

IPPUDO was founded in 1985 in Japan's ramen capital of Hakata by Shigemi Kawahara, the internationally renowned Ramen King. With over 125 restaurants in Japan and 105 internationally in places such as New York, London, Paris, Singapore and more, IPPUDO has garnered international fame and legendary status over the years. Fueled by tradition and innovation, IPPUDO strives to spread "smile" and "arigato" through bowls of ramen.

RAMEN

白丸
元味



SHIROMARU CLASSIC 白丸特製 - \$13.8

The original Tonkotsu pork broth with our signature dashi, thin noodles topped with pork belly chashu, bean sprouts, kikurage mushrooms and scallions

AKAMARU VEGGIE 赤丸ベジ V🌶️ - \$14.8

A rich silky sesame broth with our signature dashi featuring thin noodles topped with tofu, bean sprouts, kikurage mushrooms, scallions, fragrant garlic oil, and our special aka paste

赤丸
新味



AKAMARU MODERN 赤丸特製 🌶️ - \$14.8

A bolder version of the original Tonkotsu pork broth, thin noodles topped with our special spicy miso paste, fragrant garlic oil, pork belly chashu, bean sprouts, kikurage mushrooms and scallions

SHOYU 醤油ラーメン - \$13.8

A classic shoyu broth made from bonito fish dashi featuring thin noodles topped with menma bamboo shoots, naruto, pork belly chashu, scallions, flavored egg and roasted nori

カラカ
特製



KARAKA SPICY からか特製 🌶️ - \$15.8

The original Tonkotsu pork broth with an added kick, thin noodles topped with our special blend of hot spices, fragrant garlic oil, pork belly chashu, bean sprouts, kikurage mushrooms and scallions

MISO TONKOTSU 味噌豚骨 - \$16.8

Rich and creamy miso-flavored original Tonkotsu pork broth topped with bean sprouts, scallions, cabbage, corn, butter and pork belly chashu

SELECT FIRMNESS OF YOUR NOODLES

YAWA	FUTSU	KATA	BARU KATA
SOFT	FIRM

SEASONAL RAMEN

HAKATA TSUKEMEN 博多つけ麺 - \$16.8

Japanese Dipping-style noodles! Essentially the ramen equivalent of soba noodles in which the noodles are served separately from the broth and are dipped in the soup when being eaten. This is to ensure you can enjoy the best texture and fragrance of the noodles! The soup is a combination of our signature pork broth & bonito. Served with our new special thick tsukemen noodles!



TOPPINGS

SPECIAL COMBO スペシャルトッピング - \$5.0

Seasoned boiled egg*, pork belly chashu, roasted nori

TAMAGO 味玉 - \$2.2

Seasoned medium boiled egg*

ONSEN TAMAGO 温泉玉子 - \$1.5

Poached egg*

CORN コーン V - \$1.5

Sweet corn

KIKURAGE キクラゲ V - \$1.5

Sliced wood ear mushrooms

NEGI ねぎ V - \$1.8

Scallions

MOYASHI もやし V - \$1.5

Bean Sprouts

NORI のり V - \$1.5

Roasted seaweed

PORK CHASHU チャーシュー - \$3.5

Simmered pork belly

TOFU 豆腐チャーシュー V - \$3.0

Marinated tofu

MENMA メンマ V - \$3.0

Seasoned bamboo shoots

BAKUDAN 爆弾 V🌶️ - \$2.0

Spicy bomb to add a kick to your ramen

KAEDAMA 替え玉 - \$1.5

Kaedama is an extra serving of noodles. When you have finished your first serving of noodles, you can order by saying "Kaedama, please." Your server or Ramen Chef will quickly bring you another serving of noodles. Make sure you leave soup in your bowl to enjoy your kaedama.

JAPANESE CRAFT SAKE

720ml Bottles

AZUMAICHI JUNMAI GINJO

(Saga) - \$78 btl

Young and vivid with a lively aroma of both green and red apples. Bubbles can be felt on your lips.

AMABUKI GIN NO KURENAI JUNMAI DAIGINJO

(Saga) - \$55 btl

A truly unique sake brewed with a blend of unpolished Shikokumai black rice and 60% polished Saga No Hana rice. Notes of chocolate and raspberry.

