

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

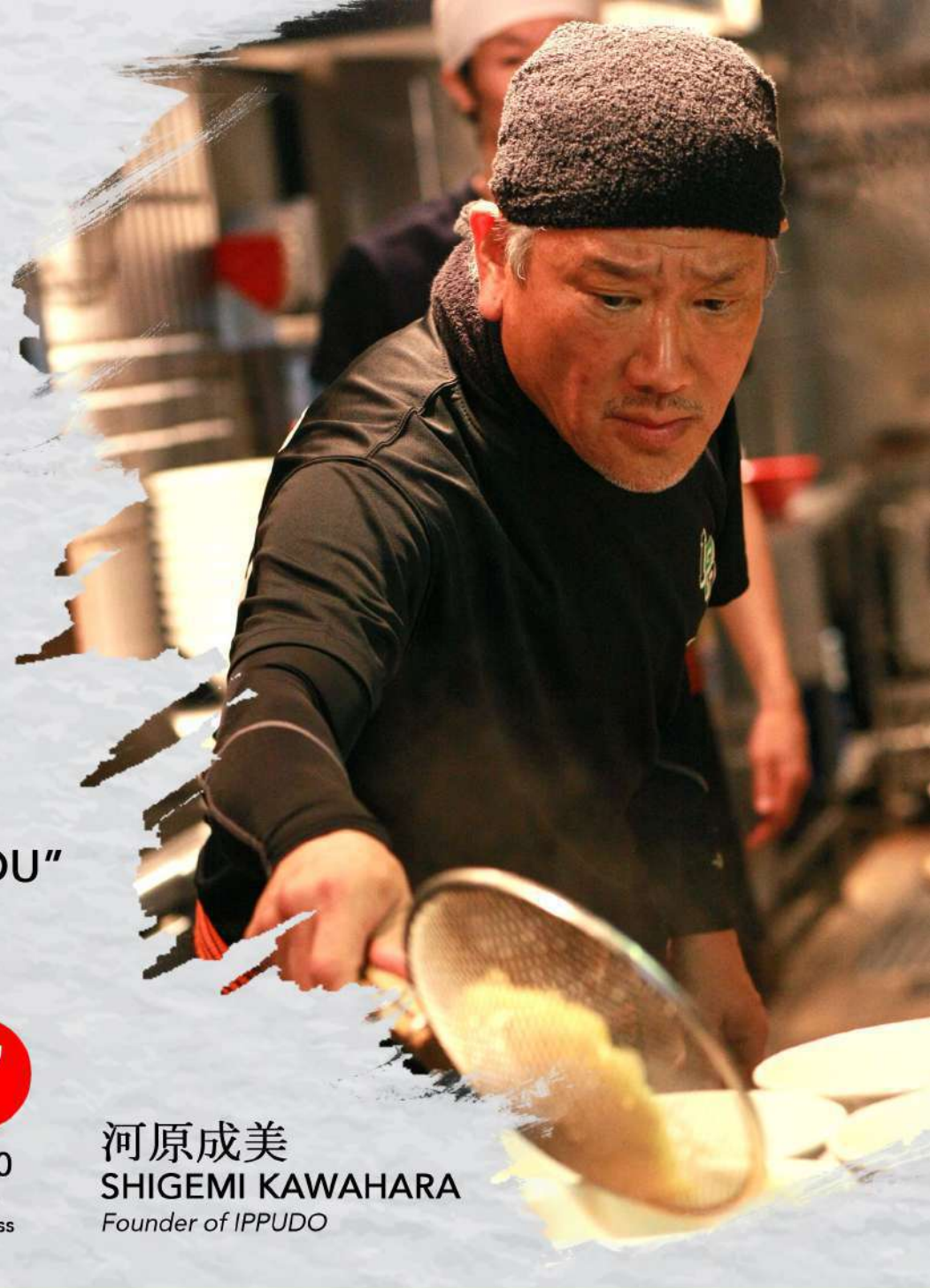


2008
Our
Adventure



2010
Our
Success

河原成美
SHIGEMI KAWAHARA
Founder of IPPUDO



LEMON
MINT SODA



TEA (Refillable)

HOT GREEN TEA	RM 5.50
ICED GREEN TEA	RM 5.50
PASSION FRUIT TEA (SACHET)	RM 9
CHAMOMILE (SACHET)	RM 9
JASMINE TEA (SACHET)	RM 9

