



Founder's Profile

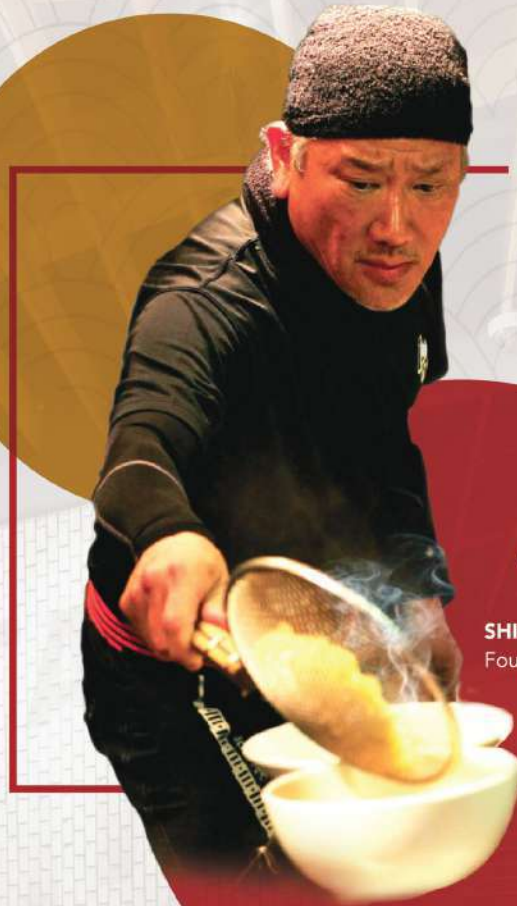
IPPUDO started in 1985 in Fukuoka. Today, there are over 200 IPPUDO outlets all around the world.

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.



河原成美

SHIGEMI KAWAHARA
Founder of IPPUDO

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.



五
十
元

特製
白丸



IPPUDO'S SIGNATURE

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

 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

IPPUDO'S SIGNATURE

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

-  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

特製赤丸

IPPUDO'S SIGNATURE

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 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

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



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 spice level



ORIGINAL



LEVEL 1



LEVEL 2



LEVEL 3





IPPUDO'S SIGNATURE

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

-  Tonkotsu broth
-  Thick noodle
-  IPPUDO special blended miso
-  Enhanced level of garlic oil + black Pepper

特製一風堂黒



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



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

 Chicken broth

 Shoyu sauce

 Thin noodle



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.

 Mixed broth

 Thin noodle

RM39



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






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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 Shoots
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



