

河原成美

SHIGEMI KAWAHARA  
Founder of IPPUDO

## 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 flavors. 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

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

特製白丸



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

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IPPUDO'S SIGNATURE

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

 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

## 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

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

- |            |               |            |                   |
|------------|---------------|------------|-------------------|
| SOFT<br>やわ | NORMAL<br>ふつう | HARD<br>カタ | VERY HARD<br>バリカタ |
|------------|---------------|------------|-------------------|

 Choose your spicy level

- |  |   |   |   |
|--|---|---|---|
|  ORIGINAL |  LEVEL 1 |  LEVEL 2 |  LEVEL 3 |
|--|---|---|---|

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IPPUDO'S SIGNATURE

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**



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**



# 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.

-  Chicken broth
-  Shoyu Sauce
-  Thin noodle

**RM39**

**Hojun Shoyu Regular**

**RM30**



## ADD-ON:

**1** Chicken Chashu (3pcs)  
RM6



**2** Chicken Tsukune (2pcs)  
RM6






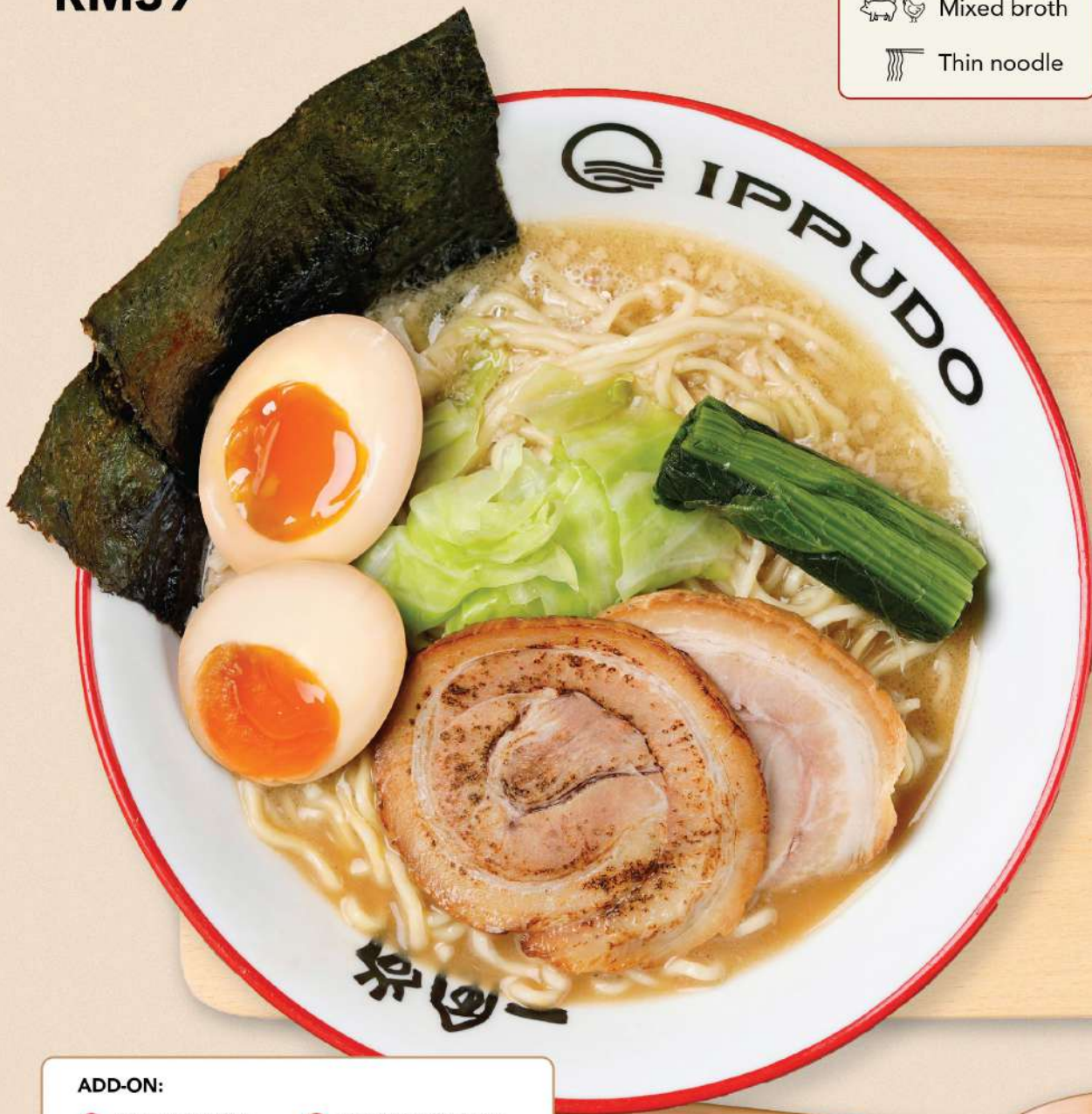
# 横浜家系豚骨 Yokohama Iekei

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.

