

## 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](http://www.ippudo.com.my)

河原成美  
SHIGEMI KAWAHARA  
Founder of IPPUDO





**BUTTON MUSHROOMS**  
Button Mushrooms

**RM 7**



**GINNAN**  
Ginkgo Nuts

**RM 7**



**NINNIKU**  
Garlic

**RM 7**



**OKRA**  
Ladies Fingers

**RM 7**



**AVOCADO BACON**  
Avocados wrapped with Bacon slices

**RM 9**



**BUTTON MUSHROOM-MAKI**  
Button Mushrooms wrapped with Pork Belly slices

**RM 9**



**DASHIMAKI MENTALI**  
Japanese Omelette with Cod Fish Roe

**RM 8**



**ENOKI-MAKI**  
Enoki and Spring Onion wrapped with Pork Belly slices

**RM 9**



**ERYNGII**  
King Oyster Mushrooms

**RM 8**



**NASU NIKU MISO**  
Eggplant topped with Minced Pork

**RM 9**



**NEGIMA**  
Chicken Thighs with Japanese Leeks

**RM 8**



**NIRA**  
Garlic Chives

**RM 8**

串焼き | KUSHIYAKI

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





**TOMATO-MAKI**  
Cherry Tomatoes wrapped with Pork Belly slices **RM 8**



**ZUCCHINI NIKU MISO**  
Zucchini topped with Minced Pork **RM 9**



**KANI TOFU**  
Tofu Cubes topped with Spicy Crab Meat **RM 10**



**MEKYABETSU**  
Brussel Sprouts **RM 10**



**SHIO TAMAGO BACON**  
Flavoured eggs with Bacon slices **RM 10**



**BUTA BARA**  
Pork Belly **RM 12**



**SAKE HARASU**  
Salmon Fins **RM 12**



**TEBASAKI**  
Chicken Wings **RM 12**



**SHISHITO**  
Japanese Peppers **RM 18**



**SHISHITO-MAKI**  
Japanese peppers wrapped with Pork Belly slices **RM 18**



**GYU**  
Beef and red pepper cubes **RM 28**

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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 32**





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 (5 PCS)**  
**RM 82 (10 PCS)**

トロサーモン刺身  
SALMON BELLY SASHIMI

Fresh raw salmon belly slices.

**RM 55**





コーン天婦羅  
SWEET CORN TEMPURA

Lightly battered deep-fried corn topped with paprika seasoning.

**RM 15**



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**



枝豆  
EDAMAME (PEPERON/OKAKA/YUKARI)

Boiled edamame with one choice of dry seasoning.

*Peperon* - dried chilli, Japanese spices and olive oil  
*Okaka salt* - pulverized bonito flakes with soy sauce  
*Yukari salt* - dried and pulverized red-shiso flakes

**RM 13**

Each additional seasoning RM 1.80





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**





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)**



出汁巻玉子 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**





炙りサーモンスパイシーロール  
VOLCANO SUSHI

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

**RM 55**



炙りサーモンロール  
SALMON ROLL

Lightly seared fresh salmon roll topped with mentaiko, black ebiko and cucumber.

**RM 32 (6 pcs)**  
**RM 50 (10 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 68**

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寿司・巻物 | SUSHI . MAKI





和牛陶板焼き  
WAGYU TOBANYAKI

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

**RM 188 (100g)**

**RM 358 (200g)**

**RM 798 (500g)**





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)**



なすの田楽  
NASU DENGAKU

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

**RM 18**





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.

**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**



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焼き物 | GRILLED DISHES





石焼きご飯 (豆腐とお野菜)  
VEGETARIAN ISHIYAKI RICE

Fried rice mixed with tofu and assorted vegetables in a small hot stone bowl.

**RM 16**



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 ebiko.

**RM 19**



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**





# 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



# 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 41

## からか叉焼 KARAKA CHASHU

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

RM 38

## からか玉子 KARAKA TAMAGO

Karaka-men with salted soft-boiled egg.

RM 34

## 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 32



### 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 41

一風堂黒叉焼  
IPPUDO KURO CHASHU

IPPUDO Kuro with BBQ pork belly.

RM 38

一風堂黒玉子  
IPPUDO KURO TAMAGO

IPPUDO Kuro with salted soft-boiled egg.

RM 34

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 32



特製一風堂黒



# 博多肉そば



## 博多肉そば

### NIKU SOBA SPECIAL

A flavourful mix of thinly sliced pork belly with Hakata-style noodles in a rich, blended pork broth. Topped with spring onions, menma and onsen tamago.

RM 40

## 博多辛肉そば

### SPICY NIKU SOBA SPECIAL

A flavourful mix of thinly sliced spicy pork belly with Hakata-style noodles in a rich, blended pork broth. Topped with spring onions, menma and onsen tamago.

RM 41





# 醬油ラーメン



特製赤醬油

## AKA SHOYU SPECIAL

Light and flavourful chicken shoyu broth with chili oil served with assorted vegetables, grilled pork belly, bamboo shoots, onsen tamago and seaweed.

