

河原威美

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 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**



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



IPPUDO special  
blended miso




Ultra-thin noodle



Garlic oil

## IPPUDO'S SIGNATURE

-  Tonkotsu broth
-  Garlic oil & Sze Chuan pepper
-  Ultra-thin noodle
-  Cashew Nuts

# Karaka Special

特製からか

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

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

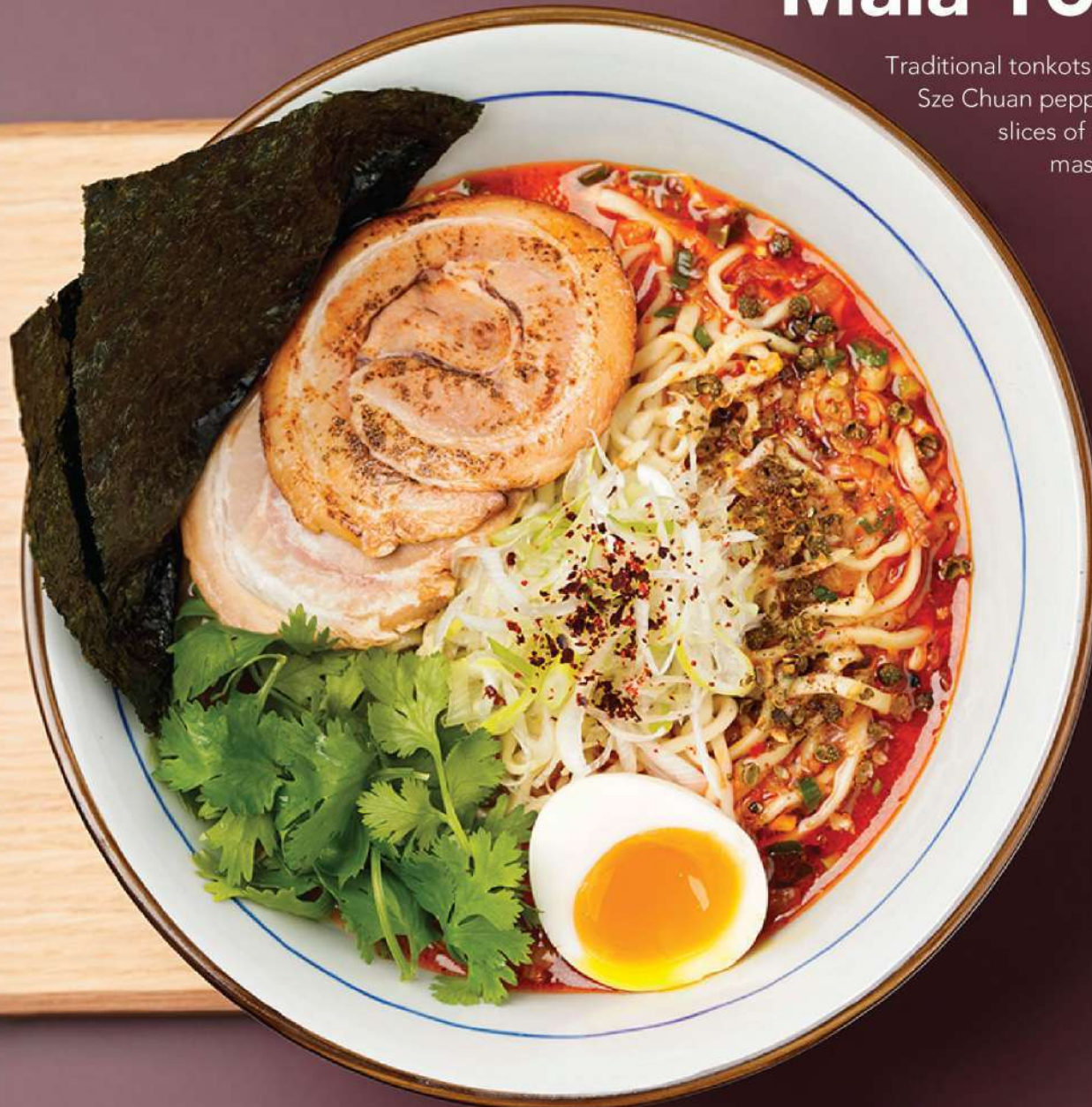


# 麻辣豚骨ラーメン Mala Tonkotsu Ramen

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



追加トッピング



ねぎ  
Spring onions  
RM 3



のり  
Seaweed (5pcs)  
RM 4



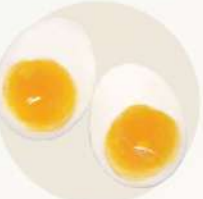
もやし  
Bean Sprouts  
RM 3



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**



Crpsy 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)



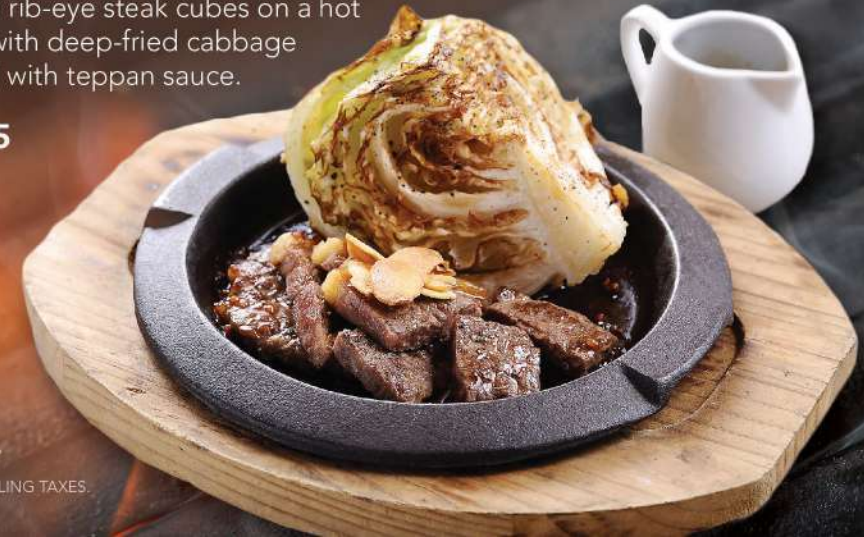
## APPERTISERS

# 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



### 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>		



# Oishii Ramen Set

Smiles in Every Zuzutto!

From **RM 29.90** onwards