 Mixed broth

 Infused sesame paste

 Thin noodle

**RM43**



### 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.

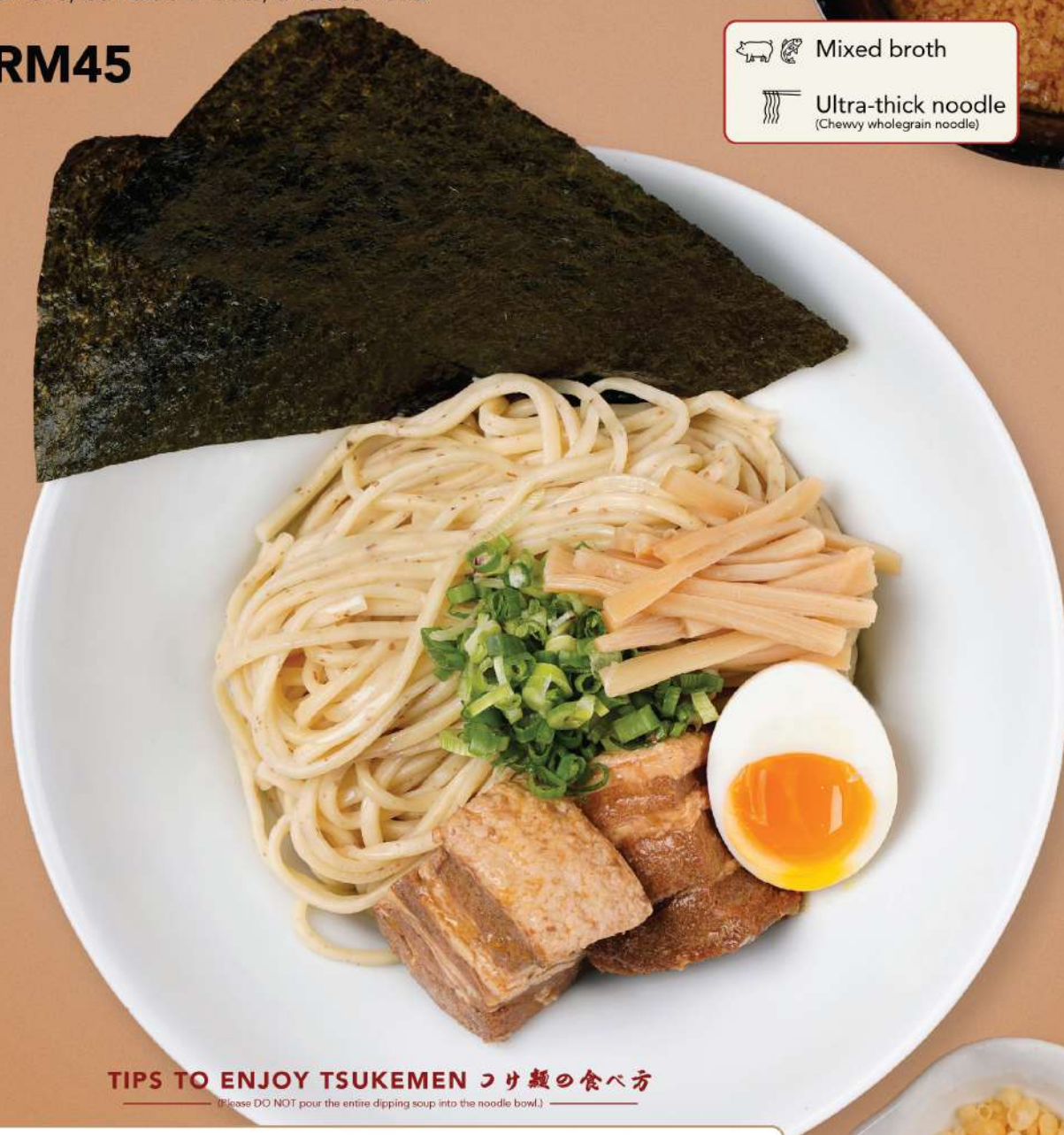
**RM45**



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.