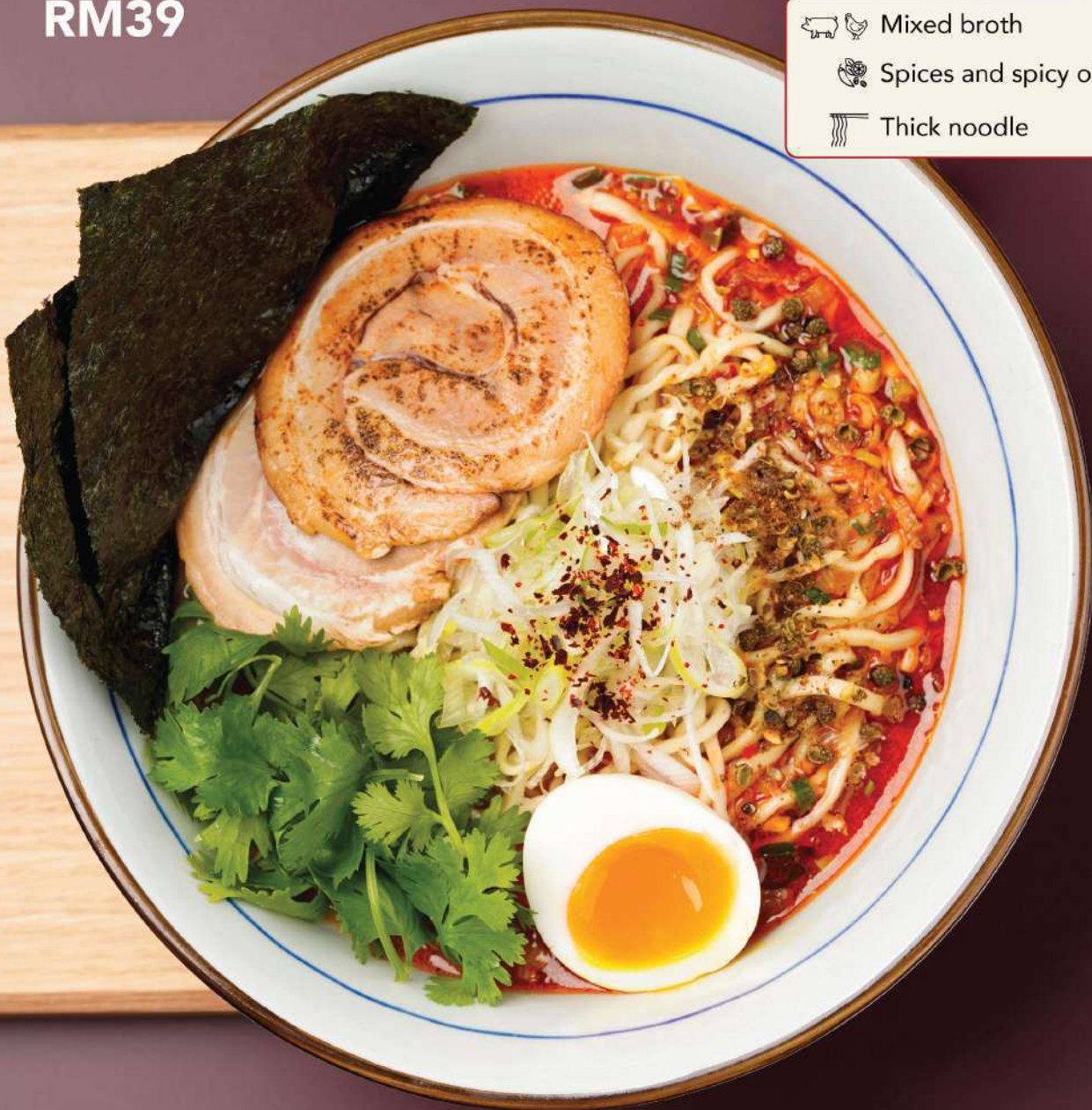
Mixed broth



Spices and spicy oil



Thick noodle

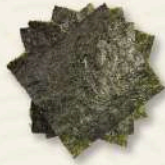


Topping | 追加トッピング

ねぎ
Spring Onions
RM3



のり
Seaweed (5pcs)
RM4



もやし
Bean Sprouts
RM3



パクチー
Coriander Leaves
RM3



温泉卵
Poached Egg
RM3.50



半熟うまみ玉子
Salted Soft-Boiled Egg
(1pc)
RM3.50



醤油卵
Soy Sauce Egg (1pc)
RM3.50



味きく (ホール)
Flavoured Black Fungus
(Thick)
RM4



味きく (スライス)
Flavoured Black Fungus
(Thin)
RM4



メンマ
Bamboo Shoots
RM5



とりつくね
Chicken Tsukune (2pcs)
RM6



鶏チャーシュー
Chicken Chashu (3pcs)
RM6



炙りチャーシュー
Aburi Pork Belly Chashu
RM9



豚バラチャーシュー
Simmered Pork Belly
Chashu
RM9



角煮
Kakuni (2pcs)
RM9



ソーキ肉
Soki Meat
RM10



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.