FRESH JUICES

ORANGE	RM 18
APPLE	RM 18



PINK GUAVA ROSE SODA



TROPICAL SPICE PUNCH

MOCKTAILS

LEMON MINT SODA	RM 16
PEACH PASSION FRUIT TEA	RM 15
PINK GUAVA ROSE SODA	RM 17
TROPICAL SPICE PUNCH	RM 18

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

ALCOHOLIC DRINKS

TIGER BOTTLE	RM 20
KIRIN BOTTLE	RM 24



PEACH PASSION FRUIT TEA



コーン天婦羅
SWEET CORN TEMPURA

Crunchy tempura style sweet corn topped with our homemade mayonnaise and unagi sauce.

RM 13

枝豆
EDAMAME

Boiled edamame with salt.

RM 11

ゴマQ
GOMA Q

Fresh Japanese cucumber with homemade sesame dressing.

RM 6 ORIGINAL

RM 7 SPICY 🍡



刺身サーモンサラダ
SALMON SASHIMI SALAD

Freshly sliced salmon served with assorted greens and Japanese dressing.

RM 33

トロサーモン刺身
SALMON BELLY SASHIMI (5 Pcs)

Fresh raw salmon belly slices.

RM 38

サーモン刺身
SALMON SASHIMI

Fresh raw salmon slices.

RM 28 (5 Pcs)

RM 52 (10 Pcs)



炙り明太出汁卷玉子
DASHIMAKI EGG ROLL

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

RM 16

クリスピー餅
CRISPY MOCHI

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

RM 15



チキン南蛮

CHICKEN NANBAN

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

RM 18

サイコロステーキ

SAIKORO STEAK

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

RM 45



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

アペタイザー | APPETISERS



ラザニア餃子
LASAGNA GYOZA

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

RM 27

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)



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

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

一風堂特製バンズ | BUNS



揚げたこ焼き
FRIED TAKOYAKI

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

RM 16

大手羽先唐揚げ
IPPUDO SPECIAL FRIED CHICKEN WINGS

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

RM 18



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

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





一風堂チャーハン
IPPUDO FRIED RICE

PORK

IPPUDO classic fried rice with chashu and tobiko.

RM 21 ORIGINAL

RM 22 SPICY ↘

CHICKEN

IPPUDO classic fried rice with chicken and tobiko.

RM 19 ORIGINAL

RM 20 SPICY ↘





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 39

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 30



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 41

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 32



SELECT NOODLE TEXTURE

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

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 44

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 34



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 44

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 34



特製一風堂黒

特製芳醇醬油



特製芳醇醬油

HOJUN SHOYU SPECIAL

Featuring a special chicken broth in Shoyu stock served with salted soft-boiled eggs, pork belly, thin noodles, bamboo shoots, spinach, leeks, narutomaki and seaweed.

A lighter and comforting choice.

RM 39

芳醇醬油叉燒

HOJUN SHOYU CHASHU

Hojun Shoyu with pork belly, thin noodles, bamboo shoots, spinach, leeks and narutomaki.

RM 36

芳醇醬油玉子

HOJUN SHOYU TAMAGO

Hojun Shoyu with salted soft-boiled egg.

RM 32

芳醇醬油

HOJUN SHOYU

A special chicken broth in Shoyu stock served with pork belly, thin noodles, bamboo shoots, spinach, leeks and narutomaki.

RM 30



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



抹茶アイス
MATCHA ICE CREAM

Japanese green tea ice cream.

RM 10

黒胡麻アイス
GOMA ICE CREAM

Japanese black sesame ice cream.

RM 10

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

From opening hours until 5pm on WEEKDAYS ONLY (Excluding Public Holidays)

EGAO RAMEN COMBO SET

Our Ego Ramen Options are served in smaller sizes.