**03**

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





# ませそば




# 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






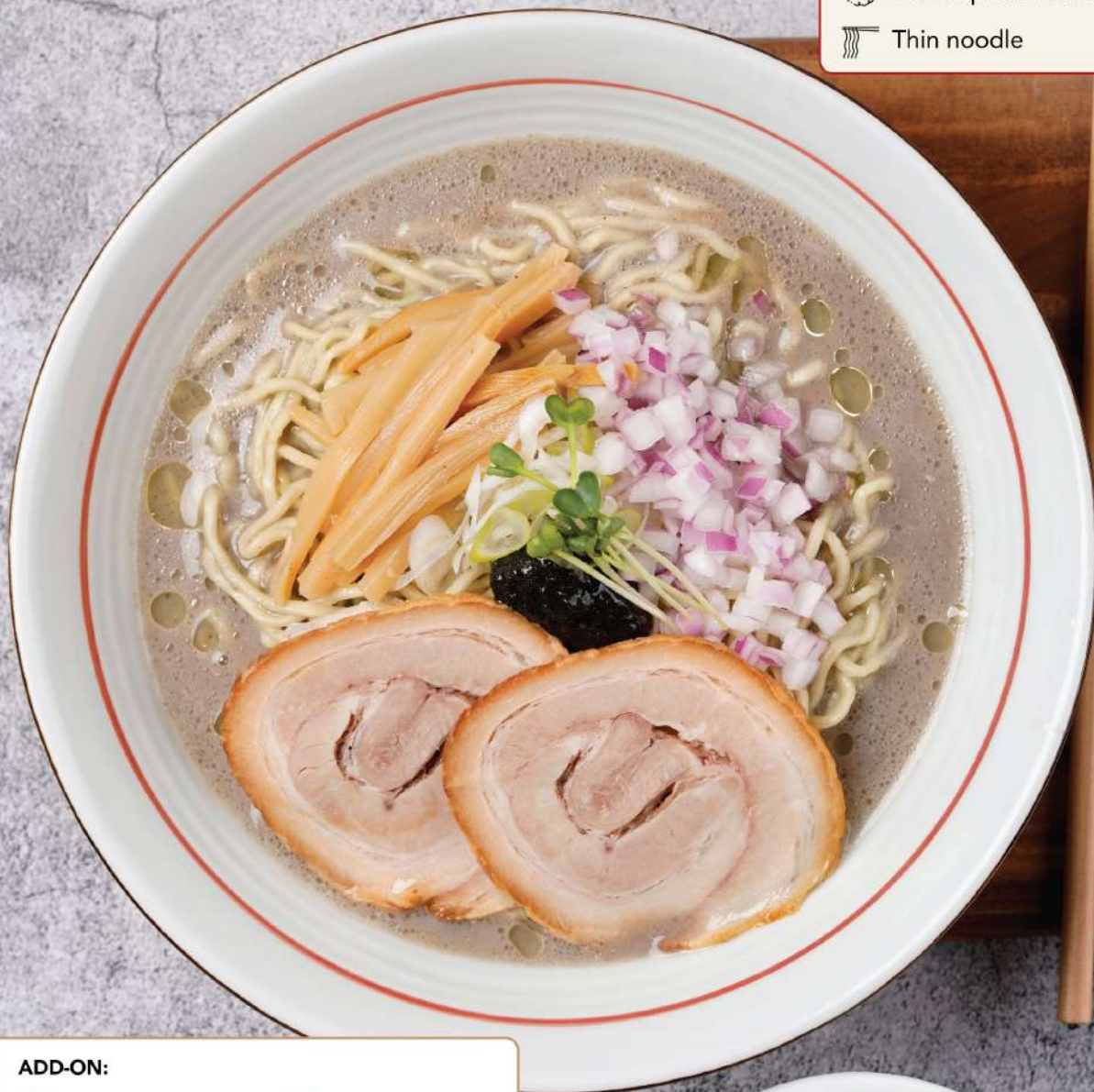


# 黒トリュフラーメン Truffle Ramen

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








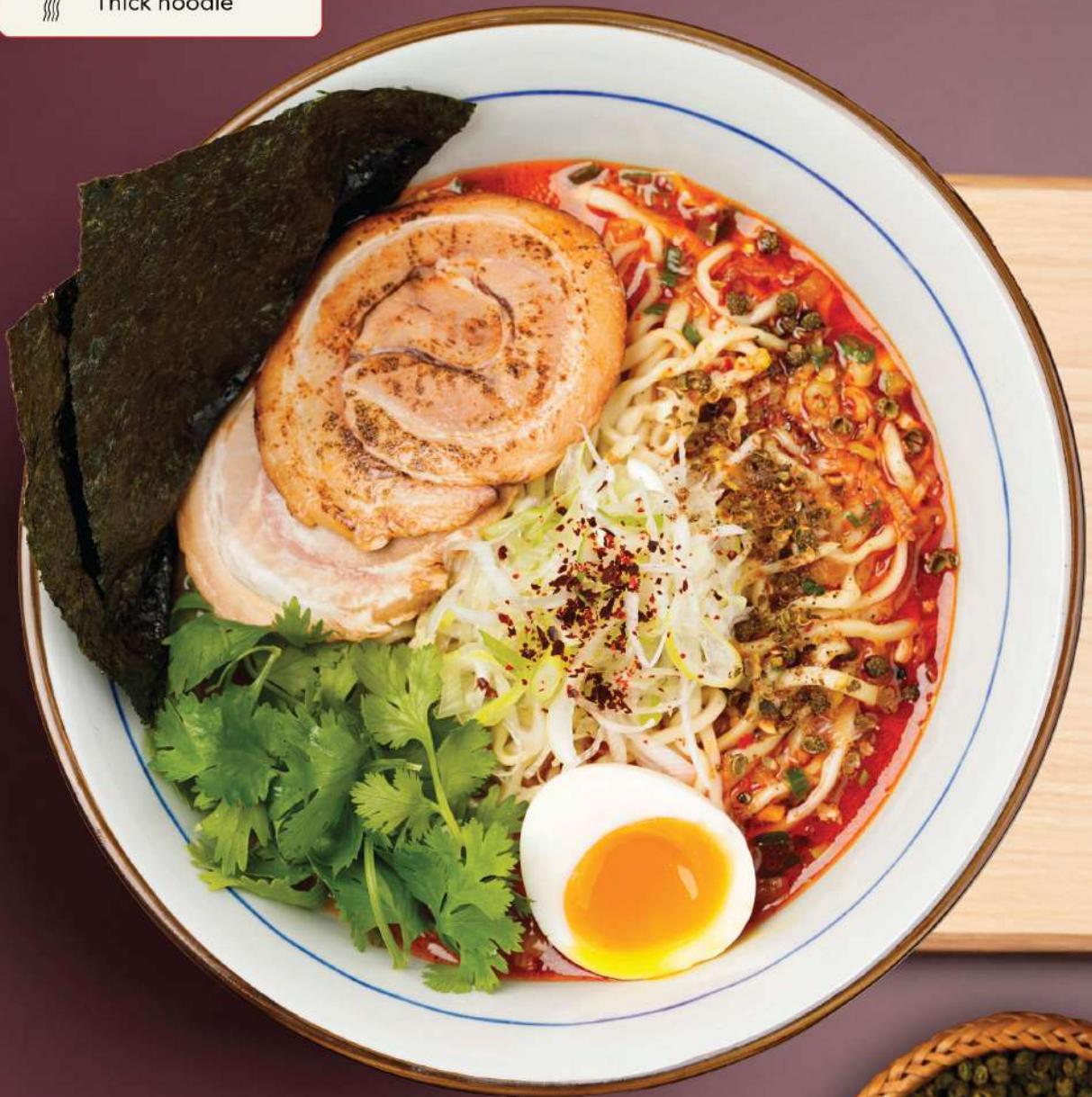
# 麻辣豚骨ラーメン

## 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.

-  Mixed broth
-  Spices and spicy oil
-  Thick noodle

**RM39**








# 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

## 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



温泉玉子  
Poached Egg  
RM3.50



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



醤油玉子  
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



## 替玉

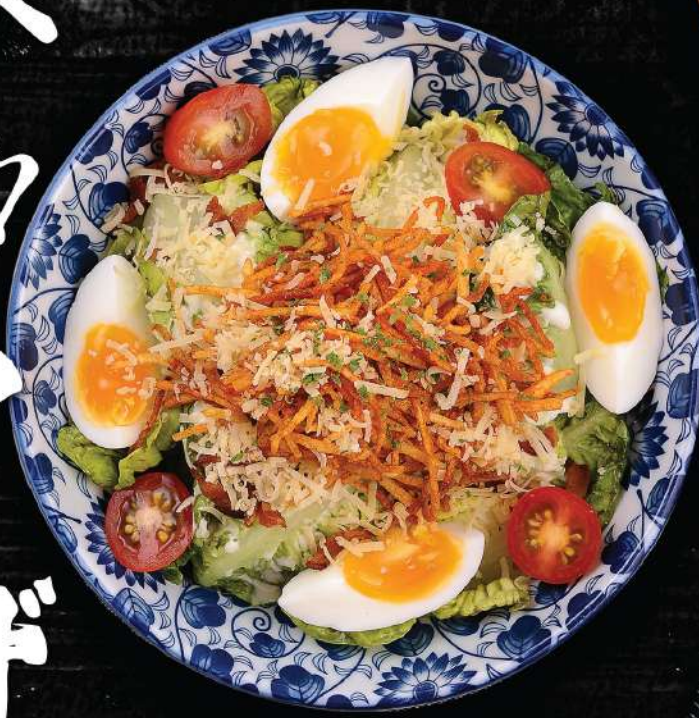
KAEDAMA RM6

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 パ ウ ズ ガ ー



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# KUSHIYAKI

# 串焼



ボタンマッシュルーム  
**BUTTON MUSHROOMS**  
Button Mushrooms



RM 7

ぎんなん  
**GINNAN**  
Ginkgo Nuts



RM 7

ニンニク串  
**NINNIKU**  
Garlic



RM 7

オクラ串  
**OKRA**  
Ladies Fingers



RM 7

出汁巻き明太  
**DASHIMAKI MENTAI**  
Japanese Omelette With Cod Fish Roe



RM 8

エリンギ  
**ERYNGII**  
King Oyster Mushrooms



RM 8

ねぎま  
**NEGIMA**  
Chicken Thigh with Japanese Leeks



RM 8

ニラ  
**NIRA**  
Garlic Chives



RM 8



トマト巻き  
**TOMATO-MAKI**

Cherry Tomatoes wrapped with Pork Belly Slices



