

Founder's Profile

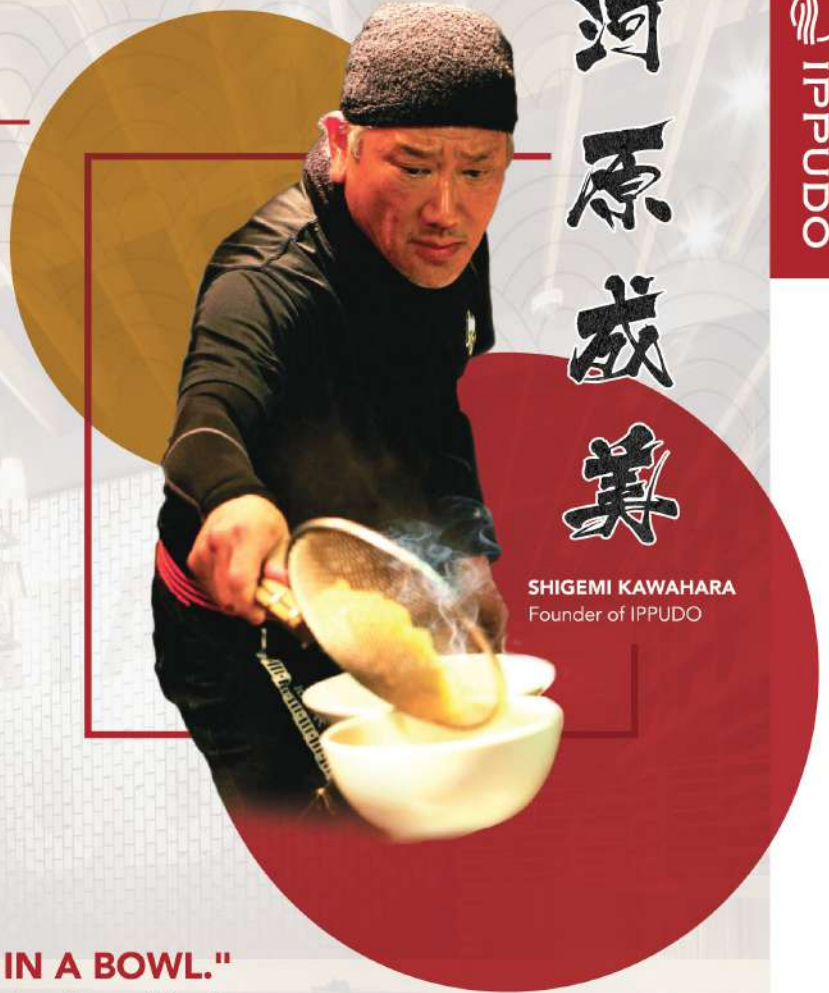
IPPUDO started in 1985 in Fukuoka. Today, there are over 200 IPPUDO outlets all around the world.

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



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.



ら ま ん

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

特製
白丸

IPPUDO'S SIGNATURE

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



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

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

 Tonkotsu broth  IPPUDO special blended miso
 Ultra-thin noodle  Garlic oil



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

特製赤丸

IPPUDO'S SIGNATURE

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

-  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 |
|---|---|---|---|





IPPUDO'S SIGNATURE

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

-  Tonkotsu broth
-  Thick noodle
-  IPPUDO special blended miso
-  Enhanced level of garlic oil + black Pepper

特製一風堂黒



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



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

 Chicken broth

 Shoyu sauce

 Thin noodle



ADD-ON:

1 Chicken Chashu (3pcs)
RM6




2 Chicken Tsukune (2pcs)
RM6



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.

