

FOUNDER'S PROFILE

IPPUDO started in 1985 in Fukuoka. Today, there are over 200 IPPUDO outlets all around the world.

Our founder, Shigemi Kawahara, sees the restaurant as a stage where each employee plays a role like an actor. From cooking to serving, every move is perfectly choreographed.

Kawahara holds a place in the Ramen Hall of Fame after winning TV Champion Ramen Chef 3 times consecutively and also won at the TBS Ramen King competition.

Ramen is "COSMOS SERVED IN A BOWL."

The delicate balance of ingredients, broth and finely made noodles is an art form in itself.

TO SPREAD "SMILE" AND "ARIGATOU" THROUGH BOWLS OF RAMEN

河原成美

SHIGEMI KAWAHARA
Founder of IPPUDO



1985
Our Beginning



1995
Our Recognition



2005
Our Achievement



2008
Our Adventure



2010
Our Success



SOUP

Following IPPUDO's secret recipe that was refined over the years, only rigorously selected ingredients go through the innovative processes of creating the Tonkotsu broth. It takes more than 15 hours to extract the essence and to achieve perfect emulsion.



NOODLE

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



CHASHU

By gently, gradually and slowly simmering the chashu, the soy sauce based braising liquid is absorbed to the very center of the chashu. This is the "repeated simmering process" uniquely created by IPPUDO. It has a pleasant, chewy texture that melts in your mouth.

IPPUDO'S SIGNATURE

Shiromaru Special

特製白丸

IPPUDO's original Tonkotsu broth served with ultra-thin noodles, salted soft-boiled eggs and pork belly, bean sprouts, kikurage, spring onions and seaweed.

Classic Hakata-style Ramen.

RM39



Tonkotsu broth

Ultra-thin noodle

白丸元味

Shiromaru Motoaji

Original Shiromaru Motoaji with pork belly, bean sprouts, kikurage and spring onions.

RM30



白丸角煮

Shiromaru Kakuni

Tender pork cubes simmered in IPPUDO special soy sauce.

RM37



☞ Select noodle texture

SOFT
やわ

NORMAL
ふつう

HARD
カタ

VERY HARD
バリカタ

特製赤丸

Akamaru Special

IPPUDO's original Tonkotsu broth enhanced with spicy blended miso paste and fragrant garlic oil. Served with ultra-thin noodles and pork belly, salted soft-boiled eggs, kikurage, seaweed, bean sprouts and spring onions.

A refined, modern Hakata-style Ramen.

RM41



赤丸新味

Akamaru Shinaji

Akamaru Shinaji with pork belly, bean sprouts, kikurage and spring onions.

RM32



赤丸角煮

Akamaru Kakuni

Tender pork cubes simmered in IPPUDO special soy sauce.

RM39

IPPUDO'S SIGNATURE



Tonkotsu broth



IPPUDO special blended miso



Ultra-thin noodle



Garlic oil

☞ Select noodle texture

SOFT

やわ

NORMAL

ふつう

HARD

カタ

VERY HARD

バリカタ

IPPUDO'S SIGNATURE

-  Tonkotsu broth
-  Garlic oil & Sze Chuan pepper
-  Ultra-thin noodle
-  Cashew Nuts

Karaka Special

IPPUDO's original silky pork broth blended with a myriad of spices and its signature sweet and spicy Sze Chuan pepper-infused minced pork miso paste. Served with ultra-thin noodles, pork belly, salted soft-boiled eggs, spring onions, and seaweed.

Spicy with an addictive kick!

RM44

特製からか

からか麺

Karaka-Men

Sze Chuan pepper-infused minced pork miso paste.

RM34




からか角煮

Karaka Kakuni

Tender pork cubes simmered in IPPUDO special soy sauce.