RM6

ア パ ウ ン ギ ー



Kushiyaki

串焼 き



ニンニク串
Ninniku Kushi

RM3.50



オクラ串
Okra Kushi

RM3.50



エリンギ串
Eryngii Kushi

RM4.00



コーン串
White Corn Kushi

RM5.00



鳥ささみ串
Tori Sasami Kushi

RM4.50



鳥ねぎま串
Tori Negima Kushi

RM4.50



鳥皮串
Tori Kawa Kushi

RM4.50



鳥ハツ串
Tori Hatsu Kushi

RM4.50



ぼんじり串
Bonbochi Kushi

RM4.50



手羽先串
Tebasaki Kushi

RM5.00



豚バラ串
Buta Bara Kushi

RM5.00



つくね串照り焼き
Tsukune Kushi
Teriyaki

RM5.00



ベーコン卵串
Bacon Tamago
Kushi

RM7.00

Grilled Dishes | 焼き物

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.

HALF

RM40

WHOLE

RM78



Grilled Dishes | 焼き物



焼き鯖

GRILLED SABA

Grilled Mackerel.

CHOICE OF

SHIOYAKI

TERIYAKI

RM22



Grilled Dishes | 焼き物



ししゃも焼き SHISHAMO YAKI

A whole grilled Shishamo fish, enjoyed in its entirety from head to tail, offering a crunchy texture and rich, smoky flavour.

RM13



エイヒレ EIHIRE

A lightly grilled or seared dried stingray fin served with mayonnaise, shichimi pepper and a savoury soy-based sauce.

RM25



たたみいわし TATAMI IWASHI

Shirasu (young sardines) dried into a large, mat-like sheet, offering a light, crispy treat with natural fish flavours and texture.

RM18



Starters | 前菜



トリュフ塩ポテト TRUFFLE SALT FRIES

Perfectly crisp fries tossed with truffle oil, truffle salt and fresh herbs.

RM25

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枝豆 EDAMAME

Boiled edamame with salt.

BOILED **RM11**

PEPPERON **RM13**



スパイシーもやし SPICY MOYASHI

Crunchy bean sprout paired with spicy minced pork, topped with crispy garlic chips and chives.

RM7



ゴマQ GOMA Q

Fresh japanese cucumber with a homemade sesame dressing.

ORIGINAL **RM6**

SPICY **RM7**



Salad | サラダ

カニミートサラダ

CRAB MEAT SALAD

A generous serving of crab meat and sticks with fresh greens, cherry tomatoes, avocado, miso-wafu dressing and tobiko.

RM28



スイカサラダ

WATERMELON SALAD

A refreshing watermelon salad with cream cheese, cherry tomatoes, cucumber, nuts and a tangy mayo-vinegar dressing.

RM19

Appetisers | アペタイザー

カリカリ手羽先から揚げ **CRISPY TEBASAKI**

Deep-fried crispy chicken wings served with chili powder.

RM23



Appetisers | アペタイザー

コーンスティック CORN STICK

Deep fried corn sticks glazed with special sauce, sprinkled with fresh chives, yukari and parmesan cheese.

RM14



炙り明太だし巻玉子 DASHIMAKI MENTAIMAYO

Sweet yet savoury Japanese fluffy omelette roll with seared cod fish roe.

RM18



和牛バンズ
WAGYU 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



Gyoza | 餃子



一風堂博多一口餃子

IPPUDO HAKATA-STYLE GYOZA

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

5 PCS **RM15**

10 PCS **RM28**



スパイシー麻辣餃子

SPICY MALA GYOZA

Boiled gyoza in spicy mala sauce with chili oil and flakes, topped with leek, sanshio seeds, and coriander.

RM18



明太餃子

MENTAI GYOZA

Savoury gyoza dumplings filled with creamy mentai mayo sauce for a tantalising fusion bite.

RM17



Hot Dishes | 温かい食べ物

鉄板焼き鶏

CHICKEN TEPPAN

Tender boneless chicken with crunchy Japanese leek and onion, drizzled with a wasabi yuzu dressing.

RM29

サイコロステーキ

SAIKORO STEAK

Grilled rib-eye steak cubes on a hot plate with fried cabbage served with teppan sauce.

RM59

Rice | ごはんもの

一風堂チャーハン

IPPUDO FRIED RICE

IPPUDO classic fried rice with chashu and tobiko.

ORIGINAL **RM21**

 SPICY **RM22**



博多チャーシューごはん

HAKATA CHASHU RICE

Braised pork topped with an egg on rice with seaweed.