 Mixed broth

 Thin noodle

RM39



ADD-ON:

1 Soy Sauce Egg (1pc)
RM3.50



2 Aburi Pork Belly Chashu
RM9




函館塩ラーメン

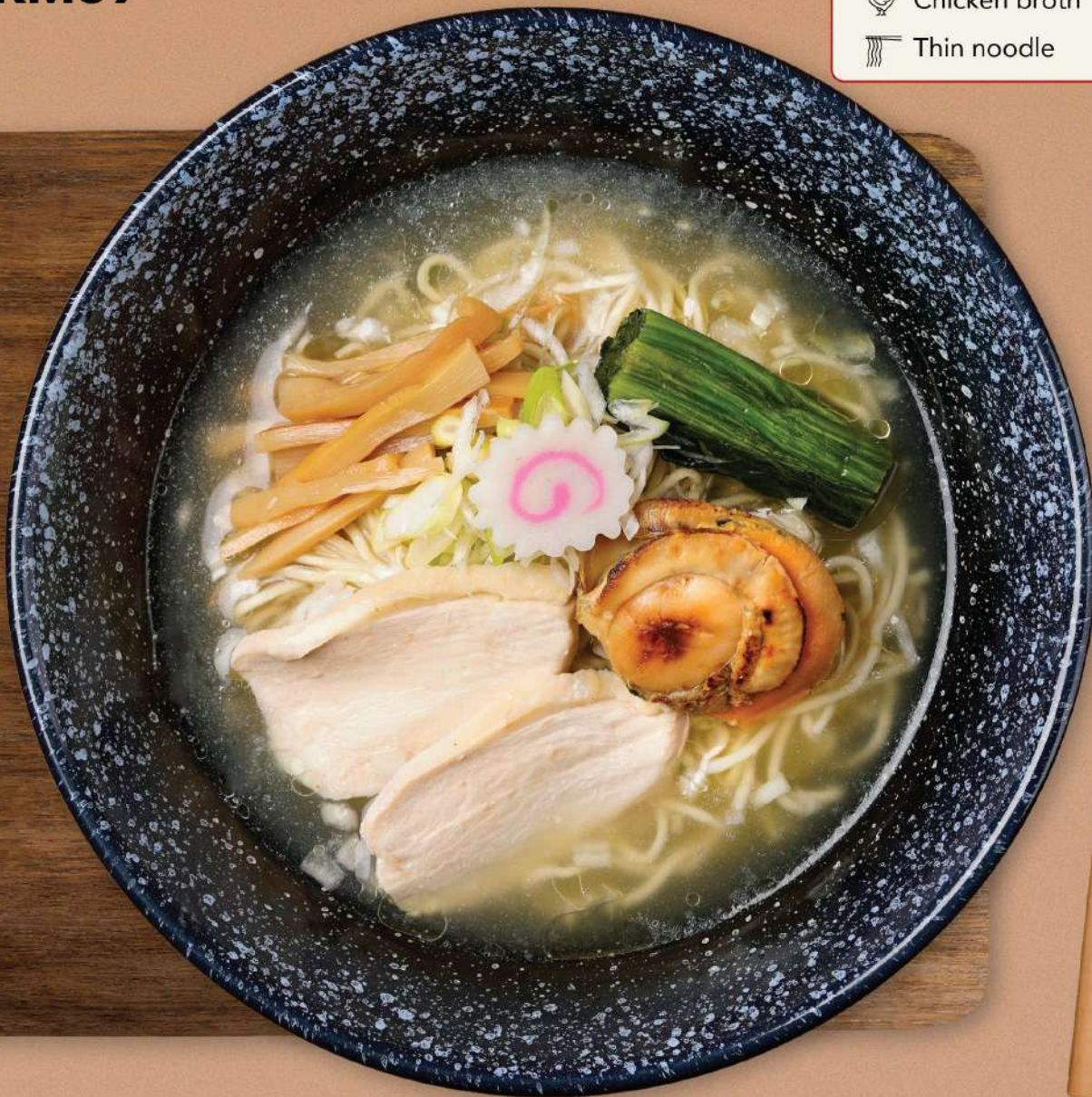
Hakodate Shio Ramen

This Hokkaido-style ramen features a clear and fragrant broth enhanced with chicken and fish, complemented by tender chicken breast chashu, perfectly sautéed scallops, and other exciting toppings.