RM 8

アボカドベーコン  
**AVOCADO BACON**

Avocado wrapped with Bacon slices



RM 9

ボタンマッシュルーム巻き  
**BUTTON MUSHROOM-MAKI**

Button Mushrooms wrapped with Pork Belly slices



RM 9

エノキ巻き  
**ENOKI-MAKI**

Enoki and Spring Onion wrapped with Pork Belly slices



RM 9

芽キャベツ  
**MEKYABETSU**

Brussel Sprouts



RM 10

塩玉子ベーコン  
**SHIO TAMAGO BACON**

Flavoured eggs with Bacon slices



RM 10

手羽先  
**TEBASAKI**

Chicken Wings



RM 12

豚バラ  
**BUTA BARA**

Pork Belly



RM 12

鮭ハラス  
**SAKE HARASU**

Salmon Fins



RM 12

シントウ  
**SHISHITO**

Japanese Peppers



RM 15

シントウ巻き  
**SHISHITO-MAKI**

Japanese peppers wrapped with Pork Belly slices



RM 18



# SALAD



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**

クラブミートのワカモレサラダ

## CRABMEAT WITH GUACAMOLE SALAD

Romaine lettuce stuffed with crabmeat in guacamole, mayonnaise, yuzu kosho and vinegar topped with fried garlic, Japanese chili powder and chives.

**RM 35**



クリスピーベーコンサラダ

## CRISPY POTATO SALAD

Fresh romaine lettuce with crispy bacon, topped with potato chips, parmesan cheese, half-boiled eggs, tomatoes and caesar dressing.

**RM 29**





# COLD DISHES

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 45 (5pcs)

RM 82 (10pcs)



トロサーモン刺身

## SALMON BELLY SASHIMI

Fresh raw salmon belly slices.

RM 55





# STARTERS

コーン天婦羅

## SWEET CORN TEMPURA

Lightly battered deep-fried corn topped with paprika seasoning.

