

## 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



1985  
Our Beginning

1995  
Our Recognition

2005  
Our Achievement

2008  
Our Adventure  
2010  
Our Success

IppudoMalaysia

[www.ippudo.com.my](http://www.ippudo.com.my)



河原成美  
SHIGEMI KAWAHARA  
Founder of IPPUDO



# 飲み物 | DRINKS

## TROPICAL SPICE PUNCH

LEMON MINT SODA

PINK GUAVA ROSE SODA

## TEA (Refillable)

HOT GREEN TEA **RM 5.50**

ICED GREEN TEA **RM 5.50**

## SOFT DRINKS

COCA-COLA RASA ASLI  **RM 7**

COCA-COLA ZERO SUGAR  **RM 7**

Sprite  **RM 7**

SODA WATER **RM 7**

IPPUDO MINERAL WATER **RM 3**

## MOCKTAILS

LEMON MINT SODA **RM 16**

PINK GUAVA ROSE SODA **RM 18**

TROPICAL SPICE PUNCH **RM 17**

ハイボーラー

JAPANESE CLASSIC HIGBALL

1 SHOT **RM25**

2 SHOTS **RM43**



SUNTORY PREMIUM MALT'S GOLD (Draught) **RM26**

TIGER BEER (Bottle) **RM20**

KIRIN BEER (Bottle) **RM24**



日本酒  
JAPANESE SAKE



大坂屋 長兵衛 大吟醸  
OSAKAYA CHOBEI  
DAIGINJO



Profile : Light, Dry  
Flavour : Lychee, Melon  
Alcohol : 15%  
Rice Milling : 50%

720 ML **RM 218** 300 ML **RM 98**

山田錦 特別純米酒  
YAMADA-NISHIKI  
TOKUBETSU JUNMAI



Profile : Rich, Dry  
Flavour : Pear, Earth  
Alcohol : 14%  
Rice Milling : 70%

720 ML **RM 188** 300 ML **RM 88**

本醸造 辛丹波  
KARATAMBA  
HONJOZO



Profile : Light, Dry  
Flavour : Stone, Sage  
Alcohol : 15%  
Rice Milling : 70%

720 ML **RM 188** 300 ML **RM 88**

花泡香

HANA AWAKA  
(Sparkling Sake 250 ml)  
**RM 48**

SAKE CARAFE

150 ML **RM 38**  
300 ML **RM 65**  
1.8L (Bottle) **RM 288**

# 串焼き

KUSHIYAKI





OKRA  
Ladies Fingers

RM 5



ERYNGII  
King Oyster Mushrooms

RM 5



NEGIMA  
Chicken Thighs with Japanese Leeks

RM 7



DASHIMAKI MENTAI  
Japanese Omelette with Cod Fish Roe

RM 7



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

RM 8



MEKYABETSU  
Brussel Sprouts

RM 8



BUTA BARA  
Pork Belly

RM 8



TEBASAKI  
Chicken Wings

RM 8.50



SHIO TAMAGO BACON  
Flavoured eggs with Bacon slices

RM 9



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**



ゴマQ

GOMA Q

Fresh Japanese cucumber with a homemade sesame dressing.

CHOICE OF ORIGINAL SPICY ノ

**RM 12**



サーモン刺身

SALMON SASHIMI

Fresh raw salmon slices.

**RM 28 (5 PCS)**

**RM 52 (10 PCS)**



トロサーモン刺身

SALMON BELLY SASHIMI

Fresh raw salmon belly slices.

**RM 38**



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**

前菜 | STARTERS



ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY  
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和牛パンズ

WAGYU BEEF BUN

Juicy Wagyu beef patty marinated in a special sauce and served with lettuce and cheese in a steamed bun.

**RM 25**

一風堂ポークパンズ

IPPUDO PORK BUN

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

**RM 10**



一風堂特製パンズ | 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)**



### 炙り明太出汁巻玉子

#### DASHIMAKI EGG ROLL

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

**RM 16**



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)**



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**



イカ唐揚げ  
IKA KARAAGE

Deep-fried squid sticks and tentacles served with mayonnaise and chili flakes.

**RM 28**



カリカリ手羽先から揚げ  
CRISPY TEBASAKI

Deep-fried crispy chicken wings served with chili powder.

**RM 28 (6 PCS)**



ソーセージ揚げ  
LUNCHEON MEAT FRIES

Deep-fried luncheon meat strips served with chili sauce.

**RM 23**



塩サバ焼き  
SABA SHIOYAKI

Grilled Mackerel.

**RM 29**

イカの姿焼き  
IKA SUGATAYAKI

Grilled imported whole squid served with mayonnaise and chili powder.

**RM 32**



鮭兜焼き  
GRILLED SALMON HEAD

Grilled Salmon head.

CHOICE OF

SHIOYAKI

TERIYAKI

**RM 29**



一風堂チャーハン

IPPUDO PORK FRIED RICE

IPPUDO classic fried rice with chashu and tobiko.

RM 21

ORIGINAL

炙り鮭明太ご飯

SAKE MENTAI RICE

Rice topped with delicious grilled minced salmon and cod fish roe with eggs.

RM 19

博多チャーシューご飯

HAKATA CHASHU RICE

Braised pork topped with an egg on rice with seaweed.

RM 16





## 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.

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.

