

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

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





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



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





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



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.

RM 38

白丸叉焼

SHIROMARU CHASHU

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

RM 35

白丸玉子

SHIROMARU TAMAGO

Shiromaru Motoaji with salted soft-boiled egg.

RM 31

白丸元味

SHIROMARU MOTOAJI

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

RM 29



SELECT NOODLE TEXTURE

バリカタ	カタ	ふつう	やわ
VERY HARD	HARD	NORMAL	SOFT

特製赤丸



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.

RM 40

赤丸叉焼

AKAMARU CHASHU

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

RM 37

赤丸玉子

AKAMARU TAMAGO

Akamaru Shinaji with salted soft-boiled egg.

RM 33

赤丸新味

AKAMARU SHINAJI

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

RM 31



SELECT NOODLE TEXTURE

バリカタ	カタ	ふつう	やわ
VERY HARD	HARD	NORMAL	SOFT

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特製からか



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 miso paste. Served with ultra-thin noodles, pork belly, salted soft-boiled eggs, spring onions, and seaweed.

Spicy with an addictive kick!

RM 42

からか叉焼 KARAKA CHASHU

Karaka-men with bean sprouts, spring onions and pork belly.

RM 39

からか玉子 KARAKA TAMAGO

Karaka-men with salted soft-boiled egg.

RM 35

からか麺 KARAKA-MEN

Original Karaka-men with its signature sweet and spicy Sze Chuan pepper-infused miso paste, cashew nuts, bean sprouts, spring onions and pork belly.

RM 33



SELECT SPICY LEVEL

ORIGINAL | LEVEL 1 | LEVEL 2 | LEVEL 3



SELECT NOODLE TEXTURE

バリカタ | カタ | ふつう | やわ
VERY HARD | HARD | NORMAL | SOFT

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.

RM 42

一風堂黒叉焼
IPPUDO KURO CHASHU

IPPUDO Kuro with BBQ pork belly.

RM 39

一風堂黒玉子
IPPUDO KURO TAMAGO

IPPUDO Kuro with salted soft-boiled egg.

RM 35

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.

RM 33



特製一風堂黒

麻辣豚骨拉麵

MALA TONKOTSU RAMEN

Traditional tonkotsu infused with chicken broth meets the fiery allure of Sichuan 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.

RM 38



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, and golden, crunchy pork lard, with a sprinkle of cashew nuts for a delicious twist.

RM 36

HOW TO EAT MAZESOBA



01 Squeeze the lime 02 Mix well 03 Pour the pork lard

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.

RM 42

軟骨担々麵





ねぎ
Spring onions

RM 3



のり
Seaweed
(5pcs)

RM 4



もやし
Bean sprouts

RM 3



半熟うまみ玉子
Salted soft-boiled egg

RM 3.50



温泉卵
Poached egg

RM 3.50



味キク
Flavoured
black fungus (Thick)

RM 4



味キク
Flavoured
black fungus (Thin)

RM 4



メンマ
Bamboo shoots

RM 5



豚バラ
チャーシュー
Simmered pork
belly chashu

RM 9



炙り
チャーシュー
Aburi pork
belly chashu

RM 9



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.

RM 6



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

生チョコアイス
NAMA CHOCO ROLLS

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

RM 22



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

サムライ イセツト

SAMURAI SET MEAL SPECIALS

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



Change Chahan to
Su-Ramen
+RM8

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

Each Rice Set Meal includes:

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

**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



Change Chahan to
Su-Ramen
+RM8

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

Each Rice Set Meal includes:

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

+

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



SAMURAI SET MEAL SPECIALS

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

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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 served with Salmon Sashimi, Mixed Salad with sesame dressing, and an assorted Fruits Platter.

RM 39.90



RAMEN CHOICES



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro

Upgrade to Special Ramen **+RM9**



IPPUDO

NON-HALAL

The
PREMIUM
MALT'S
SUNTORY

SUNTORY
PREMIUM MALT'S GOLD

50% OFF



SUNTORY

The
PREMIUM
MALT'S

SUNTORY PILSNER BEER

*A premium pilsner beer, brewed with
selected ingredients and pride.*

RM16.50
PER GLASS

NP: RM33

KANPAI HOUR

5PM ONWARDS

TIGER / KIRIN BEER BOTTLE

3 BOTTLES

TIGER - RM39

KIRIN - RM54

6 BOTTLES

TIGER - RM78

KIRIN - RM95



KANPAI HOUR

5PM ONWARDS

2 glasses of
Japanese
Classic Highballs
For RM 48



Suntory Whisky

KAKUBIN

JAPAN'S ORIGINAL WHISKY

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

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



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



NEGIMA
Chicken Thighs with Japanese Leeks

OKRA
Ladies Finger

NEGIMA
Chicken Thighs with Japanese Leeks

MEKYABETSU
Brussel Sprouts

DASHIMAKI MENTAI
Japanese Omelette with Cod Fish Roe

SET B Kushiyaki Platter



FREE

OKRA
Ladies Finger

ERYNGII
King Oyster Mushrooms

BUTA BARA
Pork Belly

RM 48





横滨家系豚骨

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.

RM 36

黑松露拉麵

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.

RM 39



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.