu

\$4.5



## CHICKEN CHASHU

Marinated Chicken Chashu

\$4.5



## TREASURE TOPPINGS



A special combo of 2pcs Pork Chashu, 2pcs Chicken Chashu, 1 Tamago, 3 pcs Nori, Menma and 1 Naruto.

\$15

## KID'S DELIGHT

A WHOLESOME AND HEARTY MEAL PUT TOGETHER SPECIALLY FOR YOUR LITTLE ONE!



FOR KIDS UNDER 12YRS ONLY!

Ippudo original ramen served with 1 pc pork chashu, half egg, bamboo shoots, spring onion & sweet corn. Includes 1 Yakult and Jelly too!

\$11

## KAEDAMA

EXTRA SERVING OF NOODLES



Originating from Hakata, diners may request for an extra serving of noodles as long as they have enough soup left in their bowls.

\$3.0

Please select hardness of noodles if applicable.



# RICE / DISHES

**BEST  
SELLER**



**FRIED RICE** 🍛

\$12

ラーメン屋の炒飯

Signature Japanese-style fried rice with spring onion, chashu, egg and naruto (Japanese fishcake).



**MINI KARAAGE RICE** 🍛

\$11

唐揚げ丼

IPPUDO's signature juicy boneless chicken chunks are deep-fried to perfection, coated in crispy garlic panko, and served over rice.



**MINI CHASHU RICE**

\$11

チャーシュー丼

IPPUDO's original pork belly chashu marinated in a homemade sauce, served with kinshi tamago, mayonnaise & spring onions atop a bed of rice.

# IPPUDO / DESSERTS

**BEST  
SELLER**



**JAPANESE KOPI JELLY**

**\$7.0**

コピジェリー

Experience the harmonious blend of bitter coffee jelly, creamy coffee mousse, and sweet condensed milk, all culminating in a delightful, bittersweet finale to your meal.



**ICE CREAM (SINGLE SCOOP)**

**\$4.0**

アイスクリーム

Japanese Premium Ice-cream with cornflakes. Choice of Yuzu or Black Sesame.



**JAPANESE SHIO PUDDING**

**\$8.0**

塩プリン

Soft, rich and creamy Japanese shio (salt) pudding.



**UMEGAE MOCHI WITH MATCHA ICE CREAM**

**\$10**

梅ヶ枝餅と抹茶アイスクリーム

Warm and soft rice cake with azuki bean filling, perfectly paired with matcha ice cream and drizzled with kuromitsu (Japanese black sugar) sauce