

## 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**



IPPUDO'S SIGNATURE



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

## 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

 Choose your spicy level

**SOFT**  
やわ

**NORMAL**  
ふつう

**HARD**  
カタ

**VERY HARD**  
バリカタ

 ORIGINAL

 LEVEL 1

 LEVEL 2

 LEVEL 3

特製一風堂黒

# IPPUDO Kuro Special




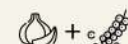
Thick, chewy noodles served with salted soft-boiled eggs, BBQ pork belly, flavoured black fungus, spring onions, seaweed, bean sprouts, spicy blended miso paste and fragrant garlic oil with black pepper.

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:

**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.

**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 + 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

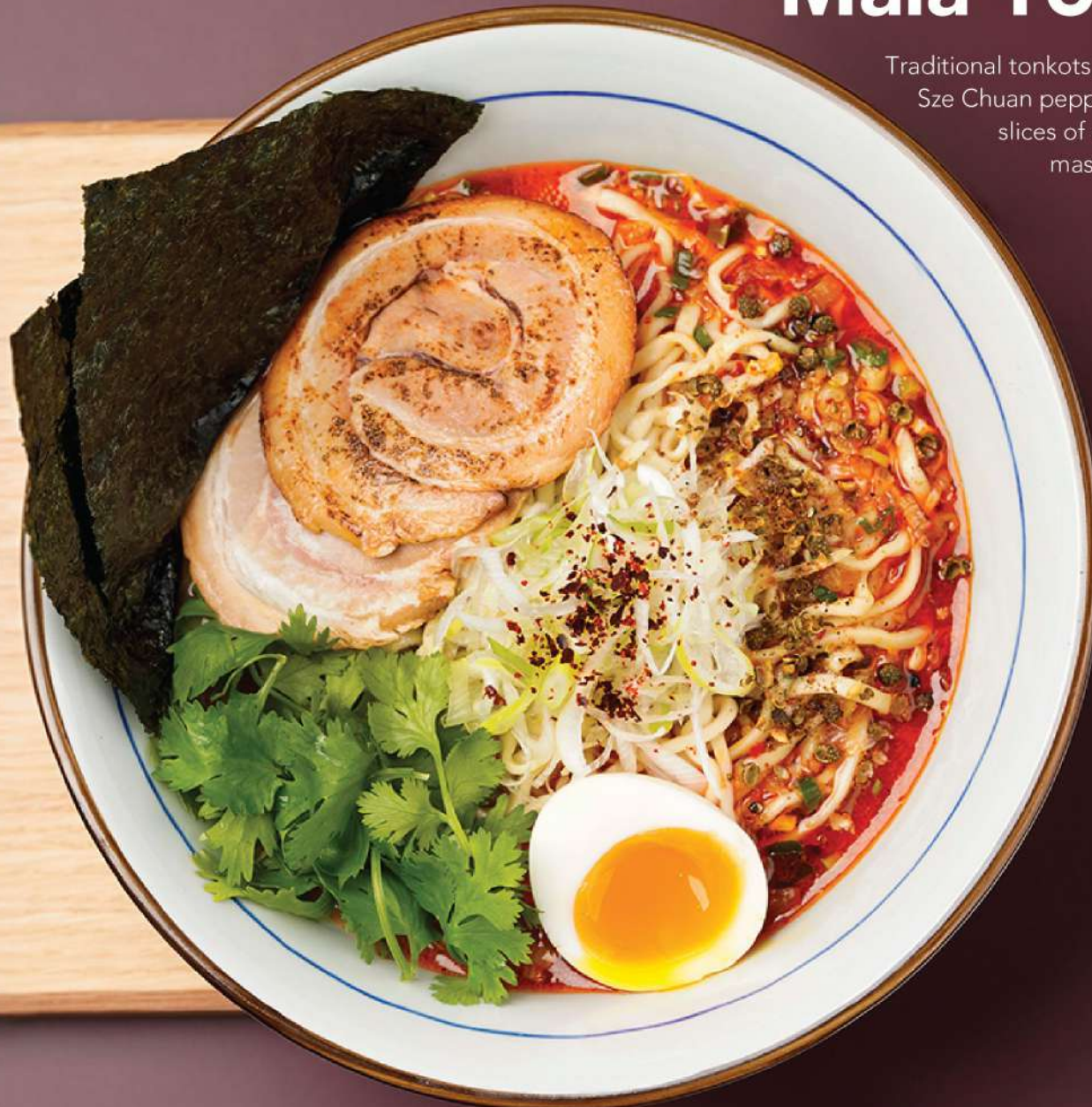


# 麻辣豚骨ラーメン Mala Tonkotsu Ramen

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



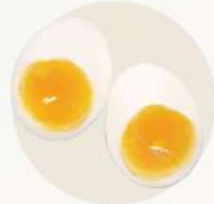
もやし  
Bean Sprouts  
RM 3



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)