**RM 15**



枝豆

## EDAMAME

Boiled edamame with salt.

**Boiled RM13**

**Pepperon RM16**



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**





# BUNS

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**



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**





# GYOZA · OTHERS

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 (5pcs)**

**RM 28 (10pcs)**



だし巻玉子 黒トリュフソースがけ

## DASHIMAKI TRUFFLE

Homemade Japanese omelette topped with truffle sauce.

**RM 28**



ごろごろ茶碗蒸し

## GORO-GORO CHAWANMUSHI

Steamed egg custard with crabmeat, prawns, ginkgo nut, shiitake mushrooms, baby corn and truffle oil topped with a mitsuba leaf and tobiko in a light and savoury sauce.

**RM 18**





# APPETISERS



カリカリ手羽先から揚げ  
**CRISPY TEBASAKI**

Deep-fried crispy chicken wings served with chili powder.

**RM 28 (6pcs)**



なすの田楽

**NASU DENGAKU**

Deep-fried eggplants tossed in an aka miso, garlic and soy sauce.

**RM 18**



# GRILLED DISHES

鰻のかぼ焼き

## UNAGI KABAYAKI

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

**RM 58 (Half)**

**RM 98 (Whole)**



イカの姿焼き

## IKA SUGATAYAKI

Grilled imported whole squid served with mayonnaise and chili powder.

**RM 32**





塩サバ焼き

## GRILLED SABA

Grilled mackerel.

CHOICE OF **SHIOYAKI** **TERIYAKI**

**RM 29**



鮭兜焼き

## GRILLED SALMON HEAD

Grilled Salmon head.

CHOICE OF **SHIOYAKI** **TERIYAKI**

**RM 29**







# TOBANYAKI

## **WAGYU TOBANYAKI** 和牛陶板焼き

Wagyu tenderloin, shiitake and eryngii mushroom roasted on a ceramic plate serve with yuzu kosho and lemon, wagyu sauce and sea salt.

**RM 188** (100G)

**RM 358** (200G)

**RM 798** (500G)



# SUSHI • MAKI

炙りサーモンスパイシーロール

## VOLCANO MAKI

Salmon maki with avocado, cucumber and dashimaki egg torched and served with a homemade spicy sauce.

RM 55



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



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 (6pcs)

RM 50 (10pcs)





# RICE

石焼きご飯 (和牛)

## WAGYU ISHIYAKI RICE

Fried rice mixed with wagyu beef cubes and assorted vegetables in a hot stone bowl.

RM 59



石焼き鰻リゾット

## UNAGI RISOTTO

Grilled unagi glazed in a homemade special sauce topped over creamy risotto rice and shimeji mushroom in a small hot stone bowl.

RM 26

一風堂チャーハン

## IPPUDO FRIED RICE

IPPUDO classic fried rice with chashu and tobiko.

RM 21





# DESSERTS

抹茶もなか

## MATCHA MONAKA

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

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

柚子アイス

## YUZU ICE CREAM

Japanese yuzu ice cream.

RM 10





# サ ム ラ イ イ セ ツ ト

## SAMURAI SET MEAL SPECIALS

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



**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
- Tzukemono
- 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**



Change Chahan to Su-Ramen  
**+RM8**

Each Rice Set Meal includes:

- Salmon Sashimi
- Tzukemono
- 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**



Change Chahan to Su-Ramen  
**+RM8**

Each Rice Set Meal Includes:

- Salmon Sashimi
- Tzukemono
- 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



Hojun Shoyu

**Upgrade to Special Ramen +RM9**

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# ハイボール JAPANESE HIGHBALLS

CLASSIC HIGHBALL

YUZU HIGHBALL

ELDERFLOWER HIGHBALL

CUCUMBER HIGHBALL

ROSE HIGHBALL

KAKUBIN WHISKIES

1 SHOT | 2 SHOTS

RM 25 | RM 43

RM 33 | RM 51

RM 28 | RM 46

RM 28 | RM 46

RM 28 | RM 46



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





ADDICTED TO MATCHA

BERRIED TREASURE

WICKED IRISHMAN ALE

## BEER COCKTAILS

### ADDICTED TO MATCHA

*An easy-drinking, refreshing brew composed of authentic matcha balanced with the hoppy flavours of Tiger draught.*

**RM 30**

### BERRIED TREASURE

*A medium-bodied beer that elegantly blends a vibrant mix of sweet autumn berries and smooth Tiger draught.*

**RM 30**

### WICKED IRISHMAN ALE

*A frothy, fruity ale with mellow citrus flavours that intertwine with orange and lemongrass notes.*

**RM 30**

## DRAUGHT BEERS

### SUNTORY PREMIUM MALT GOLD

**RM 33**

### SUNTORY PREMIUM MALT KURO

**RM 33**

### TIGER DRAUGHT (HALF PINT)

**RM 26**

## BEER BOTTLES

### KIRIN

**RM 30**

### TIGER

**RM 26**



## JAPANESE COCKTAILS

### TROPICAL STROLL

*A tangy citrus blend of unsweetened grapefruit juice, yuzu juice, sweet rum and a dash of French orange liqueur.*

**RM 38**

### FEELIN' PEACHY!

*A light and floral elixir with notes of ripe peaches and rock melon trail on the finish.*

**RM 36**

### CITRUS SQUEEZE

*An exotic mix of yuzu juice, sweet honey, rum and triple sec with natural orange flavours.*

