

FOUNDER'S PROFILE

IPPUDO started in 1985 in Fukuoka. Today, there are over 240 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



IppudoMalaysia

www.ippudo.com.my

河原成美
SHIGEMI KAWAHARA
Founder of IPPUDO



TROPICAL SPICE PUNCH




LEMON MINT SODA

PINK GUAVA ROSE SODA

TEA (Refillable)

HOT GREEN TEA	RM 5.50
ICED GREEN TEA	RM 5.50

SOFT DRINKS

COCA-COLA RASA ASLI 	RM 7
COCA-COLA ZERO SUGAR 	RM 7
SPRITE 	RM 7
SODA WATER	RM 7
IPPUDO MINERAL WATER	RM 3

MOCKTAILS

LEMON MINT SODA	RM 16
PINK GUAVA ROSE SODA	RM 18
TROPICAL SPICE PUNCH	RM 17

ハイボール

JAPANESE CLASSIC HIGHBALL

1 SHOT **RM25**

2 SHOTS **RM43**



SUNTORY PREMIUM MALT'S GOLD (Draught) **RM26**

TIGER BEER (Bottle) **RM20**

KIRIN BEER (Bottle) **RM24**



日本酒 JAPANESE SAKE



大坂屋 長兵衛 大吟醸

OSAKAYA CHOBEI
DAIGINJO

Profile : Light, Dry
Flavour : Lychee, Melon
Alcohol : 15%
Rice Milling : 50%

720 ML

300 ML

RM 218

RM 98



山田錦 特別純米酒

YAMADA-NISHIKI
TOKUBETSU JUNMAI

Profile : Rich, Dry
Flavour : Pear, Earth
Alcohol : 14%
Rice Milling : 70%

720 ML

300 ML

RM 188

RM 88



本醸造 辛丹波

KARATAMBA
HONJOZO

Profile : Light, Dry
Flavour : Stone, Sage
Alcohol : 15%
Rice Milling : 70%

720 ML

300 ML

RM 188

RM 88



花泡香

HANA AWAKA
(Sparkling Sake 250 ml)

RM 48

SAKE CARAFE

150 ML **RM 38**

300 ML **RM 65**

1.8L (Bottle) **RM 288**

ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY
ALL PRICES SHOWN ARE SUBJECT TO 10% SERVICE CHARGE AND 6% SST

飲み物 | DRINKS

串焼き

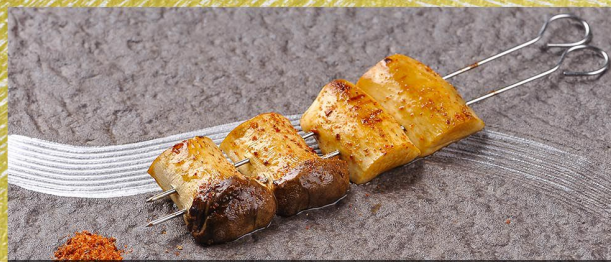
KUSHIYAKI





OKRA
Ladies Fingers

RM 5



ERYNGII
King Oyster Mushrooms

RM 5



NEGIMA
Chicken Thighs with Japanese Leeks

RM 7



DASHIMAKI MENTAI
Japanese Omelette with Cod Fish Roe

RM 7



ENOKI-MAKI
Enoki and Spring Onion wrapped with Pork Belly slices

RM 8



MEKYABETSU
Brussel Sprouts

RM 8



BUTA BARA
Pork Belly

RM 8



TEBASAKI
Chicken Wings

RM 8.50



SHIO TAMAGO BACON
Flavoured eggs with Bacon slices

RM 9

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串焼き | KUSHIYAKI



クリスピーベーコンサラダ
CRISPY BACON SALAD

Grilled romaine lettuce with crispy bacon, parmesan cheese, half boiled eggs, tomatoes and caesar dressing.

RM 29



サーモンマンゴーサラダ
SALMON MANGO SALAD

Diced salmon and mango served with assorted vegetables tossed in a special mayonnaise and yuzu dressing topped with fried quinoa and paprika.

RM 33



ゴマQ
GOMA Q

Fresh Japanese cucumber with a homemade sesame dressing.

CHOICE OF ☐ ORIGINAL ☒ SPICY 🌶️

RM 12



サーモン刺身
SALMON SASHIMI

Fresh raw salmon slices.