RM42




 Select noodle texture

SOFT
やわ

NORMAL
ふつう

HARD
カタ

VERY HARD
バリカタ

 Choose your spicy level

 ORIGINAL

 LEVEL 1

 LEVEL 2

 LEVEL 3

特製一風堂黒

IPPUDO Kuro Special




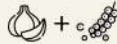
Thick, chewy noodles served with salted soft-boiled eggs, BBQ pork belly, flavoured black fungus, spring onions, seaweed, bean sprouts, spicy blended miso paste and fragrant garlic oil with black pepper.

Smoky and full of aroma.

RM44



IPPUDO'S SIGNATURE

-  Tonkotsu broth
-  IPPUDO special blended miso
-  Thick noodle
-  Enhanced level of Garlic oil + Black Pepper

一風堂黒

IPPUDO Kuro

Thick, chewy noodles served with BBQ pork belly, flavoured black fungus, spring onions, bean sprouts, spicy blended miso paste and fragrant garlic oil with black pepper.

RM34




一風堂黒角煮

IPPUDO Kuro Kakuni

Tender pork cubes simmered in IPPUDO special soy sauce.

RM42



-  Chicken broth
-  Shoyu Sauce
-  Thin noodle

特製芳醇醬油

Hojun Shoyu Special

Featuring a special chicken broth in a rich shoyu stock, this dish is served with tender chicken chashu, savory chicken tsukune, thin noodles, salted soft-boiled egg, bamboo shoots, spinach, leeks, narutomaki, and seaweed.





RM39

Hojun Shoyu Regular
RM30



ADD-ON:

<p>1 Chicken Chashu (3pcs) RM6</p> 	<p>2 Chicken Tsukune (2pcs) RM6</p> 
--	---


IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY. ALL PRICES SHOWN ARE SUBJECT TO PREVAILING TAXES.

横浜家系豚骨 Yokohama lekei

A warm, comforting bowl of umami-rich ramen, featuring tonkotsu broth infused with delicate chicken flavours. Each bite is accompanied by succulent, simmered, and perfectly grilled pork belly chashu and other irresistible toppings.

RM39

 Mixed broth

 Thin noodle



ADD-ON:

1 Soy Sauce Egg (1pc)
RM3.50



2 Aburi Pork Belly Chashu
RM9






軟骨担々麵

Nankotsu Tantanmen

A renowned Hakata delicacy featuring tender pork soft bone and aburi chashu in a rich tonkotsu broth infused with chicken and blended with minced pork miso. Savour springy noodles with hints of chili flakes and fragrant chili oil, topped with silky Hanjuku Tamago. A masterful blend of heat, texture, and umami.

RM43



-  Mixed broth
-  Infused sesame paste
-  Thin noodle

ADD-ON:

1 Soki Meat
RM10



博多つけ麺

Hakata Tsukemen

(Original / Spicy)

Perfectly cooked, chewy Hiyamori noodles served with a rich, spicy dipping broth that combines our signature tonkotsu and premium bonito. Topped with tender kakuni, salted soft-boiled egg, spring onions, bamboo shoots, and seaweed.

RM45

 Mixed broth

 Ultra-thick noodle
(Chewy wholegrain noodle)



TIPS TO ENJOY TSUKEMEN つけ麺の食べ方

(Please DO NOT pour the entire dipping soup into the noodle bowl.)



01 Pour the Tanuki into Tonkotsu Soup.

02 Dip some noodles into the soup and slurp.




After first slurping



Wari-soup
bonito-tsu + hot water

03 To enjoy the soup after the noodles, request wari-soup and pour before sipping.

 Ultra-thick noodle
(Chewy wholegrain noodle)

 Tantan niku miso

 Crispy pork lard

まぜそば

Mazesoba

15-20
Min

A comforting Japanese dry noodle dish showcasing thick, chewy wholegrain noodles tossed in a rich, umami-packed minced pork miso. It is crowned with tender chicken breast, crispy gyoza skin crackers, a luscious poached egg, red onion, and golden crunchy pork lard, with a sprinkle of cashew nuts for a delicious twist.