**RM 38**

### OUT IN THE GARDEN

*A zesty and revitalizing combo of matcha, fresh cucumber juice, sake, and dry gin.*

**RM 35**



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## JAPANESE WHISKIES

### SUNTORY KAKUBIN

*A highly versatile whisky with light notes of pepper and honey, giving it a sweet aroma and a dry finish.*

GLASS | BOTTLE

RM 29 | RM 398

### SUNTORY CHITA

*A sublimely smooth and versatile single grain whisky with subtle vanilla and honey sweetness.*

- | RM 680

### SUNTORY HAKUSHU

*A single malt whisky that captures the gentle smoky, herbaceous characteristics.*

- | RM 1280

### SUNTORY HIBIKI

*Meticulously blended innumerable malt and grain whiskies to create a full orchestra of flavours and aromas.*

- | RM 1450

### SUNTORY YAMAZAKI

*A multi-layered single malt whisky with notes of dried berries, light oak, white peach and Mizunara aromas.*

- | RM 1450

### SUNTORY YAMAZAKI 12Y

*This 12-year-old single malt whisky has a lovely, soft citrus note with good sweetness and winter spice.*

- | RM 2650

## JAPANESE GIN

### SUNTORY ROKU GIN

*An earthy, vegetal gin with an underlying whisper of fruity sweetness and peppery notes on the finish.*

GLASS | BOTTLE

RM 35 | RM 550







## MATUA WINES

### MARLBOROUGH SAUVIGNON BLANC

*Deliciously pure, bursting with citrus notes with a hint of grapefruit and basil.*

**RM 160**

### MARLBOROUGH PINOT NOIR

*Bright and energetic to taste with an aroma of sweet cherry and strawberry hints.*

**RM 195**

### HOUSE WINE (WHITE)

GLASS | BOTTLE

**RM 29**

**RM 135**

### HOUSE WINE (RED)

**RM 29**

**RM 135**



## UMESHU

### HAKUTSURU GENSHU UMESHU

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

GLASS | BOTTLE

**RM 29**

**RM 185**

## SHOCHU

### KURO KIRISHIMA IMO

*A lean and dry sweet potato shochu with notes of steamed kabocha, aromatic citrus oil, chestnuts, and sweet fruit cake.*

- **RM 229**

### IICHIKO MUGI

*An outstanding aroma with an excellent body accompanied by notes of lychee, walnut and oat.*

- **RM 185**

### HALF MOON YUZU

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

- **RM 185**



# 日本酒

JAPANESE SAKE LIST

## HAKUTSURU



白鶴 純米酒 祝寿 金箔入

HAKUTSURU SHUJUKU

Profile : Slightly Rich  
Flavour : Sweet Rice  
Alcohol : 15%  
Rice Milling : 70%

1.8 L

RM 398



超特撰 翔雲 純米大吟醸

SHO-UNE DAIGINJO

Profile : Light, Dry  
Flavour : Sweet Rice, Peach  
Alcohol : 15.5%  
Rice Milling : 50%

720 ML

300 ML

RM 218 RM 98

## KUBOTA



久保田 萬壽

MANJU JUNMAI  
DAIGINJO

Profile : Light, Dry  
Flavour : Pear, Flower  
Alcohol : 15%  
Rice Milling : 33%

720 ML

RM 568



久保田 千壽

SENJU GINJO

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

720 ML

RM 208

## KOZAEMON



梵 特撰 純米大吟醸

BORN TOKUSEN  
JUNMAI DAIGINJO

Profile : Rich, Dry  
Flavour : Peach, Vanilla  
Alcohol : 16%  
Rice Milling : 38%

720 ML

300 ML

RM 368 RM 168



梵 吟撰 特別純米酒

BORN GINSEN  
TOKUBETSU JUNMAI

Profile : Rich, Clean  
Flavour : Fragrant, Grapefruit  
Alcohol : 15.5%  
Rice Milling : 50%

720 ML

RM 268



# OZEKI



## 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**

# KIKUSUI



## 菊水 純米大吟醸

JUNMAI DAIGINJO

Profile : Light, Dry  
Flavour : Sweet Rice,  
Flower, Walnuts  
Alcohol : 15%  
Rice Milling : 40%

720 ML

**RM 338**



## 菊水 純米吟醸

JUNMAI GINJO

Profile : Light, Dry  
Flavour : Orange, Presimmon  
Alcohol : 15%  
Rice Milling : 55%

720 ML 300 ML

**RM 198 RM 78**



## 菊水の辛口

KARAKUCHI

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

720 ML 300 ML

**RM 162 RM 70**



## 花 **HOUSE SPARKLING SAKE**

HANA AWAKA  
(SMALL BOTTLE 250 ml)  
**RM 68**



## **HOUSE POURING**

150 ML **RM 38**  
300 ML **RM 65**  
1800 ML **RM 288**



## FRESH FRUIT JUICES

- ORANGE JUICE **RM 19**
- APPLE JUICE **RM 19**
- WATERMELON JUICE **RM 19**

## SOFT DRINKS

- COCA-COLA RASA ASLI  **RM 9**
- COCA-COLA ZERO SUGAR  **RM 9**
- SCHWEPES GINGER ALE  **RM 9**
- SCHWEPES TONIC  **RM 9**
- SPRITE  **RM 9**
- ACQUA PANNA (1000 ml) **RM 24**
- ACQUA PANNA (250 ml) **RM 12**
- SAN PELLEGRINO (1000 ml) **RM 24**
- SAN PELLEGRINO (250 ml) **RM 12**
- IPPUDO MINERAL WATER **RM 3**
- DRINKING WATER (REFILLABLE) **RM 2**