SENKIN MODERN OMACHI JUNMAI DAIGINJO

(Tochigi) - \$66 btl

This off-dry sake has a sharper nose and a forward flavor. A rich rush of fruit unloads on the first sip, with a flavor that tapers gradually.

NIWANO UGUISU DOBUROKU

(Fukuoka) - \$48 btl

Unfiltered. Juicy, sweet and tart yogurt flavor. Mild and refreshing. A great beginning or finish for a meal.

SPECIALTY SAKE

IKEZO

PEACH OR YUZU

\$5.0 Each



KUNIZAKARI

NIGORI

\$8.0 Each

AMABUKI

YAMAHAI OMACHI (MARIGOLD)

HIMAWARI (SUNFLOWER)

ICHIGO (STRAWBERRY)

\$9.2 Each



BEERS

BOTTLE BEERS

ASAHI
SAPPORO
\$8.00 Each



HOLYCRAFT BREWERY
(San Francisco)

HARAJUKU GIRL
\$6.8 Each

UEHARA SHUZOU BREWERY
(Niigata)

ECHIGO FLYING IPA
\$7.0 Each



NON-ALCOHOLIC

COKE - \$3.0
DIET COKE - \$3.0
SPRITE - \$3.0
CALPICO - \$3.5
ICED GREEN TEA - \$3.0
ICED OOLONG TEA - \$3.0
SPARKLING WATER (Bottle) - \$3.4

DESSERT

HOJICHA PUDDING ほうじ茶プリン - \$7.50
Housemade roasted green tea pudding with salted caramel sauce
MATCHA MONT BLANC 抹茶モンブラン - \$4.0
Japanese chestnut cake. A very popular dessert in Japan
CHEESECAKE チーズケーキ - \$4.0
Matcha Green Tea or Yuzu Citrus

APPETIZERS

IPPUDO BUNS

Our signature steamed buns. Single or Pick Three for \$11.0

PORK BUN 豚肉パンズ - \$4.2 (1)

Melt-in-your-mouth chashu with crispy lettuce and creamy mayo; an international best-seller

CHICKEN BUN チキンパンズ - \$4.0 (1)

Chicken kara-age with crispy lettuce, creamy mayo and special sauce

VEGGIE BUN ベジコロッケパンズ V - \$4.0 (1)

Veggie croquette with crispy lettuce and creamy mayo and special sauce



RICE BOWLS Suggested topping: Onsen Tamago - \$1.5

CHASHU RICE チャーシューご飯 - \$6.3

IPPUDO original simmered pork belly chashu on rice with shredded lettuce, menma, red ginger, scallion and sesame

CHICKEN KARA-AGE RICE 唐揚げご飯 - \$5.8

Juicy chicken kara-age with original sauce, shredded lettuce, red ginger, scallion and sesame.

STARTERS

EDAMAME 枝豆 V - \$5.2

Your choice of: Spicy Garlic or Furikake Seasoning

SHISHITO PEPPERS ししとうの素揚げ V - \$5.8

Flash-fried Japanese peppers with shichimi umami salt and lemon



GOMA Q ごまきゅうり V - \$6.3

Crunchy Japanese cucumber drizzled with homemade sesame dressing

IPPUDO GYOZA 一風堂餃子 - \$8.2

Original pan-fried pork dumplings, an IPPUDO classic

TAKOYAKI たこ焼き - \$8.0

Octopus takoyaki with bonito flakes, aonori, takoyaki sauce and mayo



CHICKEN KARAAGE 鶏の唐揚げ - \$6.3

IPPUDO style fried chicken
Choice of Japanese mayo or spicy mayo (+\$0.60)

SPICY UMAMI CHICKEN WINGS 一風堂手羽 - \$6.3

Fried chicken wings glazed with IPPUDO's special spicy UMAMI sauce and sprinkled with sesame seeds.

IPPUDO SALAD 一風堂サラダ V - \$9.8 / \$7.3 (half size)

Cobb style salad with seasonal mixed greens.
Choice of spicy gobo or papaya ginger or signature dressing