RM36



HOW TO EAT MAZESOBA:



01 Squeeze the lime



02 Mix well






03 Pour the pork lard

黒トリュフラーメン

Truffle Ramen

A luxurious ramen delicacy featuring mushroom broth infused with premium truffle essence. Every slurp is enhanced by tender pork belly chashu and an array of exquisite toppings.

RM39

-  Mushroom broth
-  Truffle paste and oil
-  Thin noodle

ADD-ON:

1 Simmered pork belly chashu
RM9






2 Bamboo Shoot
RM5

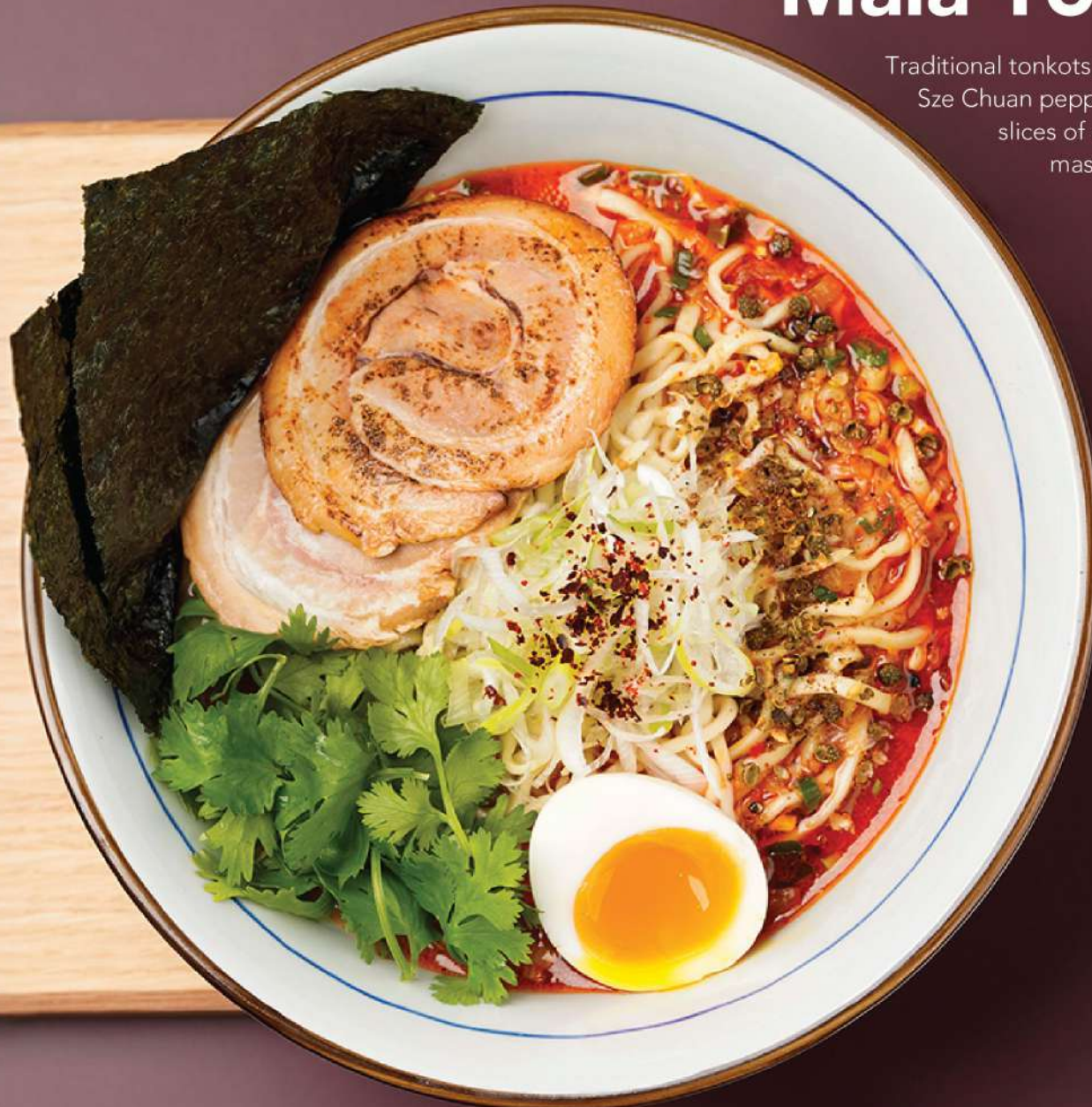


麻辣豚骨ラーメン Mala Tonkotsu Ramen

Traditional tonkotsu infused with chicken broth meets the fiery allure of Sze Chuan peppercorns and chili peppers. Garnished with succulent slices of simmered and aburi pork belly chashu, it's a culinary masterpiece that will spice up your ramen experience to the next level.

RM39

-  Mixed broth
-  Spices and spicy oil
-  Thick noodle






トムヤム海老豚骨

Tom Yum Tonkotsu Ramen

Experience the best of both worlds - rich, creamy tonkotsu broth infused with zesty tom yum minced meat miso and topped with succulent prawns for a burst of flavour.

RM40

-  Tonkotsu broth
-  Dashi and fragrant oil
-  Thin noodle



ADD-ON:

1 Corriander Leaves
RM3



2 Sautéed Prawn (2pcs)
RM9



TOPPING



ねぎ
Spring onions
RM 3



のり
Seaweed (5pcs)
RM 4



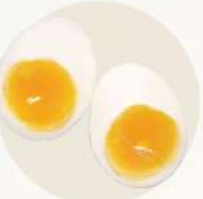
もやし
Bean Sprouts
RM 3



パクチー
Coriander Leaves
RM 3



温泉玉子
Poached Egg
RM 3.50



半熟うまみ玉子