RM39

 Chicken broth

 Thin noodle



ADD-ON:

1 Chicken Chashu (3pcs)
RM6



2 Sautéed Hotate (1pc)
RM10



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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.



Mixed broth



Ultra-thick noodle
(Chewy wholegrain noodle)

RM45



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.



Wari-soup:
kombucha + hot water

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

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



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

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



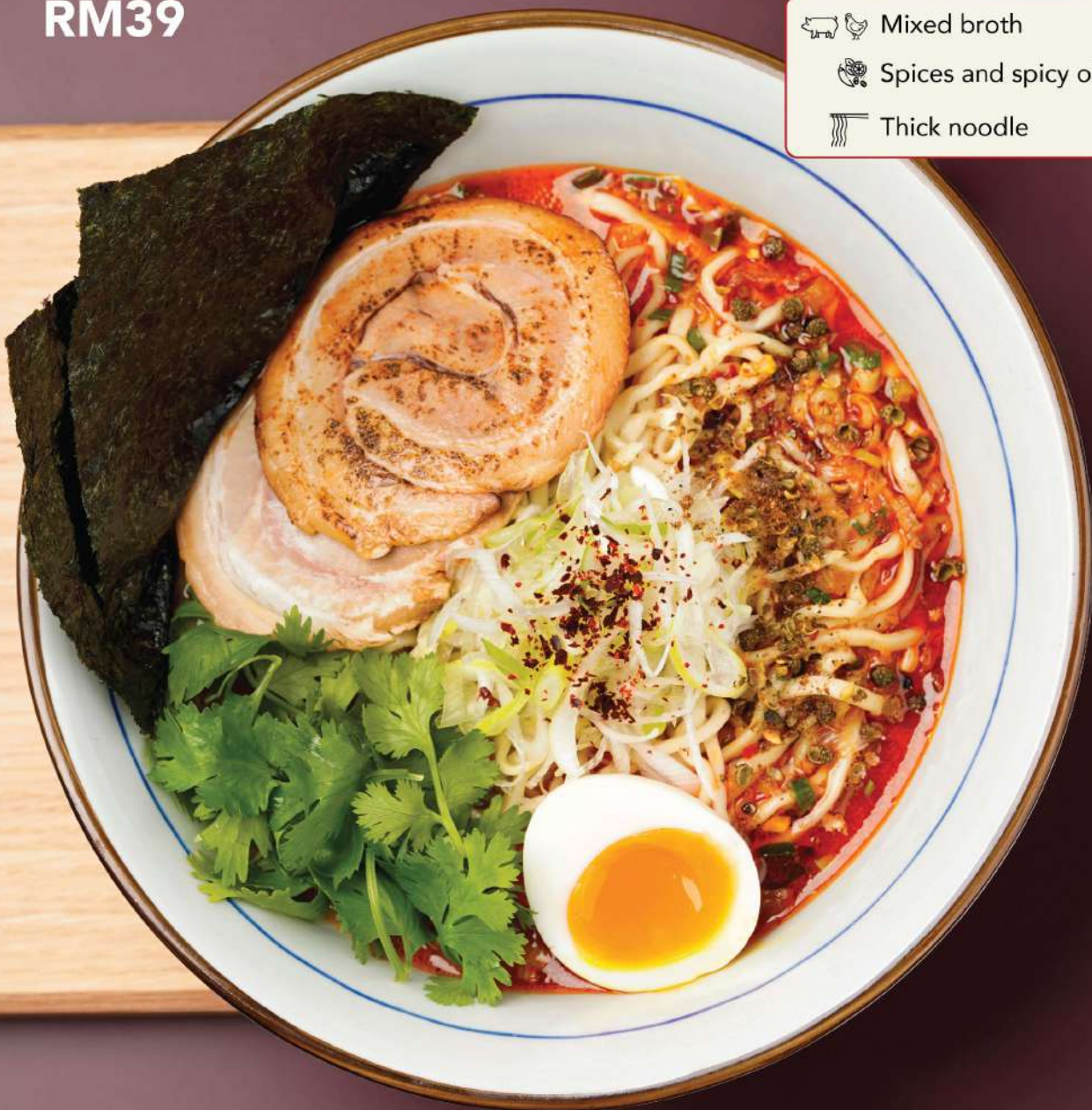
Mixed broth



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.

-  Tonkotsu broth
-  Dashi and fragrant oil
-  Thin noodle

RM40



ADD-ON:

1 Corriander Leaves
RM3



2 Sautéed Prawn (2pcs)
RM9






軟骨担々麵

Nankotsu Tantanmen

A renowned Hakata delicacy featuring tender pork soft bone 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



Topping | 追加トッピング

ねぎ
Spring Onions
RM3



のり
Seaweed (5pcs)
RM4



もやし
Bean Sprouts
RM3



パクチー
Coriander Leaves
RM3



温泉卵
Poached Egg
RM3.50



半熟うまみ玉子
Salted Soft-Boiled Egg
(1pc)
RM3.50



醤油卵
Soy Sauce Egg (1pc)
RM3.50



味きく (ホール)
Flavoured Black Fungus
(Thick)
RM4



味きく (スライス)
Flavoured Black Fungus
(Thin)
RM4



メンマ
Bamboo Shoots
RM5



とりつくね
Chicken Tsukune (2pcs)