RM **28**
Only



1 Main
+
1 Side

Choose one (1) main



Shiromaru Motoaji



Akamaru Shinaji



Karak-Men



IPPUDO Kuro

Choose one (1) appetiser



Mini Salad



Dashimaki Egg Roll (3pcs)



IPPUDO Gyoza (3pcs)



Sweet Corn Tempura (3pcs)

From opening hours until 5pm on WEEKDAYS ONLY (Excluding Public Holidays)

FULL BOWL RAMEN COMBO SET

RM **34**
Only



1 Main
+
1 Side

Choose one (1) main



Shiromaru Motoaji



Akamaru Shinaji



Karak-Men



IPPUDO Kuro



Hojun Shoyu

Choose one (1) appetiser



Mini Salad



Dashimaki Egg Roll (3pcs)



IPPUDO Gyoza (3pcs)



Sweet Corn Tempura (3pcs)

Add-On Choices

Limited to choice of one (1) appetiser and one (1) drink only



Watermelon Salad
+RM 12



Dashimaki Egg Roll
+RM 10



IPPUDO Pork Bun (2pcs)
+RM 15



Sweet Corn Tempura
+RM 8



IPPUDO Hakata-Style Gyoza (10pcs)
+RM 20



The Salvation • Nature Nectar • Summer Breeze • Lemon Mint Soda
+RM 9.90 per glass

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
- Nature Nectar
- Summer Breeze
- Lemon Mint Soda



RM
96

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

SET A



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



Karak-Men



IPPUDO Kuro



Hojun Shoyu



Sake Mentai Rice



IPPUDO Fried Rice

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

KANPAI Specials ✨

HAPPY HOUR 🕒



3 bottles 5 bottles

TIGER
BEER BOTTLE

RM45

RM70

KIRIN
BEER BOTTLE

RM57

RM90

Beer for FREE



UPGRADE
Kirin Beer +RM5

Tiger Beer

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

Hakata-Style
Gyoza (3pcs)

RM52

Student Special

学生专享：尽享超值套餐

Only eligible for students with a valid student card

Don't miss out!!!

VALUE MEALS
FROM AS LOW AS 最低仅需

RM17++



01



Omu Zen Donburi (Plant-Based) **RM17**

02



Porky Onsen Delight Donburi **RM22**

03



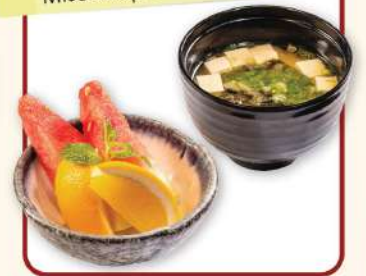
Teriyaki Tori Donburi **RM22**

04



Spicy Tori Omu Donburi **RM23**

All Set Meals include
Miso Soup & Fruits



01



Egao Shiromaru Motoaji **RM24**

02



Egao Akamaru Shinaji **RM25**

03



Egao Karaka-men **RM26**

All Set Meals include
Fruits & Japanese
Pickled Mustard





Mentai Gyoza

N.P: RM18++

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



Ebi Katsu Bun

N.P: RM18++

Fusion of crispy Ebi Katsu nestled in a fluffy bun, adorned with crisp greens, and drizzled with savoury mayo & tomato sauce.



Tori Bara Salad

N.P: RM16++

Crisp mixed greens with succulent chicken strips, vibrant cherry tomatoes, and sweet dried apricots, all dressed in goma perfection.

#MYIPPUDOVIPCLUB Exclusive Treats

Flash your IPPUDO membership & enjoy
RM4.90++ per dish with every spend of RM120!

ONLY
RM4.90++
per dish



Volcano Mashed Potato

N.P: RM19++

Indulgent mashed potatoes with melty cheese topped with kani, tobiko, broccoli and a drizzle of teriyaki.



Tom Yam Ebi Fried Rice

N.P: RM21++

Fragrant fried rice infused with spicy and tangy tom yam flavours, crowned with succulent shrimps for a zesty fusion delight.

*All prices shown are subject to 10% service charge and 6% SST.
*All images shown are for illustration purposes only.

NON-HALAL



Celebrating Seniors

— EXCLUSIVE —

RM10

— OFFER —



*Applicable to age 60 & above, IC validation required upon ordering • Only valid with min. purchase of any ONE ala-carte ramen
• Applicable for dine-in only • Valid only at IPPUDO Sunway Velocity*

SUMMER MOCKTAILS

Nature Nectar ^{RM}16

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



The Salvation ^{RM}17

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



Summer Breeze ^{RM}16

A perfectly balanced and invigorating blend infused with the essence of mango, peach, and calming chamomile.

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 39



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 43

軟骨担々麵





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 39

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



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.

RM 39



海老豚骨 トムヤム

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.

RM 40

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.