Salted Soft-Boiled Egg (1pc)
RM 3.50



醤油玉子
Soy Sauce Egg (1pc)
RM 3.50



味きく (ホール)
Flavoured
Black Fungus(Thick)
RM 4



味きく (スライス)
Flavoured
Black Fungus(Thin)
RM 4



メンマ
Bamboo Shoots
RM 5



とりつくね
Chicken Tsukune (2pcs)
RM 6



鶏チャーシュー
Chicken Chashu (3pcs)
RM 6



エビのソテー
Sautéed Prawn (2pcs)
RM 9



炙りチャーシュー
Aburi Pork
Belly Chashu
RM 9



豚バラチャーシュー
Simmered Pork
Belly Chashu
RM 9



角煮
Kakuni (2pcs)
RM 9



ソーキ肉
Soki Meat
RM 10



替玉

Kaedama RM6

Kaedama is an extra serving of noodles.

This was developed as an alternative to large portions. The ultra thinness ensures that the noodles do not become too soft in a large bowl of Ramen. Diners may request for an extra serving of noodles as long as there is enough soup in their bowl.

アペタイザー



STARTERS

前菜



Edamame 枝豆 RM11

Boiled edamame with salt.



Corn Stick コーンスティック

Deep fried corn sticks glazed with special sauce, sprinkled with fresh chives, yukari and parmesan cheese.

RM14



Goma Q ゴマQ

Fresh Japanese cucumber with homemade sesame dressing.

ORIGINAL

RM 6

SPICY

RM 7

COLD DISHES

冷たい食べ物



刺身サーモンサラダ

Salmon Sashimi Salad

Freshly sliced salmon served with assorted greens and Japanese dressing.

RM33



炙り明太だし巻玉子

Dashimaki Egg Roll

Sweet yet savoury Japanese fluffly omelette roll with seared cod fish roe.

RM16



Crispy Mochi クリスピー餅

Fried mochi coated with a homemade sauce and topped with sesame seeds.