RM39



IPPUDO'S SIGNATURE



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

ラーメン | RAMEN

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## IPPUDO'S SIGNATURE

# Akamaru Special

特製赤丸

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

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



## IPPUDO'S SIGNATURE



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

ラーメン | RAMEN

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## IPPUDO'S SIGNATURE

# IPPUDO Kuro Special

特製一風堂黒



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



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



# 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



ラーメン | RAMEN

-  Chicken broth
-  Shoyu Sauce
-  Thin noodle



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# 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



# 博多つけ麺

# Hakata Tsukemen

15-20  
Min

(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)

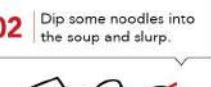


## TIPS TO ENJOY TSUKEMEN つけ麺の食べ方

(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.



**03** | To enjoy the soup after the noodles, request war-i-soup and pour before sipping.



ラーメン | RAMEN

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# まぜそば Mazesoba

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

# 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 Coriander Leaves RM3
- ② Sautéed Prawn (2pcs) RM9



ラーメン | RAMEN

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ねぎ  
Spring onions  
RM 3



のり  
Seaweed (5pcs)  
RM 4



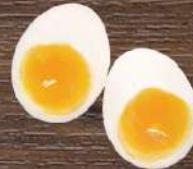
もやし  
Bean Sprouts  
RM 3



パクチー<sup>1</sup>  
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 Char Siu (3pcs)  
RM 6



エビのソテー<sup>2</sup>  
Sautéed Prawn (2pcs)  
RM 9



炙りチャーシュー  
Aburi Pork  
Belly Char Siu  
RM 9



豚バラチャーシュー  
Simmered Pork  
Belly Char Siu  
RM 9



角煮  
Kakuni (2pcs)  
RM 9



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.



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**

## デザート | DESSERTS

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All Day Long excluding Weekends and Public Holidays

ADD-ON

Any mocktail + RM6  
Any ice-cream + RM5



## Classic Ramen Set

### RM32.90

- (1) Complimentary refillable green tea
- (1) Complimentary starter of the day
- (1) Ramen of your choice
- (1) Appetiser of your choice (from A)



## Deluxe Ramen Set

### RM38.90

- (1) Complimentary refillable green tea
- (1) Complimentary starter of the day
- (1) Ramen of your choice
- (2) Appetisers of your choice (Pick 2 from A OR 1 from A + 1 from B)



#### Ramen Choices



Shiromaru Motoaji

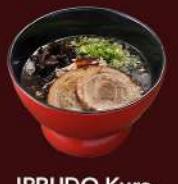
UPGRADE TO  
SPECIAL RAMEN  
+RM 9



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu



#### Appetiser Choices



IPPUDO Hakata-Style  
Gyoza (3 pcs)



Salmon Head  
Karaage



Bulgogi Chicken  
Karaage



Takoyaki



Tori Negima



Saba Shio



Salmon Sashimi



Chicken Teriyaki



Oyster Gratin



Salmon Tataki Salad

A

B

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

# Curry Indulgence Rice Set

All Day Long excluding Weekends and Public Holidays



Each set comes with  
a complimentary  
refillable green tea!



ADD ON ice-cream  
of your choice +RM5



ADD ON any  
mocktail +RM6



## Salmon Cheese Katsu Set

Mozzarella-stuffed fried salmon, served alongside Japanese curry, crisp salad, fresh fruits, soft-boiled egg, and steamed rice.

**RM29.90**



## Chicken Katsu Set

Crispy, deep-fried chicken katsu paired with savoury Japanese curry, crisp salad, fresh fruits, soft-boiled egg, and steamed rice.

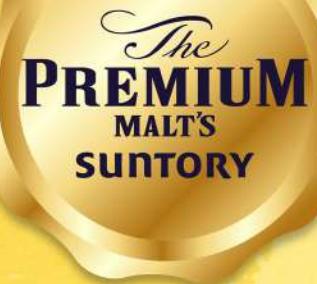
**RM28.90**



## Salmon Kakiage Set

Golden-fried salmon tempura, served with rich Japanese curry, crisp salad, fresh fruits, soft-boiled egg, and steamed rice.

**RM27.90**



# SUNTORY PREMIUM MALT'S GOLD

ALL DAY LONG

3 GLASSES

RM58

6 GLASSES

RM96



# BEER *For* FREE

## WITH EVERY ORDER OF

生ビール無錫



**SET A**  
Any one choice of  
Special Ramen  
Combo Set

FROM  
RM **50**

OR



**NEGIMA**  
Chicken Thighs with  
Japanese Leeks

**DASHIMAKI MENTAI**  
Japanese Omelette  
with Cod Fish Roe

**MEKYABETSU**  
Brussel Sprouts

**SET B**  
*Kushiyaki*  
Platter



FREE

**RM 48**



# KANPAI HOUR

5PM ONWARDS

## FIGER / KIRIN BEER BOTTLE

3 BOTTLES

TIGER - RM39

KIRIN - RM54

6 BOTTLES

TIGER - RM78

KIRIN - RM95



# KANPAI HOUR

5PM ONWARDS

2 glasses of  
Japanese  
Classic Highballs  
For RM 48



Suntory Whisky

KAKUBIN

JAPAN'S ORIGINAL WHISKY

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# 2ND BOTTLE

# 50% OFF



**Ozeki Osakaya  
Chobei Daiginjo 720ML**  
1<sup>st</sup> bottle RM218  
2<sup>nd</sup> bottle RM109

**Ozeki Yamada-Nishiki  
Tokubetsu Junmai 720ML**  
1<sup>st</sup> bottle RM188  
2<sup>nd</sup> bottle RM94

**Ozeki Karatamba  
Honjozo 720ML**  
1<sup>st</sup> bottle RM188  
2<sup>nd</sup> bottle RM94

**House Pouring 1.8L**  
1<sup>st</sup> bottle RM288  
2<sup>nd</sup> bottle RM144



# 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.