RM6



鶏チャーシュー
Chicken Chashu (3pcs)
RM6



エビのソテー
Sautéed Prawn (2pcs)
RM9



炙りチャーシュー
Aburi Pork Belly Chashu
RM9



豚バラチャーシュー
Simmered Pork Belly
Chashu
RM9



角煮
Kakuni (2pcs)
RM9



ソーキ肉
Soki Meat
RM10



ホタテのソテー
Sautéed Hotate (1pc)
RM10



替玉

Kaedama

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.

RM6

Kushiyaki

串焼 き



ニンニク串
Ninniku Kushi

RM3.50



オクラ串
Okra Kushi

RM3.50



エリンギ串
Eryngii Kushi

RM4.00



コーン串
White Corn Kushi

RM5.00



鳥ささみ串
Tori Sasami Kushi

RM4.50



鳥ねぎま串
Tori Negima Kushi

RM4.50



鳥皮串
Tori Kawa Kushi

RM4.50



鳥ハツ串
Tori Hatsu Kushi

RM4.50



ぼんじり串
Bonbochi Kushi

RM4.50



手羽先串
Tebasaki Kushi

RM5.00



豚バラ串
Buta Bara Kushi

RM5.00



つくね串照り焼き
Tsukune Kushi
Teriyaki

RM5.00



ベーコン卵串
Bacon Tamago
Kushi

RM7.00

Grilled Dishes | 焼き物

鰻のかば焼き

UNAGI KABAYAKI

Grilled unagi with teriyaki sauce served with a side of pickled red radish in a beet root, yuzu and lemon marinade.

HALF **RM40**

WHOLE **RM78**



Grilled Dishes | 焼き物



焼き鯖

GRILLED SABA

Grilled Mackerel.

CHOICE OF

SHIOYAKI

TERIYAKI

RM22



Grilled Dishes | 焼き物



ししゃも焼き SHISHAMO YAKI

A whole grilled Shishamo fish, enjoyed in its entirety from head to tail, offering a crunchy texture and rich, smoky flavour.

RM13



エイヒレ EIHIRE

A lightly grilled or seared dried stingray fin served with mayonnaise, shichimi pepper and a savoury soy-based sauce.