RM15



Chicken Nanban チキン南蛮

Deep-fried chicken cutlets coated with special Nanban and tartar sauce.

RM18

トロサーモン刺身

Salmon Belly Sashimi (5pcs)

Fresh raw salmon belly slices.

RM38



Salmon Sashimi サーモン刺身

Fresh raw salmon slices.

RM28 (5 PCS)

RM52 (10 PCS)

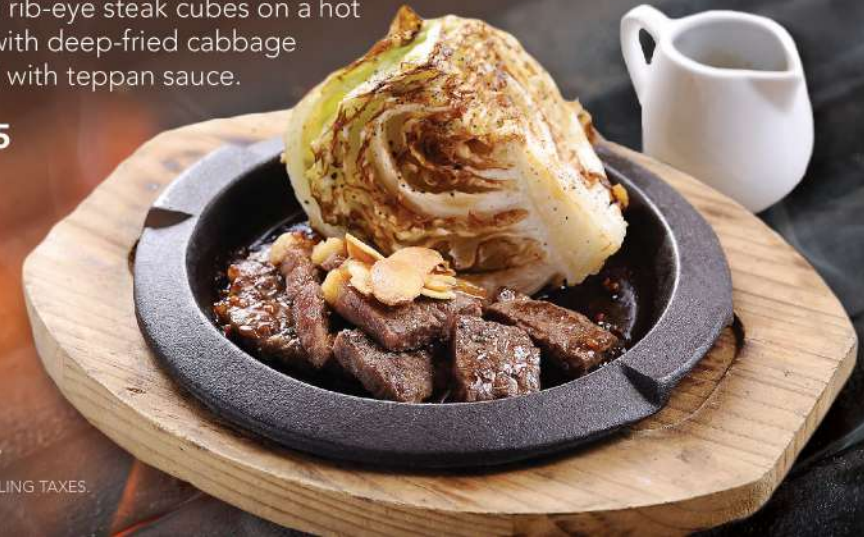
APPERTISERS

アペタイザー

Saikoro Steak サイコロステーキ

Grilled rib-eye steak cubes on a hot plate with deep-fried cabbage served with teppan sauce.

RM45



GYOZA

餃子



ラザニア餃子

Lasagna Gyoza

Deep-fried gyoza served with a poached egg in a tomato and cheese sauce.

RM27



一風堂博多一口餃子

IPPUDO Hakata-Style Gyoza

IPPUDO's homemade classic original pan-fried bite-sized dumplings. Simply the best!

RM15 (5 PCS)

RM28 (10 PCS)



BUNS



和牛バンズ

Wagyu Beef Bun

Juicy Wagyu beef patty marinated in a special sauce and served with lettuce and cheese in a steamed bun.

RM25

一風堂特製バンズ

一風堂ポークバンズ

IPPUDO Pork Bun

Juicy braised pork belly served with IPPUDO's special sauce. An all-time bestseller around the world!

RM10



DEEP-FRIED DISHES

揚げ物



揚げたこ焼き

Fried Takoyaki

A classic Japanese snack! Savoury octopus dumplings served with takoyaki sauce.

RM16



大手羽先唐揚げ

IPPUDO Special Fried Chicken Wings

Juicy and tender chicken wings that are perfectly marinated in secret spices.

RM18

ご飯物・寿司



Salmon Roll 炙りサーモンロール

Lightly seared fresh salmon roll topped with mentaiko, black tobiko and cucumber.

RM33

RICE • SUSHI



炙り鮭明太ご飯

Sake Mentai Rice RM19

Rice topped with delicious grilled minced salmon and cod fish roe with eggs.



博多チャーシュー丼

Hakata Chashu Rice RM16


Braised pork topped with an egg on rice with seaweed.



IPPUDO Fried Rice 一風堂チャーハン

PORK

IPPUDO classic fried rice with chashu and tobiko.