RM16

HŌJICHA SOFT SERVE

ほうじ茶



Hōjicha Flavour RM7

♣ SERVED IN A CONE



Mixed Flavour RM7
(Hokkaido Milk + Hōjicha)

♣ SERVED IN A CONE



Hokkaido Milk Flavour

RM6 ♣ ADD RM1 FOR CONE

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1 ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM22

2 TIRAMISU CAKE

Layers of ladyfinger biscuits soaked in espresso, mascarpone cheese, whipped cream, egg yolks and dust with cocoa powder.

RM18



**SUNTORY
PREMIUM MALT'S**
The Ultimate Beer - Rich in flavour
and elegant in aroma.



HAPPY HOUR



TIGER
BEER BOTTLE

1 BOTTLE /
GLASS

RM **20**

3 BOTTLES /
GLASSES

RM **45**

5 BOTTLES /
GLASSES

RM **70**

KIRIN
BEER BOTTLE

RM **24**

RM **57**

RM **90**

SUNTORY
PREMIUM MALT'S

RM **26**

RM **69**

RM **110**

EXCLUSIVE OFFER PROMOTION PRICE
RM **18**
Every Tuesday & Thursday

HIGHBALL | ハイボール

① CLASSIC HIGHBALL

1 Shot _____ RM26

2 Shots _____ RM43



WHISKY | ウイスキー

② SUNTORY KAKUBIN

On The Rocks _____ RM29

Bottle _____ RM398

JAPANESE COCKTAILS | ジャパニーズカクテル



①

① TEA CEREMONY — RM28

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

②

② BLOOD MOON — RM28

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

③

③ PEACHES IN GEORGIA — RM28

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

SPARKLING SAKE | スパークリング酒

1 OZEKI HANA AWAKA

Combines sweetness and acidity that refresh as bubbles burst in your mouth.

250 ML _____ **RM68**

SHOCHU | 焼酎

3 HALF MOON YUZU

An assertive, rich liqueur with generous citrusy notes of lemon, grapefruit, lime, and tangerine.

Glass _____ **RM29**

Bottle _____ **RM185**

HOUSE SAKE | ハウス酒

2 Carafe 250ML (Warm/Cold) _____ **RM45**

Bottle 1.8L (Warm/Cold) _____ **RM288**

UMESHU | 梅酒

4 HAKUTSURU GENSHU UMESHU





Made from 100% Kishu plums with no added water for a clean, undiluted taste.

Glass _____ **RM29**

Bottle _____ **RM185**



SOFT DRINKS | ソフトドリンク

-  COCA-COLA RASA ASLI _____ RM7
-  COCA-COLA ZERO SUGAR _____ RM7
-  SPRITE _____ RM7
-  SCHWEPPE'S SODA WATER _____ RM7
- IPPUDO MINERAL WATER _____ RM3

TEA SERIES | お茶シリーズ (Refillable)

- ICED GREEN TEA _____ RM5.50
- HOT GREEN TEA _____ RM5.50
- PASSION FRUIT TEA (Sachet) _____ RM9
- CHAMOMILE TEA (Sachet) _____ RM9
- JASMINE TEA (Sachet) _____ RM9
- EARL GREY TEA (Sachet) _____ RM9

FRESH JUICE | フレッシュジュース

- ORANGE JUICE _____ RM18
- APPLE JUICE _____ RM18
- WATERMELON JUICE _____ RM18
- APPLE + ORANGE JUICE _____ RM18
- ORANGE + WATERMELON JUICE _____ RM18



MOCKTAILS | モクテル

① LEMON MINT SODA _____ RM16

An invigorating soda with a sparkling infusion of tangy lemons and fresh mint leaves.

② TROPICAL SPICE PUNCH _____ RM18

A one-way ticket to a tropical paradise with creamy coconut, tangy lime, a sour kick from Assam boi, and aromatic curry leaves.

③ PINK GUAVA ROSE SODA _____ RM17

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

④ THE SALVATION _____ RM18

A vibrant citrus and floral medley with notes of citrusy grapefruit, yuzu, aromatic earl grey, peach and elderflower.