From opening until 5pm (Weekdays ONLY (excluding Public Holidays))

### ADD-ON RM5

to get green tea & upgrade to Egao Special Ramen



### ADD-ON RM12

to get any mocktail **OR** fresh juice & upgrade to Egao Special Ramen



## Crispy Karaage Ramen Set

Golden-fried chicken karaage, cucumber tofu goma salad, mayo cauliflower and fresh fruits paired with your choice of ramen.



## Tender Soki Ramen Set

Braised soki with radish, cucumber tofu goma salad, mayo cauliflower and fresh fruits served with your choice of ramen.



## Ebi Cauliflower Ramen Set

Mayo cauliflower with prawns on teppan, cucumber tofu goma salad, and fresh fruits, accompanied by your choice of ramen.



## Egao Ramen Choices

Our Egao Ramen options are served in smaller sizes.



Shiromaru Motoaji  
RM29.90



Akamaru Shinaji  
RM31.90



Karaka-Men  
RM32.90



IPPUDO Kuro  
RM33.90

## Egao Ramen Choices

Our Egao Ramen options are served in smaller sizes.



Shiromaru Motoaji  
RM33.90



Akamaru Shinaji  
RM34.90



Karaka-Men  
RM35.90



IPPUDO Kuro  
RM36.90

## Egao Ramen Choices

Our Egao Ramen options are served in smaller sizes.