RM25



たたみいわし TATAMI IWASHI

Shirasu (young sardines) dried into a large, mat-like sheet, offering a light, crispy treat with natural fish flavours and texture.

RM18

Starters | 前菜



トリュフ塩ポテト TRUFFLE SALT FRIES

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

RM25

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枝豆 EDAMAME

Boiled edamame with salt.

BOILED **RM11**

PEPPERON **RM13**



スパイシーもやし SPICY MOYASHI

Crunchy bean sprout paired with spicy minced pork, topped with crispy garlic chips and chives.

RM7



ゴマQ GOMA Q

Fresh japanese cucumber with a homemade sesame dressing.

ORIGINAL **RM6**

SPICY **RM7**



Salad | サラダ

カニミートサラダ

CRAB MEAT SALAD

A generous serving of crab meat and sticks with fresh greens, cherry tomatoes, avocado, miso-wafu dressing and tobiko.

RM28



スイカサラダ

WATERMELON SALAD

A refreshing watermelon salad with cream cheese, cherry tomatoes, cucumber, nuts and a tangy mayo-vinegar dressing.

RM19

Appetisers | アペタイザー

カリカリ手羽先から揚げ **CRISPY TEBASAKI**

Deep-fried crispy chicken wings served with chili powder.

RM23



Appetisers | アペタイザー

コーンスティック CORN STICK

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

RM14



炙り明太だし巻玉子 DASHIMAKI MENTAIMAYO

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

RM18



和牛バンズ
WAGYU BUN

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

RM25



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



Gyoza | 餃子



一風堂博多一口餃子

IPPUDO HAKATA-STYLE GYOZA

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

5 PCS **RM15**

10 PCS **RM28**



スパイシー麻辣餃子

SPICY MALA GYOZA

Boiled gyoza in spicy mala sauce with chili oil and flakes, topped with leek, sanshio seeds, and coriander.

RM18



明太餃子

MENTAI GYOZA

Savoury gyoza dumplings filled with creamy mentai mayo sauce for a tantalising fusion bite.

RM17

Hot Dishes | 温かい食べ物

鉄板焼き鶏

CHICKEN TEPPAN

Tender boneless chicken with crunchy Japanese leek and onion, drizzled with a wasabi yuzu dressing.

RM29

サイコロステーキ

SAIKORO STEAK

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

RM59

Rice | ごはんもの

一風堂チャーハン

IPPUDO FRIED RICE

IPPUDO classic fried rice with chashu and tobiko.

ORIGINAL **RM21**

 SPICY **RM22**



博多チャーシューごはん

HAKATA CHASHU RICE

Braised pork topped with an egg on rice with seaweed.

RM16

SOFT SERVE | ソフトクリーム

SEA SALT _____ RM6

HOKKAIDO MILK _____ RM6

MIXED FLAVOUR
(Hokkaido + Sea Salt) _____ RM6





1 ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM22



2 NAMA CHOCO

A delicate combination of chocolate and fresh cream coated in coca powder.

RM28



3 TIRAMISU CAKE

Layers of ladyfinger biscuits soaked in espresso, mascarpone cheese, whipped cream, egg yolks and dust with cocoa powder.

RM18



**SUNTORY
PREMIUM MALT'S**
The Ultimate Beer - Rich Flavor and
Elegant Aroma, in Harmony.



HAPPY HOUR



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'S

RM **26**

RM **69**

RM **110**

EXCLUSIVE OFFER PROMOTION PRICE
RM **18**
Every Tuesday & Thursday

HIGHBALL | ハイボール

① CLASSIC HIGHBALL

1 Shot _____ RM26

2 Shot _____ RM43



WHISKY | ウイスキー

② SUNTORY KAKUBIN

On The Rock _____ RM29

Bottle _____ RM398

JAPANESE COCKTAILS | ジャパニーズカクテル



①

① TEA CEREMONY — RM28

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

②

② BLOOD MOON — RM28

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

③

③ PEACHES IN GEORGIA — RM28

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

SPARKLING SAKE | スパークリング酒

1 OZEKI HANA AWAKA

Combines sweetness and acidity that refresh as bubbles burst in your mouth.