RM 28 (5 PCS)

RM 52 (10 PCS)

トロサーモン刺身
SALMON BELLY SASHIMI

Fresh raw salmon belly slices.

RM 38



枝豆
EDAMAME

Boiled edamame with salt.

RM 13

Peperon - dried chilli, Japanese spices and olive oil

Additional seasoning RM 3

トリュフ塩ポテト
TRUFFLE SALT FRIES

Perfectly crisp fries tossed with truffle oil, truffle salt and fresh herbs.

RM 22



前菜 | STARTERS

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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.

RM 25

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!

RM 10



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一風堂特製バンズ | BUNS



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!

RM 15 (5 pcs)
RM 28 (10 pcs)



炙り明太出汁巻玉子
DASHIMAKI EGG ROLL

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

RM 16



炙りサーモンロール
SALMON ROLL

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

RM 33 (6 pcs)



炙り鰻巻き
UNAGI MAKI

Unagi maki with avocado, cucumber and dashimaki egg. Topped with burdock chips, sesame seeds and chives.

RM 58



イカ唐揚げ
IKA KARAAGE 🌶️

Deep-fried squid sticks and tentacles served with mayonnaise and chili flakes.

RM 28



カリカリ手羽先から揚げ
CRISPY TEBASAKI

Deep-fried crispy chicken wings served with chilli powder.

RM 28 (6 pcs)



ソーセージ揚げ
LUNCHEON MEAT FRIES

Deep-fried luncheon meat strips served with chili sauce.

RM 23



塩サバ焼き
SABA SHIOYAKI

Grilled Mackerel.

RM 29

イカの姿焼き
IKA SUGATAYAKI

Grilled imported whole squid served with mayonnaise and chili powder.

RM 32



鮭兜焼き
GRILLED SALMON HEAD

Grilled Salmon head.

CHOICE OF

SHIOYAKI

TERIYAKI

RM 29

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焼き物 | GRILLED DISHES



一風堂チャーハン

IPPUDO PORK FRIED RICE

IPPUDO classic fried rice with chashu and tobiko.

RM 21 ORIGINAL

炙り鮭明太ご飯

SAKE MENTAI RICE

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

RM 19

博多チャーシューご飯

HAKATA CHASHU RICE

Braised pork topped with an egg on rice with seaweed.

RM 16



ご飯もの | RICE

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湯

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.



麺

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.



肉

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.

特製
白丸

Shiromaru Special

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



IPPUDO'S SIGNATURE



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

ラーメン | RAMEN

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IPPUDO'S SIGNATURE



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

特製赤丸

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



Select noodle texture

SOFT
やわ

NORMAL
ふつう

HARD
カタ

VERY HARD
バリカタ

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ラーメン | RAMEN

特製からか

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



IPPUDO'S SIGNATURE



Tonkotsu broth



Garlic oil & Sze Chuan pepper



Ultra-thin noodle



Cashew Nuts

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

ラーメン | RAMEN

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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

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

特製一風堂黒



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ラーメン | RAMEN

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:

1 Chicken Chashu (3pcs)
RM6



2 Chicken Tsukune (2pcs)
RM6



Chicken broth



Shoyu Sauce



Thin noodle



ラーメン | RAMEN


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横浜家系豚骨 Yokohama Iekei

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



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ラーメン | RAMEN

博多つけ麺 Hakata Tsukemen

(Original / Spicy)

15-20
Min

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.



03






Wari-soup:
kombucha + hot water

03

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

ラーメン | RAMEN

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-  Ultra-thick noodle
(Chewy wholegrain noodle)
-  Tantan niku miso
-  Crispy pork lard

まぜそば Mazesoba

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




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ラーメン | RAMEN

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

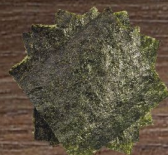


ラーメン | RAMEN

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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



味さく (ホール)
Flavoured
Black Fungus (Thick)
RM 4



味さく (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



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.



柚子アイス
YUZU ICE CREAM

Japanese yuzu ice cream.

RM 10

抹茶アイス
MATCHA ICE CREAM

Japanese green tea ice cream.

RM 10

黒ゴマアイス
GOMA ICE CREAM

Japanese black sesame ice cream.

RM 10

抹茶もなか
MATCHA MONAKA

Authentic Japanese green tea ice cream wrapped around soft wafer.

