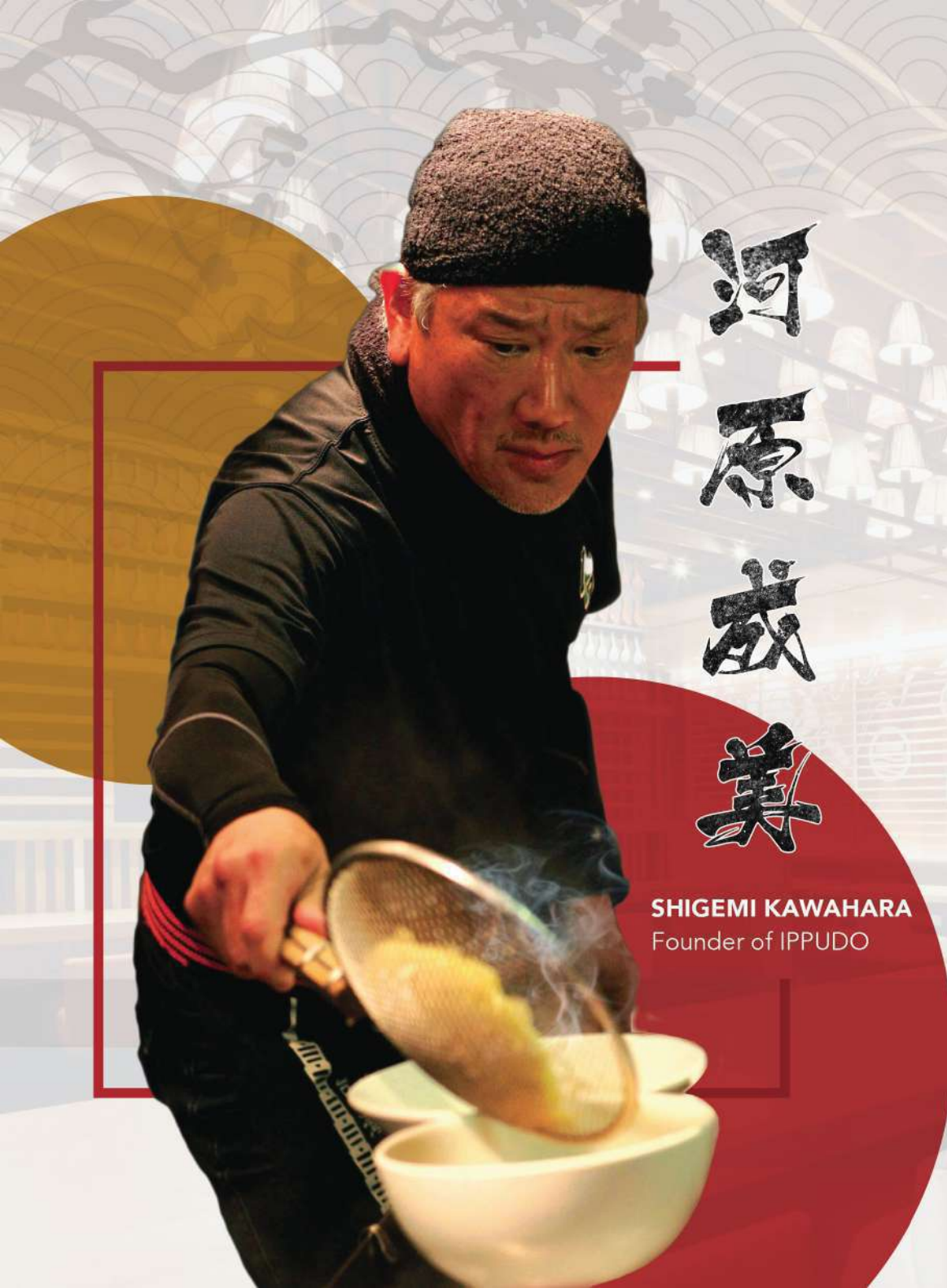




河原威美

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



Tonkotsu broth



Ultra-thin noodle

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

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



IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY. ALL PRICES SHOWN ARE SUBJECT TO PREVAILING TAXES.

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

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

SOFT
やわ

NORMAL
ふつう

HARD
カタ

VERY HARD
バリカタ

Choose your spicy level

ORIGINAL

LEVEL 1

LEVEL 2

LEVEL 3

IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY. ALL PRICES SHOWN ARE SUBJECT TO PREVAILING TAXES.