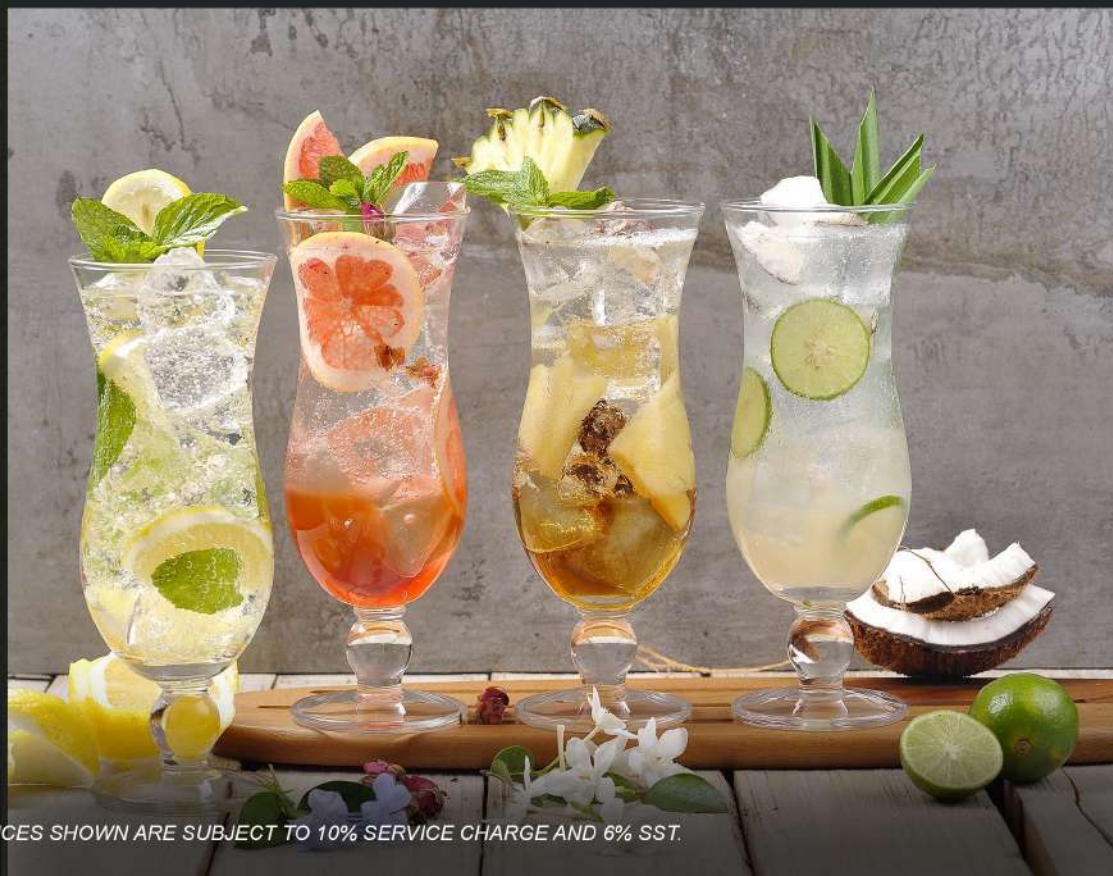
## MOCKTAILS

- LEMON MINT SODA **RM 18**  
*A classic, infused with a blend of citrus lemon, all-natural mint, and sugar in sparkling seltzer.*

- THE PINK DRINK **RM 20**  
*A quintessential balance of piquant pink grapefruit juice saturated with botanical flavours of sweet rose.*

- ELDERFLOWER DELIGHT **RM 20**  
*A fun twist to a local delicacy made with freshly blended pineapple juice infused with Asam Boi and traces of honeyed elderflower.*

- COCO BREEZE **RM 18**  
*A symphony of flavours made from a harmonious blend of tropical, nutty coconuts and zesty limes.*







## COFFEES

	HOT		COLD
ESPRESSO	RM 8		-
DOUBLE ESPRESSO	RM 13		-
BLACK COFFEE	RM 10		RM 12
CAPPUCCINO	RM 12		RM 15
LATTE	RM 12		RM 15
<b>SIGNATURE COFFEES</b>	<b>HOT</b>	<b> </b>	<b>COLD</b>
COCONUT LATTE	RM 22		RM 24

## TEAS

	HOT		COLD
JAPANESE GREEN TEA (SENCHA)	RM 5.50		RM 5.50
PASSION FRUIT	RM 8		-
EARL GREY	RM 8		-
CHAMOMILE	RM 8		-
JASMINE	RM 8		-