250 ML _____ **RM68**

SHOCHU | 焼酎

3 HALF MOON YUZU

An assertive, rich liqueur with generous citrusy notes of lemon, grapefruit, lime, and tangerine.

Glass _____ **RM29**

Bottle _____ **RM185**

HOUSE SAKE | ハウス酒

2 Carafe 250ML (Warm/Cold) _____ **RM45**

Bottle 1.8L (Warm/Cold) _____ **RM288**

UMESHU | 梅酒

4 HAKUTSURU GENSHU UMESHU





Made from 100% Kishu plums with no added water for a clean, undiluted taste.

Glass _____ **RM29**

Bottle _____ **RM185**



SOFT DRINKS | ソフトドリンク

-  COCA-COLA RASA ASLI _____ RM7
-  COCA-COLA ZERO SUGAR _____ RM7
-  SPRITE _____ RM7
-  SCHWEPPE'S SODA WATER _____ RM7
- IPPUDO MINERAL WATER _____ RM3

TEA SERIES | お茶シリーズ (Refillable)

- ICED GREEN TEA _____ RM5.50
- HOT GREEN TEA _____ RM5.50
- PASSION FRUIT TEA (Sachet) _____ RM9
- CAMOMILE TEA (Sachet) _____ RM9
- JASMINE TEA (Sachet) _____ RM9
- EARL GREY TEA (Sachet) _____ RM9

FRESH JUICE | フレッシュジュース

- ORANGE JUICE _____ RM18
- APPLE JUICE _____ RM18
- WATERMELON JUICE _____ RM18
- APPLE + ORANGE JUICE _____ RM18
- ORANGE + WATERMELON JUICE _____ RM18



MOCKTAILS | モクテル

① LEMON MINT SODA _____ RM16

An invigorating soda with a sparkling infusion of tangy lemons and fresh mint leaves.

② TROPICAL SPICE PUNCH _____ RM18

A one-way ticket to a tropical paradise with creamy coconut, tangy lime, a sour kick from Assam boi, and aromatic curry leaves.

③ PINK GUAVA ROSE SODA _____ RM17

A quintessential balance of piquant pink grapefruit juice saturated with botanical flavours of sweet rose.

④ THE SALVATION _____ RM18

A vibrant citrus and floral medley with notes of citrusy grapefruit, yuzu, aromatic earl grey, peach and elderflower.

SMOOTHIE | スムージー

APPLE CUCUMBER __ RM20

Refreshing blend of green apple & Japanese cucumber smoothie, topped with soft served and citrus slices.



MANGO BANANA __ RM20

Creamy smoothie with juicy mango chunks & banana, topped with soft serve and fresh fruit cubes.



THREE BERRY __ RM20

Tangy berry smoothie with raspberry extract and bits of strawberry & blueberry, topped with soft serve and berry bites.



*Valid until 5pm Daily (Weekdays only, excluding Public Holidays)

Egao Ramen Set

Our Egao Ramen options are served in smaller sizes

Ramen Toppings



Appetiser Platter:

- Watermelon Su
- Fried Chicken
- Edamame

RM
35.90

Egao Ramen Choices

Choose One Egao Ramen



Shiromaru Motoaji



Akamaru Shinaji



Karak-Men

Supreme Ramen Set

RM
39.90



Ramen Choices

Choose One Ramen



UPGRADE TO
SPECIAL RAMEN +RM 9



Shiromaru Motoaji



Akamaru Shinaji



Karak-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

Teppan Delight Rice Set

RM
35.90



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



ADD-ON RM9.90

and enjoy any 1 Special Mocktail of your choice

(The Salvation, Lemon Mint Soda, Pink Guava Rose, Tropical Spice Punch)