Shiromaru Motoaji  
RM33.90



Akamaru Shinaji  
RM34.90



Karaka-Men  
RM35.90



IPPUDO Kuro  
RM36.90



# Oishii Rice Set

*Full Belly, Full Smile!*

From opening until 5pm  
(Weekdays ONLY excluding Public Holidays)

## Butayaki Rice Set

Tender grilled pork belly slices served with cucumber tofu goma salad, mayo cauliflower, marinated radish, fresh fruits, and steamed rice.

**RM32.90**



## Karaage Chicken Curry Rice Set

Crispy deep-fried chicken atop Japanese curry, with cucumber tofu goma salad, mayo cauliflower, marinated radish, fresh fruits, and steamed rice.

**RM28.90**



**ADD-ON RM12**

Any mocktail / fresh juice and  
your choice of Goma **OR** Matcha Ice Cream



**ADD-ON RM5**

Get green tea and your choice of  
Goma **OR** Matcha Ice Cream

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
- Peach Passion Fruit Tea



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

**SET B**

## Main Course Choices



**UPGRADE TO SPECIAL RAMEN +RM 9**



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



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.

# A Japan-Thai Affair

## Mix & Match

any two A Japan-Thai Affair appetisers or mocktails for **RM29++**

### Sunset Grapefruit Sparkler

A dazzling blend of grapefruit infused with yuzu and lemon, topped with ginger ale and finished with thyme.

**RM16++**

### Hire Katsu Bites

Crunchy fried pork tenderloin balls complemented by crisp vegetables, accompanied by our house-made spicy dressing on the side.

**RM18++**  Warning: These bites burst with flavour and heat!

### Golden Flame Ebi Salad

A vibrant salad of juicy prawn meat tossed with mango sweetness, fresh coriander, tomatoes, roasted cashew nuts, crunchy cucumber and onions, finished with our spicy-tangy sauce.

**RM18++**

### 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++**

### 'Ton' Yum Shumai

Juicy minced pork and chashu wrapped in delicate wonton skin, infused with fragrant Tom Yum spices for a bold, tangy finish.

**RM15++**

# BEER LOVER'S *Ramen Combo*

RM **59**



Suntory Premium Malt's Beer

**FREE**

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

Hakata-Style Gyoza (3pcs)

**UPGRADE**  
Koebi Karaage **OR**  
Mentai Gyoza (5pcs) **OR**  
Luncheon Meat Fries  
+RM5

## À LA CARTE



Koebi Karaage  
RM14



Mentai Gyoza (5pcs)  
RM17



Luncheon Meat Fries  
RM19

# KANPAI SPECIAL

**TIGER**  
BEER BOTTLE

1 BOTTLE /  
GLASS  
RM **20**

3 BOTTLES /  
GLASSES  
RM **45**

5 BOTTLES /  
GLASSES  
RM **70**

**SIP &  
WIN**

**KIRIN**  
BEER BOTTLE

RM **24**

RM **57**

RM **90**

**SUNTORY**  
PREMIUM MALT

RM **26**

RM **69**

RM **110**

Exclusive Offer Promotion Price  
**RM18** (Every Tuesday & Thursday)

# SIP & WIN



Enjoy a set of 5 and  
Spin the Bottle for Exciting Prizes!



# JAPANESE Highball

1 SHOT

2 SHOTS

**CLASSIC HIGHBALL**
**RM 26**
**RM 43**
**SOUR PLUM HIGHBALL**
**RM 29**
**RM 46**


## BLOOD MOON

A refreshing blend of yuzu, red grapefruit, lemon and orange, complemented by soda and Suntory whisky.

**RM28**


## TEA CEREMONY

A vibrant mix of mandarin jasmine chunks and passion fruit, paired with lemon, earl grey brew and Suntory whisky.

**RM28**


## PEACHES IN GEORGIA

A sweet and tangy mix of elderflower, white peach essence and sour apple, infused with lime, aromatic chamomile brew and Suntory whisky.

**RM28**


# 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.



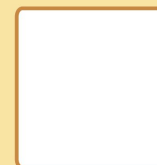
### KAEDAMA

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.