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SMOOTHIE | スムージー

APPLE CUCUMBER __ RM20

Refreshing blend of green apple & Japanese cucumber smoothie, topped with soft served and citrus slices.



MANGO BANANA __ RM20

Creamy smoothie with juicy mango chunks & banana, topped with soft serve and fresh fruit cubes.



THREE BERRY __ RM20

Tangy berry smoothie with raspberry extract and bits of strawberry & blueberry, topped with soft serve and berry bites.



SIGNATURE DELUXE COMBO

The ultimate pairing of IPPUDO & MAiSEN selections in one satisfying set.

Valid until 5pm Daily (Weekdays only, excluding Public Holidays)

ADD-ON RM5

to get green tea and soft serve



ADD-ON RM12

to get any mocktail / fresh juice and soft serve



Katsu Platter Rice Set

A delightful selection featuring your choice of platter, ebi wantan, mixed salad, watermelon panna cotta, rice, miso soup, and shredded cabbage.

Unlimited refill for rice, cabbage, and miso soup.

Sharing refill items will result in the forfeiture of refill privilege.

RM
31.90



Donburi Set

A flavourful assortment featuring your choice of donburi, watermelon panna cotta, tomato purée tamago, fried wantan, miso soup, and shredded cabbage.

Unlimited refill for rice, cabbage, and miso soup.

Sharing refill items will result in the forfeiture of refill privilege.

AS LOW AS
RM29.90



Egao Ramen Set

A comforting platter featuring your choice of egao ramen, chawanmushi, tomato rice ball katsu, nanbanzuke, and shredded cabbage.

FREE Kaedama

Free noodle refill available. Just make sure there's enough soup in your bowl.

Sharing refill items will result in the forfeiture of refill privilege.



AS LOW AS
RM29.90



Unlimited refill for cabbage.

Platter Choices



Signature Bites Platter
Mini Tenderloin Katsu and Dashimaki Kushikatsu



Golden Duo Platter
Chicken Katsu and Tenderloin Kushikatsu



Ultimate Katsu Platter
Tenderloin Katsu, Chicken Karaage and Dashimaki Kushikatsu

Donburi Choices



Chicken Karaage
Crispy fried chicken served over rice
RM29.90



Loin Steak
Juicy loin steak served over rice
RM30.90



Garlic Buta
Fragrant garlic pork served over rice
RM31.90

Egao Ramen Choices

Our Egao ramen options are served in smaller sizes.



Shiromaru Motoaji
RM29.90



Akamaru Shinaji
RM30.90



Karakara-Men
RM32.90



IPPUDO Kuro
RM31.90

SIGNATURE DELUXE COMBO

The ultimate pairing of IPPUDO & MAiSEN selections in one satisfying set.

Valid until 5pm Daily (Weekdays only, excluding Public Holidays)

ADD-ON RM5

to get green tea and soft serve



ADD-ON RM12

to get any mocktail / fresh juice and soft serve



Classic Ramen Set

Classic ramen of your choice paired with chawanmushi, tomato rice ball katsu, nanbanzuke and shredded cabbage.

FREE Kaedama

Free noodle refill available. Just make sure there's enough soup in your bowl.
Sharing refill items will result in the forfeiture of refill privilege.



AS LOW AS
RM35.90



Unlimited refill for cabbage.

Specialty Ramen Set

Specialty ramen of your choice paired with sweet corn croquette, dashimaki kushiage, tenderloin kushiage, nanbanzuke and shredded cabbage.

FREE Kaedama

Free noodle refill available. Just make sure there's enough soup in your bowl.
Sharing refill items will result in the forfeiture of refill privilege.



RM 42



Unlimited refill for cabbage.