ORIGINAL RM 21  SPICY RM 22



CHICKEN

IPPUDO classic fried rice with chicken and tobiko.

ORIGINAL RM 19  SPICY RM 20

DESSERTS

デザート

板チョコモナカ

ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM18



抹茶



MATCHA ICE CREAM RM10

Japanese green tea ice cream.

黒ゴマ



GOMA ICE CREAM RM10

Japanese black sesame ice cream.

飲品

TEA (Refillable)

Hot Green Tea	RM5.50
Iced Green Tea	RM5.50
Passion Fruit Tea (SACHET)	RM9
Chamomile (SACHET)	RM9
Jasmine Tea (SACHET)	RM9
Earl Grey (SACHET)	RM9

FRESH JUICES

Orange	RM18
Apple	RM18
Watermelon	RM18
Orange Mix Apple	RM18
Orange Mix Watermelon	RM18

SOFT DRINKS

Coca-Cola Rasa Asli 	RM7	Soda Water	RM7
Coca-Cola Zero Sugar 	RM7	IPPUDO Mineral Water	RM3
Sprite 	RM7		

MOCKTAILS

Lemon Mint Soda	RM16	Tropical Spice Punch	RM18
Peach Passion Fruit Tea	RM15	The Salvation	RM17
Pink Guava Rose Soda	RM17		



定食

FROM OPENING HOURS UNTIL 5PM
WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

Supreme Ramen Set

RM
39.90



ADD-ON RM 9.90

and enjoy any 1
Special Mocktail
of your choice

- The Salvation
- Pink Guava Rose Soda
- Tropical Spice Punch
- Lemon Mint Soda

Ramen Choices

Choose One Ramen



UPGRADE TO
SPECIAL RAMEN +RM 9



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu

Appetiser Platter Choices

Choose One Appetiser Platter



Set A

- Goma Tofu
- Cheezy Fries
- Deep Fried Croquette
- Earl Grey Panna Cotta



Set B

- Goma Tofu
- Fried Chicken
- Fresh Mini Salad
- Earl Grey Panna Cotta

定食

FROM OPENING HOURS UNTIL 5PM
WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

Egao Ramen Set

Our Egao Ramen options are served in smaller sizes

RM
35.90



Ramen Toppings

Appetiser Platter:

- Watermelon Su
- Fried Chicken
- Edamame



ADD-ON RM 9.90

and enjoy any 1
Special Mocktail
of your choice

- The Salvation
- Pink Guava Rose Soda
- Tropical Spice Punch
- Lemon Mint Soda

Egao Ramen Choices

Choose One Egao Ramen



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men

定食

FROM OPENING HOURS UNTIL 5PM
WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

Teppan Delight Rice Set

RM
35.90



**ADD-ON
RM 9.90**

and enjoy any 1
Special Mocktail
of your choice

- The Salvation
- Pink Guava Rose Soda
- Tropical Spice Punch
- Lemon Mint Soda



Appetiser Platter:

- Watermelon Su
- Fried Chicken
- Edamame

Teppan Dish Choices

Choose One Teppan Dish



Set A

Sanshio Tofu Teppan 🌶️



Set B

Wasabi Yuzu Chicken Teppan

WEEKDAYS AFTER 5 PM
WEEKENDS AND PUBLIC HOLIDAYS

Family Combo

Choose Two Mains
Appetisers in each set are fixed



ADD-ON RM 9.90

and enjoy any 1 Special Mocktail of your choice

- The Salvation
- Pink Guava Rose Soda
- Tropical Spice Punch
- Lemon Mint Soda



RM
96

- Watermelon and Cream Cheese Salad
- Garlic Fried Chicken
- Spicy Boiled Gyoza



SET A



SET B



RM
110

- Watermelon and Cream Cheese Salad
- Gaburi Chicken
- Buta Katsu and Fries

Main Course Choices



UPGRADE TO SPECIAL RAMEN +RM 9



Shiromaru Motoaji



Akamaru Shinaji



Karakamen



IPPUDO Kuro



Hojun Shoyu



Sake Mentai Rice



IPPUDO Fried Rice

SET MEALS

IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY.
ALL PRICES SHOWN ARE SUBJECT TO PREVAILING TAXES.