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
-  Thick noodle
-  IPPUDO special blended miso
-  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 lekei

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



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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



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

TOPPING

追加トッピング



ねぎ
Spring onions
RM 3



のり
Seaweed (5pcs)
RM 4



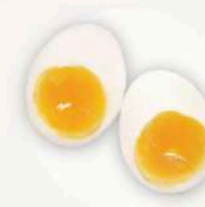
もやし
Bean Sprouts
RM 3



パクチー
Coriander Leaves
RM 3



温泉卵
Poached Egg
RM 3.50



半熟うまみ玉子
Salted Soft-Boiled Egg (1pc)
RM 3.50



醤油卵
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



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



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STARTERS

前菜



Edamame 枝豆

Boiled edamame with salt.

RM11



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 fluffy 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





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)

餃子

GYOZA



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 ebiko 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

DRINKS

TEA (Refillable)

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

FRESH JUICES

Orange	RM18
Apple	RM18
Watermelon	RM18
Orange Mix Apple	RM18
Orange Mix Watermelon	RM18

SOFT DRINKS

Coca-Cola Rasa Asli 	RM7	Soda Water	RM7
Coca-Cola Zero Sugar 	RM7	IPPUDO Mineral Water	RM3
Sprite 	RM7		

MOCKTAILS

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



Lemon Mint Soda



Pink Guava
Rose Soda



Tropical
Spice Punch



Peach Passion
Fruit Tea



The Salvation

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



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



Karaka-Men



IPPUDO Kuro



Hojun Shoyu



Sake Mentai Rice



IPPUDO Fried Rice

SET MEALS

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JAPANESE Highball

CLASSIC HIGHBALL

1 SHOT

RM **26**

2 SHOTS

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



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

1 BOTTLE /
GLASS

3 BOTTLES /
GLASSES

5 BOTTLES /
GLASSES

TIGER
BEER BOTTLE

RM **20**

RM **45**

RM **70**

KIRIN
BEER BOTTLE

RM **24**

RM **57**

RM **90**

SUNTORY
PREMIUM MALT

RM **26**

RM **69**

RM **110**

Exclusive
Offer Promotion Price
RM18 (Every Sunday & Thursday)



The Kuro Chapter

Enter the world of Kuro, an intense chapter of deep umami, smoky richness, and layered savoury notes.

OKINAWA SHOYU CLOUD

Okinawa black sugar and honey topped with shoyu black pepper foam, finished with soda water and dried orange.

RM15

GOLDEN LAVA CHICKEN CHARCOAL BUN

Crispy golden chicken coated in salted egg sauce with fresh vegetables, all tucked into a soft charcoal bun.

RM13

SHIO TAMAGO NEST

Fried Shio tamago, paired with savoury flakes, crispy yam, fried chillies, and black tartar sauce.

RM12

KURO KIWAMI RAMEN

Pork and chicken broth infused with dashi and kuro koyu, topped with minced pork, bacon, assorted toppings, and fragrant spices. Served with Japanese white rice and pickled cauliflower.

RM45

App Members Exclusive:



ENJOY 10% OFF EVERY ITEM

Try all 4 items and earn 4 stamps in your passport!

JOURNEY TO KANSAI

KYOTO
京都



Spend RM100 with at least 1 prefecture item and redeem an exclusive prefecture pin.

*T&Cs Apply

肉じゃが

Nikujaga

RM28

Thinly sliced beef, potatoes and vegetables simmered in a savoury soy-based broth.



REGIONAL CONNECTION

A beloved home-style dish from Maizuru that reflects Kyoto's comforting, everyday culinary traditions.

鮭の西京焼き

Salmon Saikyo Yaki

RM24

Pan-grilled salmon marinated in Kyoto's signature Saikyo white miso.



REGIONAL CONNECTION

Saikyo miso, a sweet white miso from Kyoto, has long been cherished in the city's refined culinary tradition.

宇治抹茶スイスロール

Uji Matcha Swiss Roll

RM19

Swiss roll infused with Uji matcha.



REGIONAL CONNECTION

Uji, Kyoto is renowned for matcha with vibrant colour, rich umami and natural sweetness.

宇治抹茶ラテ

Uji Matcha Latte

RM16

Latte made with Uji matcha and fresh milk.



REGIONAL CONNECTION

Uji, Kyoto is renowned for matcha with vibrant colour, rich umami and natural sweetness.

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



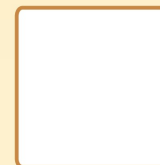
GOMA / MATCHA ICE CREAM

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.



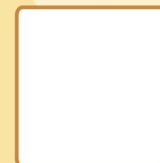
KARAKA-MEN

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.



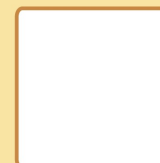
KAEDAMA

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.