Ramen Choices



Shiromaru Motoaji
RM35.90



Karak-Men
RM39.90



Akamaru Shinaji
RM36.90



IPPUDO Kuro
RM37.90

Ramen Choices



Mala Tonkotsu
Ramen



Yokohama Iekei



Hojun Shoyu
Special



Truffle Ramen

Weekdays after 5pm, Weekends and Public Holidays

FAMILY FEAST Combo Meal

A satisfying combination of dashimaki katsu sandwich (3pcs), kushiyaki platter (tori negima, eryngii, okra), healthy fruit salad, with your choice of signature special ramen and donburi.

RM 98

ADD-ON RM5

to get green tea and soft serve



ADD-ON RM12

to get any mocktail / fresh juice and soft serve



Special Ramen Choices



Shiromaru Special



Akamaru Special



Karaka Special



IPPUDO Kuro Special



Hojun Shoyu Special

Donburi Choices



Tenderloin Katsu Don



Loin Katsu Don



Chicken Katsu Don



Oyako Don

The Shiro Chapter

Step into the world of Shiro. Inspired by the classic Shiromaru, this curated set features creamy, bold, and unexpectedly balanced flavours.



YUZU SILK OOLONG

Cold brew oolong with yuzu and honey, topped with umami milk foam.

● RM15



CREAMY MUSTARD CHICKEN

Pan-grilled chicken in mustard cream sauce, served with vegetables.

● RM25



GOLDEN SOFT-SHELL CRAB

Deep-fried soft-shell crab served with truffle mayo.

● RM29



SHIRO KIWAMI RAMEN

Creamy broth infused with chicken, pork, and apple cider, with a variety of toppings. Served with pork-infused rice and pickled tomatoes.

● RM40

App Members Exclusive:



ENJOY **10% OFF EVERY ITEM**

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

The Aka Chapter

Step into Aka, a bold mix of spicy, vibrant flavours with rich miso depth and a fiery Japanese twist.



RM15

STRAWBERRY CHILLI FIZZ

Strawberry with green chilli syrup, topped with tonic and finished with ichimi, red chilli, and ginger flower.



RM19

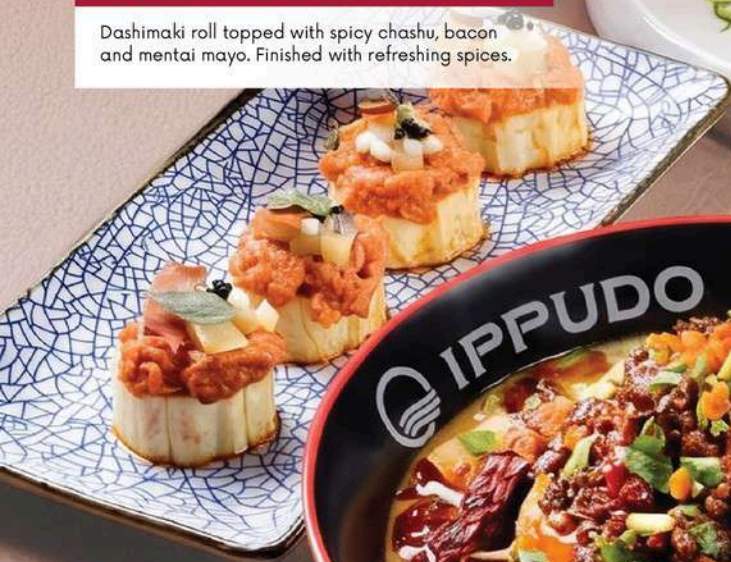
SPICY NINNIKU PORK ROLL

Rolled tender pork slices with spicy ninniku sauce and an assortment of toppings.

FLAMING CHASHU DASHIMAKI ROLL

RM16

Dashimaki roll topped with spicy chashu, bacon and mentai mayo. Finished with refreshing spices.

