



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
レモンソーダ



\$8.0

CALPIS
カルピス



\$5.2

CALPIS SODA
カルピスソーダ



\$5.2

JUICES

APPLE JUICE
アップルジュース



\$4.2

ORANGE JUICE
オレンジジュース



\$4.2

SOFT DRINKS

COKE
コーク



\$4.2

COKE LIGHT
コークライト



\$4.2

SPRITE
スプライト



\$4.2

TEA

ICED LEMON TEA
アイスレモンティー



\$4.0

ICED GREEN TEA
アイスグリーンティー



\$4.0

HOT GREEN TEA (POT)
緑茶



\$8.0



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

チキンパンズ

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



PORK BUN

\$6.0

ポークパンズ

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, putting aonori flakes in the tempura batter, the tempura become unbelievably savory and tasty.

TANTALIZING / SIDES

BEST
SELLER



SIZZLING 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.

BEST
SELLER



SALMON CARPACCIO

\$13

サーモンカルパッチョ

Fresh slices of salmon drizzled with IPPUDO's signature vinegar sauce, garnished with crisp, thinly sliced onions for a refreshing finish.

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



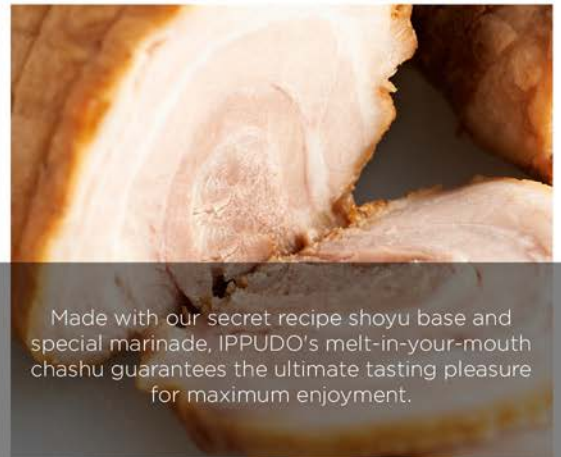
Made from selected quality Kyushu shoyu as a base and through constant refining and ingredients of the finest quality, IPPUDO's secret recipe kaeshi was created to produce the best tasting tonkotsu broth.

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.