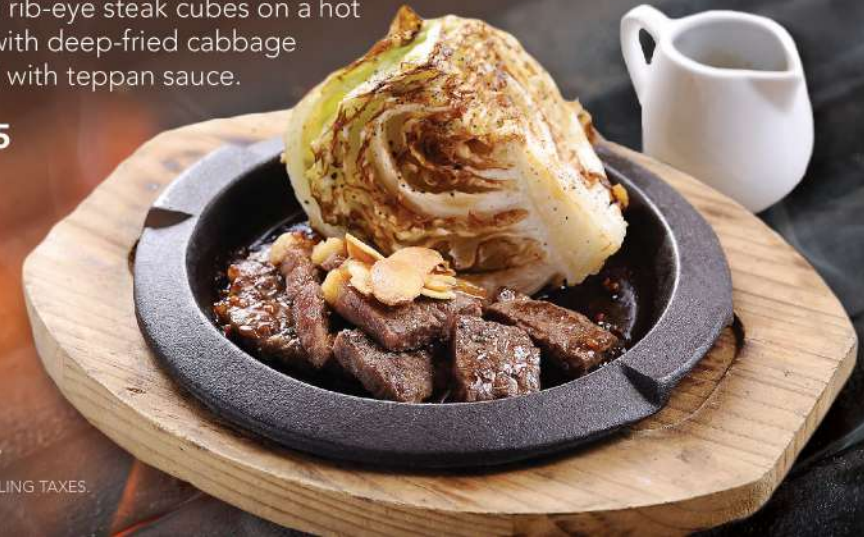
## APPETISERS

# 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

# 一風堂特製バンズ



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.

# 飲品物

## TEA (Refillable)

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

## FRESH JUICES

Orange	<b>RM18</b>
Apple	<b>RM18</b>
Watermelon	<b>RM18</b>
Orange Mix Apple	<b>RM18</b>
Orange Mix Watermelon	<b>RM18</b>

## SOFT DRINKS

Coca-Cola Rasa Asli 	<b>RM7</b>	Soda Water	<b>RM7</b>
Coca-Cola Zero Sugar 	<b>RM7</b>	IPPUDO Mineral Water	<b>RM3</b>
Sprite 	<b>RM7</b>		

## MOCKTAILS

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



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

## EGAO RAMEN COMBO SET

Our Egao Ramen Options are served in smaller sizes.

RM **28**  
Only



1 Main  
+  
1 Side

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

### Choose one (1) appetiser



Mini Salad



Dashimaki Egg Roll (3pcs)



IPPUDO Gyoza (3pcs)



Sweet Corn Tempura (3pcs)

### 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 • Lemon Mint Soda  
Pink Guava Rose Soda • Tropical Spice Punch  
+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
- 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](mailto:marketing@ippudo.com.my)

# BEER LOVER'S *Ramen Combo*



### UPGRADE

Kirin Bottle +RM5  
Sapporo Bottle +RM5  
Suntory Premium Malt's  
Bottle +RM8

Tiger Beer

FREE

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



Hakata-Style  
Gyoza(3pcs)

RM **52**

# KANPAI SPECIAL

	1 BOTTLE	3 BOTTLES	6 BOTTLES	12 BOTTLES
<b>TIGER</b> BEER BOTTLE	RM <b>16</b>	RM <b>43</b>	RM <b>79</b>	RM <b>140</b>
<b>KIRIN</b> BEER BOTTLE	RM <b>20</b>	RM <b>55</b>	RM <b>103</b>	RM <b>188</b>
<b>SAPPORO</b> BEER BOTTLE	RM <b>20</b>	RM <b>55</b>	RM <b>103</b>	RM <b>188</b>
<b>SUNTORY</b> PREMIUM MALT'S BOTTLE	RM <b>22</b>	RM <b>61</b>	RM <b>115</b>	RM <b>208</b>

## JAPANESE BEER TRIO MIX BUCKET

(Includes one bottle each of Suntory Premium Malt's, Sapporo and Kirin)

RM **58**



Get a Beer Punch Card with a 12-bottle purchase to enjoy your remaining bottles later.



# SUMMER MOCKTAILS

## Nature Nectar <sup>RM</sup>16

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



## The Salvation <sup>RM</sup>17

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



## Summer Breeze <sup>RM</sup>16

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

# Kid's Menu

YUMMY!!



## ◆ SHIROMARU MOTOAJI (HALF PORTION)

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

RM 22<sup>++</sup>



## ◆ CHASHU RICE

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

RM 21<sup>++</sup>

ADD-ONS: RM7.90<sup>++</sup> 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.