RM 38

赤醬油

## AKA SHOYU

Aka Shoyu served with assorted vegetables, grilled pork belly, and bamboo shoots.

RM 32

特製黑醬油

## KURO SHOYU SPECIAL

Light and flavourful chicken shoyu broth with dark soy sauce served with assorted vegetables, grilled pork belly, bamboo shoots, onsen tamago and seaweed.

RM 38

黑醬油

## KURO SHOYU

Kuro Shoyu served with assorted vegetables, grilled pork belly, and bamboo shoots.

RM 32





# 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 2.90



のり  
Seaweed  
(5pcs)

RM 4



もやし  
Bean sprouts

RM 2.50



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 8.90



炙り  
チャーシュー  
Aburi pork  
belly chashu

RM 8.90



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**





# Special Value

WEEKDAYS ONLY  
11AM - 5PM  
(Excluding Public Holiday)

## RAMEN COMBO ONLY RM29.90

ADD ON FOR ONLY RM12

- To enjoy:
- (1) Lemon Mint Soda
  - (1) Matcha or Goma Ice Cream



- (1) Complimentary Starter of the day
- (1) Regular Ramen of your choice
- (1) Appetizer of your choice

### 01 Choose ONE (1) Appetizer of your choice:



IPPUDO Hakata-Style Gyoza (3pos)



Bulgogi Chicken Karaage



Salmon Head Karaage



Ika Yasai Itame



Mixed Vegetables Asazuke

### 02 Choose ONE (1) Regular Ramen of your choice:



Shiromaru Motoaji



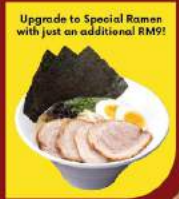
Akamaru Shinaji



Karaka-Men



IPPUDO Kuro





# Special Value

WEEKDAYS ONLY  
11AM - 5PM  
(Excluding Public Holiday)

## RICE COMBO

FROM **RM25.90**  
ONWARDS

ADD ON FOR  
ONLY RM12

To enjoy:

- (1) Lemon Mint Soda
- (1) Matcha or Goma Ice Cream



- (1) Complimentary Starter of the day
- (1) Rice of your choice
- (1) Appetizer of your choice

**01** Choose ONE (1) Appetizer of your choice:



IPPUDO Hakata-Style Gyoza (3pcs)



Bulgogi Chicken Karaage



Salmon Head Karaage



Ika Yasai Itame



Mixed Vegetables Asazuke

**02** Choose ONE (1) Rice of your choice:



Grilled Saba Rice  
RM 29.90



IPPUDO Fried Rice  
RM 25.90



# 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



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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 24**

## BEER BOTTLES

### KIRIN

**RM 30**

### TIGER

**RM 24**



## 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**

### CITRUS SQUEEZE

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

**RM 38**

### FEELIN' PEACHY!

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

**RM 36**

### 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 GENSU 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



### 大阪屋 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 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





NON-HALAL

# EXCLUSIVE *Festive Combo*

✦ COMBO PLATTER RM128 ✦

**Kani Tofu Salad**



**Hakutsuru Umeshu Genshu Binzume**



Option to **add on** 1 bottle at RM98 (N/P: RM185)



**Saikoro Steak**



**Shiro Tomorokoshi**



**Salmon Carpaccio**



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



# Tsukemen

## つけ麺



À La Carte  
**RM 42<sup>++</sup>**

Set Meal  
**RM 49<sup>++</sup>** Comes with a serving of Hakata-Style Gyoza (3pcs) & Coca-Cola

### Tsukemen - Experience the Japanese Dipping Style Noodles!

A perennial favorite among our patrons, this Japanese summer ramen showcases Hiyamori Noodles served separately from the broth, inviting you to dip them into the soup, allowing you to relish the full umami experience. This ensures the noodles retain their finest texture and aroma.

The broth, an exquisite blend of our signature tonkotsu broth, is enhanced by the infusion of premium bonito. Paired with our special thick and chewy wholegrain noodles and succulent kakuni, this dish guarantees a distinctive and authentic ramen encounter brimming with rich flavors.

### 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 (tempura batter) into your Tonkotsu Soup.



**02** Dip some noodles into the soup and slurp.



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

Wari-soup: kombucha + hot water





# Kanpai Hour

ALL DAY LONG!