白丸味噌



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

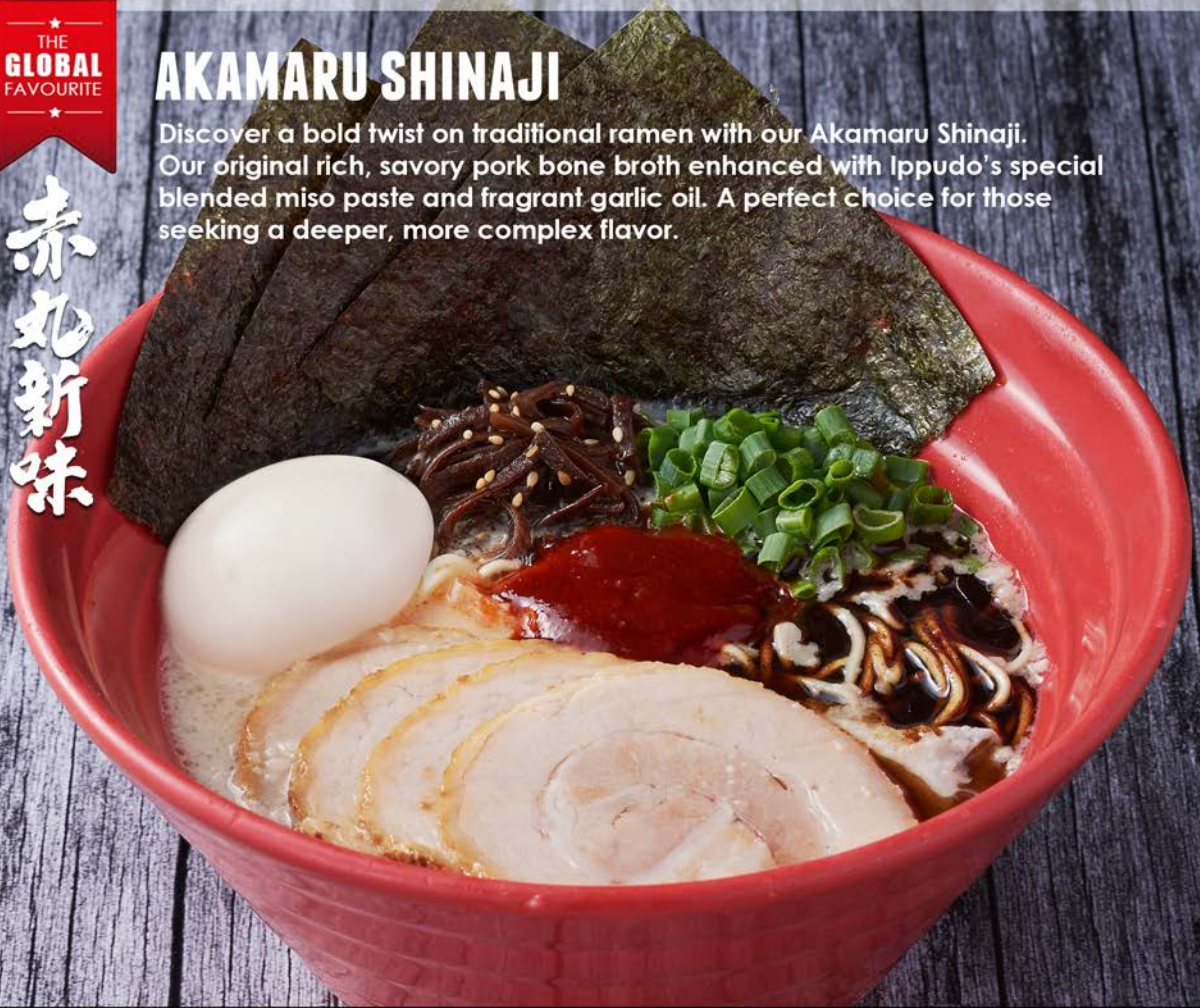
CLASSIC / HAKATA STYLES

★
THE
GLOBAL
FAVOURITE
★

赤丸新味

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.



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.

からか麺

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 Koshu (Japanese citrus pepper paste).

BONITO TONKOTSU BASIC

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

\$20

BONITO TONKOTSU TAMAGO

Bonito Tonkotsu Basic topped with 1 marinated half boiled egg

\$22

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 homemade flat noodles complemented by a generous serving of 1 pc of belly chashu, bamboo shoots, spinach, spicy leek, seaweed and 1/2 marinated half boiled egg.

\$17



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 BASIC

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

\$17

CHICKEN SHOYU TAMAGO

Chicken Shoyu Basic topped with 1 marinated half boiled egg

\$19

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 of pork belly chashu, spring onion, bamboo shoots, 1pc of naruto, 1pc of seaweed and 1 marinated half boiled egg,

\$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 RAMEN

PLANT MISO



Enjoy the perfect umami fusion of IPPUDO's original miso base and our plant-based broth. Paired with hand-pressed wavy noodles topped with grilled Eringi Mushroom.

Served with original wavy noodles, eringi mushroom chashu, sweet corn, fresh spinach, bamboo shoots, seaweed, and 1/2 marinated half boiled egg.

\$17

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.

\$17



Please select hardness of your noodles.

SOFT

MEDIUM

HARD



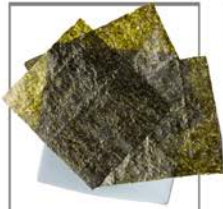
Please select hardness of your noodles.

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

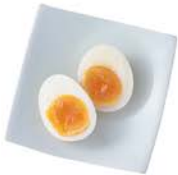
\$2.0



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

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.

KID'S DELIGHT

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



Ippudo original ramen served with
1 pc pork chashu, half egg,
bamboo shoots, spring onion
& sweet corn.

Includes 1 Yakult and Jelly too!

\$11

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



ICE CREAM (SINGLE SCOOP)

\$4.0

アイスクリーム

Japanese Premium
Ice-cream with
cornflakes.

Choice of Yuzu or
Goma (Black Sesame)

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.

