

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

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



DASHIMAKI MENTAI
Japanese Omelette with Cod Fish Roe

RM 8



ERYNGII
King Oyster Mushrooms

RM 8



NEGIMA
Chicken Thighs with Japanese Leeks

RM 8



NIRA
Garlic Chives

RM 8



TOMATO-MAKI
Cherry Tomatoes wrapped with Pork Belly slices

RM 8



AVOCADO BACON
Avocados wrapped with Bacon slices

RM 9



BUTTON MUSHROOM-MAKI
Button Mushrooms wrapped with Pork Belly slices

RM 9



ENOKI-MAKI
Enoki and Spring Onion wrapped with Pork Belly slices **RM 9**



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 15**



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



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 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



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

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

冷たい食べ物 | COLD DISHES



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.

RM 13

Peperon - dried chilli, Japanese spices and olive oil
Additional seasoning RM 3



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



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



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一風堂特製バンズ | BUNS



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 33 (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 58

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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

焼き物 | GRILLED DISHES

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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



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 42

からか叉焼 KARAKA CHASHU

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

RM 39

からか玉子 KARAKA TAMAGO

Karaka-men with salted soft-boiled egg.

RM 35

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 33



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 42

一風堂黒叉焼 IPPUDO KURO CHASHU

IPPUDO Kuro with BBQ pork belly.

RM 39

一風堂黒玉子 IPPUDO KURO TAMAGO

IPPUDO Kuro with salted soft-boiled egg.

RM 35

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 33



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 43

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 44



醤油ラーメン



特製赤醤油

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

赤醤油

AKA SHOYU

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

RM 32

特製黒醤油

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

黒醤油

KURO SHOYU

Kuro Shoyu served with assorted vegetables, grilled pork belly, onsen tamago 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 3



のり
Seaweed
(5pcs)

RM 4



もやし
Bean sprouts

RM 3



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 9



炙り
チャーシュー
Aburi pork
belly chashu

RM 9



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



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デザート | DESSERTS

PRIVATE EVENTS

At IPPUDO, we do our best to cater to your every need. Customers may book out the entire venue or specific dining area with 1 month of advance notice.

Other services we provide are:

- Child Kitchen Workshop
- Japanese Drinks Fests
- Butler-Style Service
- Buffets

Share your visions with us and we will put in our best efforts to make them come true. Please allow us to host an unforgettable birthday, anniversary, graduation, themed or any other party for you!

For more information, please contact us at **marketing@ippudo.com.my**

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.

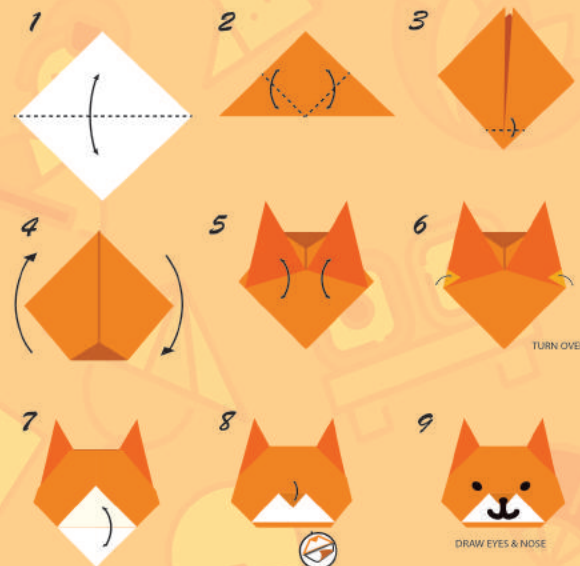
**DRAW
YOUR
OWN
RAMEN**



COPY THE NINJA



CUT AND FOLD : ORIGAMI SHIBA INU



Value Set ^{RM}29.90

Ramen

Choose One (1)



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu

Appetiser

Choose One (1)



IPPUDO
Hakata-Style Gyoza



IPPUDO Pork Bun



Chicken Karaage



Chashu
California Roll



1 FREE Starter of The Day!

KANPAI FIESTA

BEER COCKTAILS

ADDICTED TO MATCHA

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

RM 30

WICKED IRISHMAN ALE

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

RM 30

BERRIED TREASURE

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

RM 30

RM 45
For TWO mugs


TIGER

ONE **FIVE**
bottle bottles

RM 18 **RM 79**



EDELWEISS

ONE **FIVE**
bottle bottles

RM 20 **RM 88**



GUINNESS

ONE **FIVE**
bottle bottles

RM 20 **RM 88**



KIRIN

ONE **FIVE**
bottle bottles

RM 25 **RM 98**

TEAS

	HOT	I	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	I	COLD
HŌJICHA MILK TEA	RM 18		RM 20

COFFEES

	HOT	I	COLD
ESPRESSO	RM 8		-
DOUBLE ESPRESSO	RM 13		-
BLACK COFFEE	RM 10		RM 12
CAPPUCCINO	RM 12		RM 15
LATTE	RM 12		RM 15

SIGNATURE COFFEES

	HOT	I	COLD
COCONUT LATTE	RM 22		RM 24

MOCKTAILS

LEMON MINT SODA

A classic, infused with a blend of citrus lemon, all-natural mint, and sugar in sparkling seltzer.

THE PINK DRINK

A quintessential balance of piquant pink grapefruit juice saturated with botanical flavours of sweet rose.

ELDERFLOWER DELIGHT

A fun twist to a local delicacy made with freshly blended pineapple juice infused with Asam Boi and traces of honeyed elderflower.

COCO BREEZE

A symphony of flavours made from a harmonious blend of tropical, nutty coconuts and zesty limes.

RM 18

RM 20

RM 20

RM 18

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
SCHWEPPE'S GINGER ALE 	RM 9
SCHWEPPE'S 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