RM 16

板チョコモナカ
ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM 18

サ ム ラ イ イ セ ツ ト

SAMURAI SET MEAL SPECIALS

11AM - 5PM on WEEKDAYS ONLY (Excluding Public Holidays)



Each Rice Set Meal includes:

- Salmon Sashimi
- Tsukemono
- Assorted Fruits
- Mixed Salad with Sesame Dressing

UNAGI CHAHAN SET

鰻チャーハンセット

Grilled Unagi with teriyaki sauce accompanied by a side of pickled red radish served with Chahan (fried rice). Optionally change Chahan to Su Ramen for an additional RM8.

RM 55

**Complete Your Meal for
an additional RM12!**

Enhance your experience by adding a thirst-quenching Lemon Mint Soda & Ice Cream for just RM12 more.

Select your flavour:

Matcha **OR** Goma Ice Cream



BUTA-BARA CHAZUKE SET

豚バラ茶漬けセット

An appetizing and fulfilling rice set topped with yaki Buta-Bara (pork belly) and Chazuke dashi broth on the side, served with sesame, arare and wasabi.

RM 42

Each Rice Set Meal includes:

- Salmon Sashimi
- Tsukemono
- Assorted Fruits
- Mixed Salad with Sesame Dressing



Each Rice Set Meal includes:

- Salmon Sashimi
- Tsukemono
- Assorted Fruits
- Mixed Salad with Sesame Dressing

SABA CHAHAN SET

鯖チャーハンセット

Grilled Mackerel served with Chahan (fried rice). Optionally change Chahan to Su Ramen for an additional RM8.

RM 39

サムライ イセツト

SAMURAI SET MEAL SPECIALS

11AM - 5PM on WEEKDAYS ONLY (Excluding Public Holidays)

RAMEN SET

ラーメンセット

Choose any one of our signature classic regular Shiromaru Motoaji / Akamaru Shinaji / Karaka-Men / IPPUDO Kuro Ramen / Hojun Shoyu served with Salmon Sashimi, Mixed Salad with sesame dressing, and an assorted Fruits Platter.

RM 39.90

RAMEN CHOICES



Shiromaru Motoaji



Akamaru Shinaji



Karakamen



IPPUDO Kuro



Hojun Shoyu

Upgrade to Special Ramen +RM9



Complete Your Meal for an additional RM12!

Enhance your experience by adding a thirst-quenching Lemon Mint Soda & Ice Cream for just RM12 more.

Select your flavour:

Matcha **OR** Goma Ice Cream





IPPUDO

NON-HALAL

The
PREMIUM
MALT'S
SUNTORY

SUNTORY PREMIUM MALT'S GOLD

ALL DAY LONG

3 GLASSES

RM58

6 GLASSES

RM96



All images are for illustration purposes only. All prices shown are subject to prevailing taxes.

BEER *For* FREE

WITH EVERY ORDER OF

生ビール無料

SET A

Any one choice of
Special Ramen
Combo Set

FREE

FROM
RM **50**

OR

FREE

RM **48**

SET B

Kushiyaki
Platter

OKRA
Ladies Finger

NEGIMA
Chicken Thighs with
Japanese Leeks

MEKYABETSU
Brussel Sprouts

NEGIMA
Chicken Thighs with
Japanese Leeks

DASHIMAKI MENTAI
Japanese Omelette
with Cod Fish Roe

OKRA
Ladies Finger

ERYNGII
King Oyster Mushrooms

BUTA BARA
Pork Belly

KANPAI HOUR

5PM ONWARDS

TIGER / KIRIN BEER BOTTLE

3 BOTTLES

TIGER - RM39

KIRIN - RM54

6 BOTTLES

TIGER - RM78

KIRIN - RM95



KANDAI HOUR

5PM ONWARDS

2 glasses of
Japanese
Classic Highballs
For RM 48



Suntory Whisky

KAKUBIN

JAPAN'S ORIGINAL WHISKY

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2ND BOTTLE 50% OFF



**Ozeki Osakaya
Chobei Daiginjo 720ML**
1st bottle RM218
2nd bottle RM109

**Ozeki Yamada-Nishiki
Tokubetsu Junmai 720ML**
1st bottle RM188
2nd bottle RM94

**Ozeki Karatamba
Honjozo 720ML**
1st bottle RM188
2nd bottle RM94

House Pouring 1.8L
1st bottle RM288
2nd bottle RM144



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.