## SIGNATURE TEAS

	HOT		COLD
HŌJICHA MILK TEA	RM 18		RM 20







IPPUDO

NON-HALAL

*The*  
**PREMIUM**  
MALT'S  
SUNTORY

# SUNTORY PREMIUM MALT'S GOLD

ALL DAY LONG

3 GLASSES

**RM58**

6 GLASSES

**RM96**





# GENT'S TIGER TAP

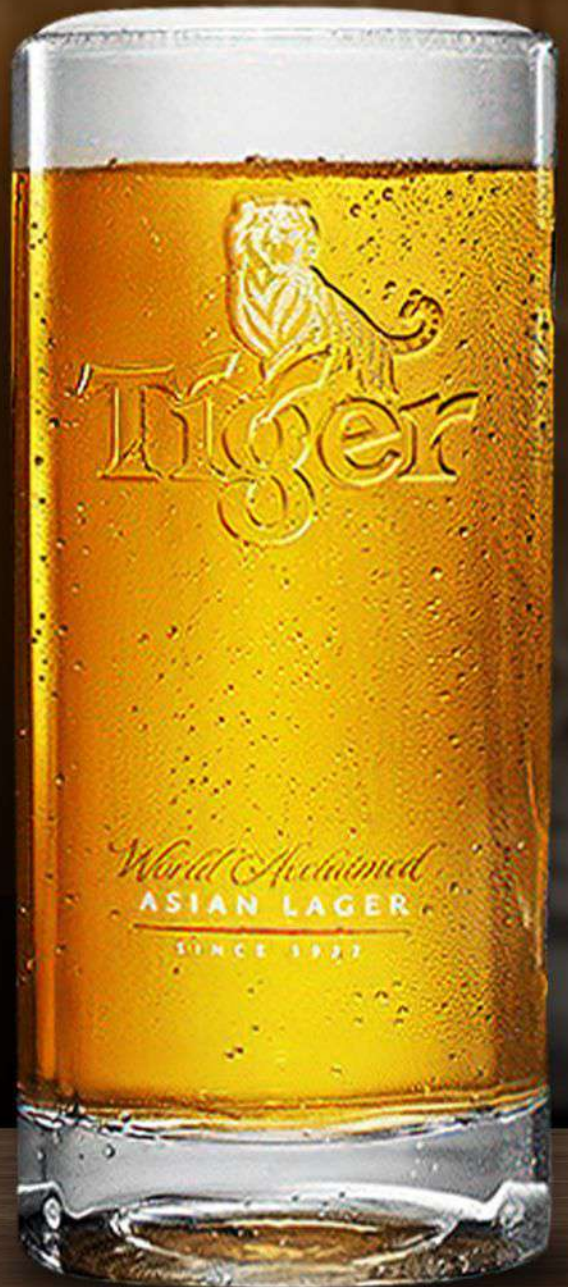
# 50%

TIGER DRAUGHT BEER (HALF PINT)

# OFF

**RM13++**  
(N.P. RM26++)

**AVAILABLE  
ALL DAY LONG**





# KANPAI HOUR

5PM ONWARDS

## KIRIN BEER BOTTLE

3 BOTTLES

RM54

6 BOTTLES

RM95





# 2ND BOTTLE

# 50% OFF



### Hakutsuru Daiginjo 720ML

1st bottle RM198

2nd bottle RM99

### Hakutsuru Nigori Yuzushu 720ML

1st bottle RM188

2nd bottle RM94

### House Pouring 1.8L

1st bottle RM288

2nd bottle RM144





# KANDAI HOUR

5PM ONWARDS



Suntory Whisky Kakubin  
For RM348  
(N.P. RM398)



Any 2 Japanese Highballs  
For RM48

CHOICE OF CLASSIC | YUZU | ELDERFLOWER | CUCUMBER | ROSE

ADDICTED TO MATCHA

WICKED IRISHMAN ALE

BERRIED TREASURE



Any 2 Beer Cocktails  
For RM48

CHOICE OF ADDICTED TO MATCHA | WICKED IRISHMAN ALE | BERRIED TREASURE

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



# 2ND BOTTLE 50% OFF

\*T&Cs Apply

**Suntory Hakushu**  
1 bottle RM 1280

**Suntory Hibiki**  
1 bottle RM 1450

**Suntory Yamazaki 12 Y.O.**  
1 bottle RM 2650

**Suntory Chita**  
1 bottle RM 680

**Suntory Yamazaki**  
1 bottle RM 1450







## WOMBAT HILL CLASSIC RESERVE *CHARDONNAY*

Wombat Hill Classic Reserve Chardonnay displays well balanced, peachy and tropical fruit flavours. You won't want to waste a drop of this beautiful crisp wine which will compliment any occasion. Voluptuous and easy-drinking, this wine is a perfect match for lemon chicken, seafood dishes, and even spicy curries.

1 BOTTLE **RM135**

2 BOTTLES **RM238**

PER GLASS **RM32**

## WOMBAT HILL CLASSIC RESERVE *MERLOT*

Wombat Hill Classic Reserve Merlot captures the classic qualities of Merlot. It has a deep youthful colour, with expressive aromas of plums, blackberries and violet. The palate has a velvety texture with generous flavours of sour cherries, plums and fragrant herbs with a hint of vanillin oak.

1 BOTTLE **RM135**

2 BOTTLES **RM238**

PER GLASS **RM32**





# 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 **53**

OR



**OKRA**  
Ladies Finger

**NEGIMA**  
Chicken Thighs with  
Japanese Leeks

**MEKYABETSU**  
Brussel Sprouts

**NEGIMA**  
Chicken Thighs with  
Japanese Leeks

**TOMATO-MAKI**  
Cherry Tomatoes wrapped  
with Pork Belly Slices

**SET B**  
Kushiyaki  
Platter



**OKRA**  
Ladies Finger

**BUTTON MUSHROOMS**  
Button Mushrooms

**BUTA BARA**  
Pork Belly

FREE

RM **52**





# 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.