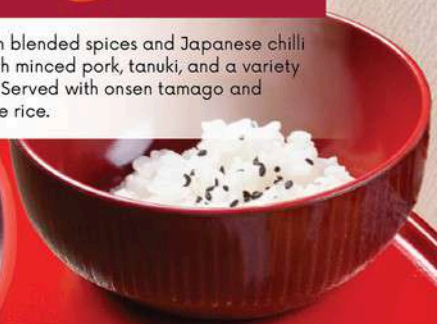
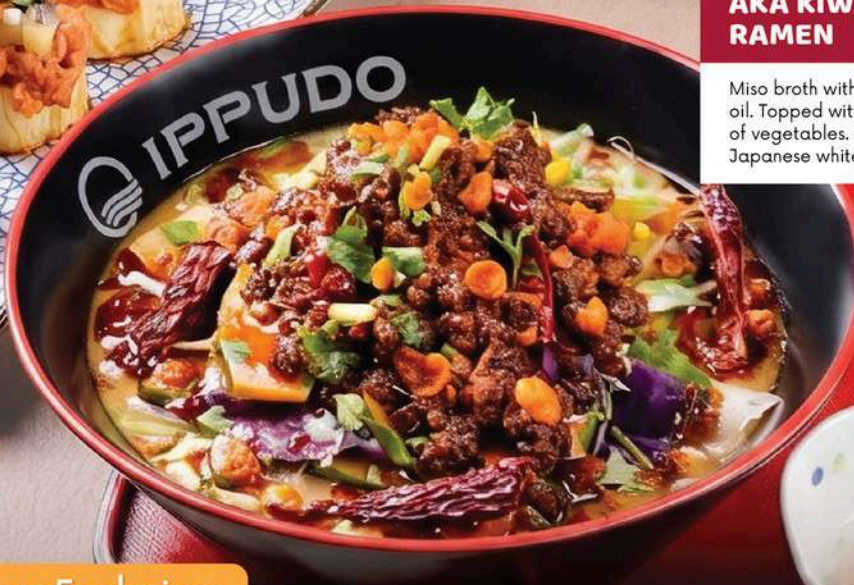


AKA KIWAMI RAMEN



RM42

Miso broth with blended spices and Japanese chilli oil. Topped with minced pork, tanuki, and a variety of vegetables. Served with onsen tamago and Japanese white rice.



App Members Exclusive:



ENJOY 10% OFF EVERY ITEM

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

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 KYUSHU

九州の旅

IPPUDO MAISEN

7
4
27

KUMAMOTO

熊本 



ハンバーグ高菜茶漬け Hamburg Takana Chazuke

Hamburg pork mixed with Japanese mustard greens, served with rice, dashi & onsen egg.

RM30



からし蓮根 Karashi Renkon

Lotus root stuffed with Japanese mustard miso.

RM18



甘エビロール Amaebi Maki

Japanese sweet shrimp maki with special egg yolk and Bainiku plum sauce.

RM33

甘エビのからあげ Amaebi Karaage

Fried Japanese sweet shrimp with assorted vegetables and plum mayo.



RM35



RM25

高菜チャーハン Takana Bacon Chahan

Fried rice with bacon and Japanese mustard greens.

鯛と高菜の酒蒸し Tai Takana Sakamushi

Steamed sea bream topped with Japanese mustard greens.

RM28

MIYAZAKI
宮崎

チキン南蛮 Tori Nanban

Chicken karaage served with red ginger tartar sauce.

RM22

柚子モクテル Yuzu Sparkler

Yuzu citrus drink with soda.

RM18

Redeem an exclusive prefecture pin with RM100 spent on items from the same prefecture.

*T&Cs Apply

Images are for illustration purposes only. All prices shown are subject to prevailing taxes.



IPPUDO



MAISEN

KID'S MENU

Available For Children Age 12 And Below



Shiromaru Motoaji (Half Portion)

RM 22⁺⁺

Original Shiromaru Motoaji with pork belly, bean sprouts, kikurage and spring onions.

Tenderloin Katsu Sandwich With Mini Katsu

RM 21⁺⁺



Only
1 ADD-ON
per order
allowed

ADD-ONS: RM7.90⁺⁺ EACH



Pan Fried Gyoza (3 Pcs)
With Orange Juice



French Fries
With Orange Juice



Soft Serve
With Orange Juice



**GET 1 FREE TOY WITH EVERY
KIDS' MENU ITEM ORDERED!**

(N.P. RM4.90 nett each)