

RAMEN OF JAPAN

HAKATA TONKOTSU

A rich & creamy Hakata-style tonkotsu broth ramen, topped with succulent pork belly bits, red ginger slices, and black fungus. Finished with a sprinkle of fresh spring onions.

RM 22



SAPPORO MISO

A hearty blend of Tonkotsu and Japanese miso broth, topped with pork belly, spinach, bamboo shoots, narutomaki, and sliced leek, then finished with a dollop of creamy, unsalted butter.

RM 27



HAKATA SPICY TONKOTSU

A fiery Hakata-style tonkotsu broth ramen, topped with succulent pork belly bits and spicy karaka miso infused with Sze Chuan peppers. Finished with a sprinkle of fresh spring onions.

RM 26



HAKODATE SHIO

A rich chicken broth ramen with Hotate scallop stock complemented by succulent pork belly, sweet narutomaki, bamboo shoots, spinach, and sliced leek.

RM 23

HAKATA CURRY TONKOTSU

A hearty, meaty Tonkotsu-based pork broth infused with a mildly spicy but sweet mix of Japanese curry miso paste.

RM 25



YOKOHAMA IEKEI

A blend of creamy chicken paitan and Tonkotsu broth ramen topped with succulent pork belly, fresh spinach, and crispy cabbage, then finished with a garnish of sliced leek.

RM 26



HAKATA BLACK TONKOTSU

A hearty, meaty Tonkotsu-based pork broth infused with a rich and nutty black sesame miso paste.

RM 25



TOKYO SHOYU

A flavourful chicken broth with notes of soy sauce topped with tender slices of pork belly, fresh spinach, earthy bamboo shoots, sweet narutomaki, and sliced leek.

RM 21

EXTRA TOPPINGS



Spring onions
RM 2.90



Seaweed (5pcs)
RM 4



Bamboo shoots
RM 5



Salted soft-boiled egg
RM 3.50



Flavoured black fungus (Thin)
RM 4



Shredded pork belly
RM 8.90



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 5.50

DONBURI RICE



HAKATA CHASHU RICE

Braised pork bits topped with an egg on steamed rice with dried seaweed.

RM 18



DEEP-FRIED CHICKEN RICE

Steamed rice topped with deep fried chicken and fresh lettuce, drizzled with a Korean beef bulgogi sauce.

RM 17



ABURI CHASHU MENTAI RICE

Steamed rice tossed in creamy mayonnaise and teriyaki sauce, crowned with blow torched pork belly bits and mentaiko. Sprinkled with sesame seeds, spring onions and bonito flakes.

RM 18



BUTA NIKU RICE

Steamed rice drizzled with creamy mayonnaise and savoury teriyaki sauce, topped with pork belly strips, zesty red ginger slices, and dried seaweed.

RM 19



SPICY BUTA NIKU RICE

Steamed rice drizzled with creamy mayonnaise and teriyaki sauce, topped with pork belly strips mixed with aka miso paste and cayenne powder.

RM 19

APPETISERS



IPPUDO PORK BUN

Juicy braised pork belly served with IPPUDO's special sauce. An all-time bestseller around the world!

RM 9



IPPUDO HAKATA-STYLE GYOZA

IPPUDO's homemade classic original pan-fried bite-sized dumplings. Simply the best!

RM 13 (5pcs)

RM 24 (10pcs)

DEEP-FRIED GYOZA WITH MAYONNAISE

Deep-fried handmade gyoza with a side of creamy mayonnaise.

RM 13



DEEP-FRIED TAKOYAKI

A classic Japanese snack! Savoury octopus dumplings served with Takoyaki sauce.

RM 13.90



BOILED GYOZA WITH PONZU SAUCE

Boiled gyoza bathed in a tart and tangy Ponzu sauce with chilli oil.

RM 14



TORI KARAAGE

Boneless fried chicken served with a lemon wedge and Karaage seasoning. The perfect blend of crispy exterior and juicy interior.

RM 13