## BEER COCKTAILS

RM **45**

For TWO mugs

ADDICTED TO MATCHA    WICKED IRISHMAN ALE    BERRIED TREASURE



## JAPANESE HIGHBALLS



KAKUBIN  
WHISKIES

JIM BEAM

**TWO**  
glasses

**TWO**  
glasses

Classic	RM 44	RM 48
Yuzu	RM 58	RM 62
Elderflower	RM 49	RM 53
Cucumber	RM 49	RM 53
Rose	RM 49	RM 53

## Whisky, Shochu & Gin

(On the Rocks / Highball)

**TWO**  
glasses

Whisky  
Shochu  
Gin

RM 48  
RM 45  
RM 48

## Sake, Wine & Umeshu

**TWO**  
glasses

Sake  
Wine (Red/White)  
Umeshu

RM 75    RM 198  
RM 48    RM 98  
RM 42    RM 148

Bottle

## Suntory Premium Malt Gold



RM **580**

For TWENTY-FIVE glass

<b>TWO</b> glasses	<b>FIVE</b> glasses
RM 52	RM 119

## Beer Bottle



	<b>TWO</b> bottles	<b>FIVE</b> bottles
Tiger Bottle	RM 36	RM 79
Kirin Bottle	RM 49	RM 102
Edelweiss Bottle	RM 40	RM 88
Guinness Bottle	RM 40	RM 88

## Japanese Cocktails

RM **58**

For TWO glasses



Citrus Squeeze	RM 35
Feelin' Peachy!	RM 36
Tropical Stroll	RM 38
Out In The Garden	RM 31





# BEER FOR FREE



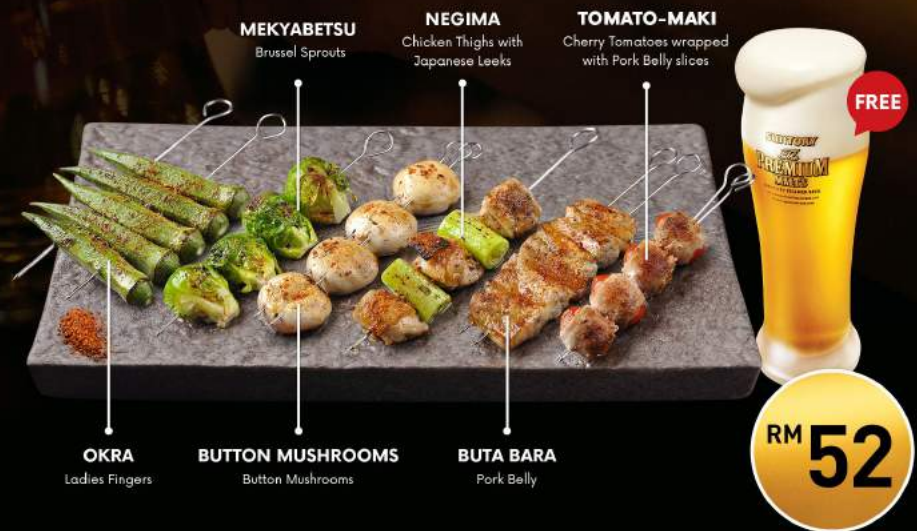
With every order of

any ONE (1) choice of Special Ramen Combo Set



ONE (1) Kushiyaki Moriawase Set

OR



All images shown are for illustration purpose only. All prices are subject to 10% service charges and 6% SST.



**KIDS MENU**



**SHIROMARU MOTOAJI (HALF PORTION)**

Original Shiromaru Motoaji with pork belly, bean sprouts, kikurage and spring onions  
**RM 21\*\***



**CHASHU RICE**

Braised pork topped with egg and seaweed on rice with Dashimaki  
**RM 20\*\***

**ADD-ONS: RM6.90\*\* EACH**

Only 1 Add-on per order allowed



PAN FRIED GYOZA (3 PCS)



FRENCH FRIES



GOMA or MATCHA ICE CREAM

Kids Meal is only available for children age 12 and below  
 All prices shown are subject to 10% service charge and 6% service tax



**SUMO FACT**

Sumo is the national sport of Japan, although the most popular watched sport is baseball.

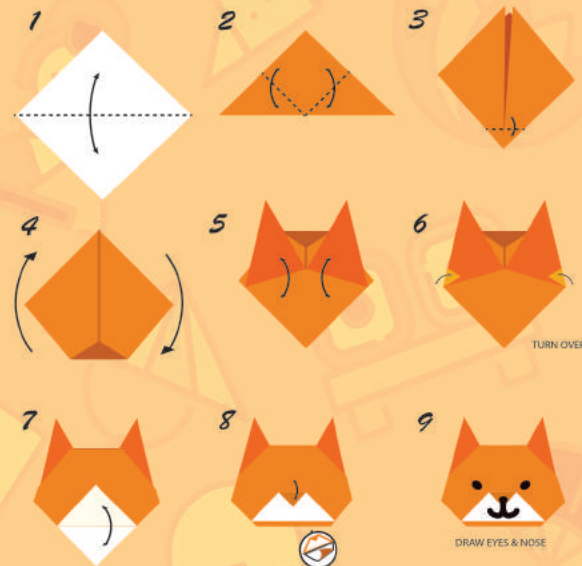
**DRAW YOUR OWN RAMEN**



**COPY THE NINJA**



**CUT AND FOLD : ORIGAMI SHIBA INU**



DRAW EYES & NOSE