PRIVATE EVENTS

At IPPUDO, we do our best to cater to your every need. Customers may book out the entire venue or specific dining area with 1 month of advance notice.

Other services we provide are:

- Child Kitchen Workshop
- Japanese Drinks Fests
- Butler-Style Service
- Buffets

Share your visions with us and we will put in our best efforts to make them come true. Please allow us to host an unforgettable birthday, anniversary, graduation, themed or any other party for you!

For more information, please contact us at marketing@ippudo.com.my

KANPAI SPECIAL

TIGER
BEER BOTTLE

1 BOTTLE /
GLASS
RM 20

3 BOTTLES /
GLASSES
RM 45

5 BOTTLES /
GLASSES
RM 70

KIRIN
BEER BOTTLE

RM 24

RM 57

RM 90

SUNTORY
PREMIUM MALT

RM 26

RM 69

RM 110

Exclusive Offer Promotion Price **RM18** (Every Tuesday & Thursday)



BEER LOVER'S *Ramen Combo*

- Shiromaru Special
- Akamaru Special
- Karaka Special
- IPPUDO Kuro Special
- Hojun Shoyu Special



Suntory Premium
Malt's Beer

FREE

RM 59

Hakata-Style
Gyoza(3pcs)

JAPANESE Highball

1 SHOT

2 SHOTS

CLASSIC HIGHBALL
RM 26
RM 43
SOUR PLUM HIGHBALL
RM 29
RM 46


BLOOD MOON

A refreshing blend of yuzu, red grapefruit, emon and orange, complemented by soda and Suntory whisky.

RM28


TEA CEREMONY

A vibrant mix of mandarin jasmine chunks and passion fruit, paired with lemon, earl grey brew and Suntory whisky.

RM28


PEACHES IN GEORGIA

A sweet and tangy mix of elderflower white peach essence and sour apple, infused with lime, aromatic chamomile brew and Suntory whisky.

RM28


SUMMER MOCKTAIL



Nature Nectar ^{RM} 16

A sparkling fusion of salted calamansi with green apple, zesty assam boi, and lychee jelly highlights.

Kid's Menu

YUMMY!!



◆ SHIROMARU MOTOAJI (HALF PORTION)

Original Shiromaru Motoaji with pork belly, bean sprouts, kikurage and spring onions.

RM 22⁺⁺



◆ CHASHU RICE

Braised pork topped with egg and seaweed on rice with Dashimaki.

RM 21⁺⁺



ADD-ONS: RM7.90⁺⁺ EACH

Only 1 Add-on per order allowed //



PAN FRIED GYOZA (3 PCS)



FRENCH FRIES



GOMA / MATCHA ICE CREAM

Let's match the correct photo



TAMAGO

Egg (Fun fact: IPPUDO uses salted soft-boiled egg as part of our ramen toppings)



CHASHU

Simmered Pork Belly.



GYOZA

IPPUDO's homemade classic original pan-fried bite-sized dumplings.



KARAKA-MEN

IPPUDO's ramen featuring sweet and spicy Sze Chuan pepper-infused miso paste.



SHIROMARU MOTOAJI

IPPUDO's classic best-seller, featuring the signature original Tonkotsu broth by our esteemed Ramen King founder, Shigemi Kawahara.



KAEDAMA

An extra serving of noodles.



AKAMARU SHINAJI

IPPUDO's original Tonkotsu broth enhanced with juicy blended miso paste and fragrant garlic.



PORK BUN

Juicy braised pork belly served with IPPUDO's special sauce.