

河原成美

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 flavors. 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

# 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



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

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



特製赤丸

## 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



## IPPUDO'S SIGNATURE

# 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

特製からか



特製一風堂黒

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



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**



# 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.

-  Chicken broth
-  Shoyu Sauce
-  Thin noodle

**RM39**

**Hojun Shoyu Regular  
RM30**



## ADD-ON:

**1** Chicken Chashu (3pcs)  
RM6



**2** Chicken Tsukune (2pcs)  
RM6






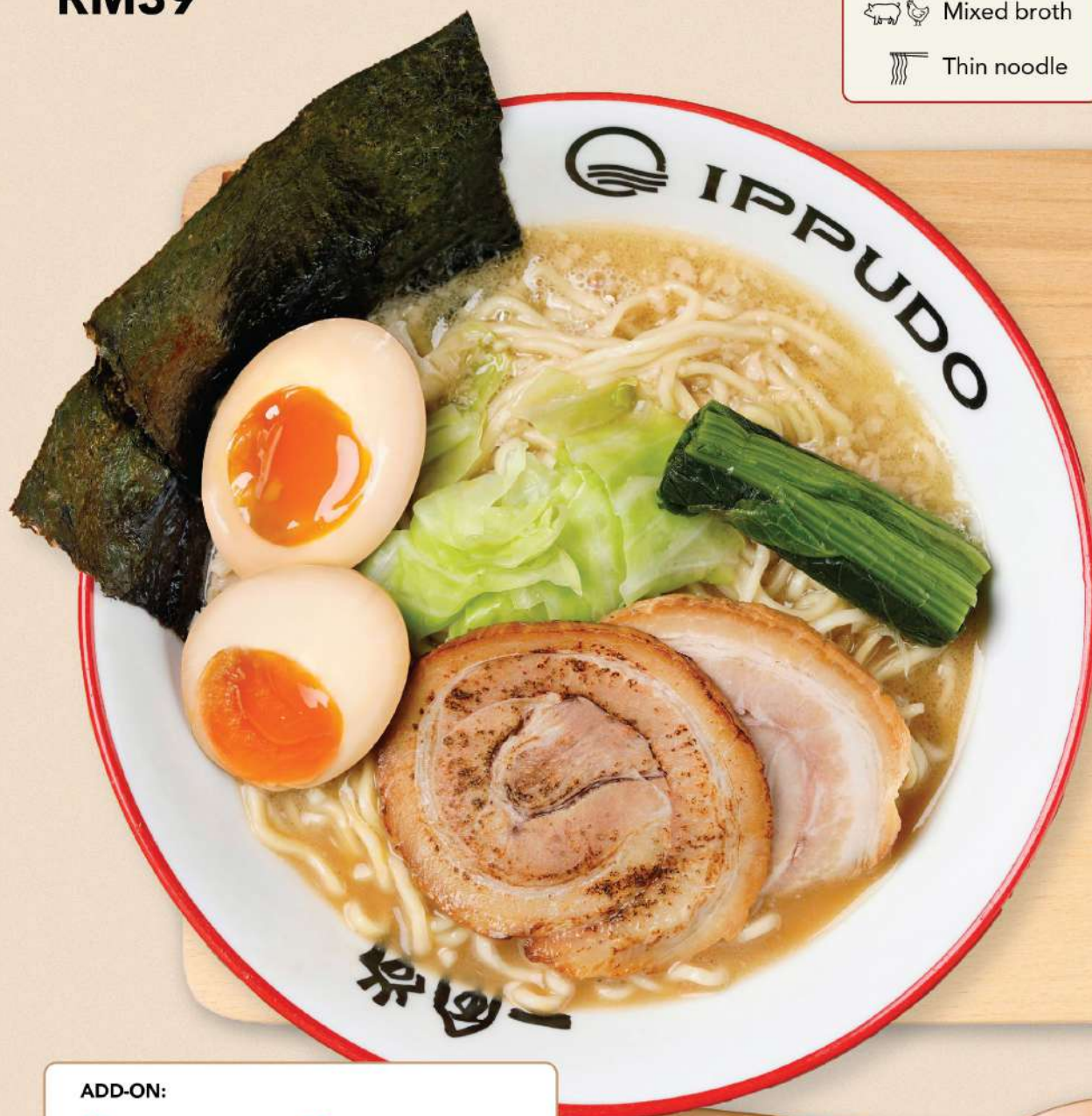
# 横浜家系豚骨 Yokohama Iekei

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.

**RM39**

 Mixed broth

 Thin noodle



## ADD-ON:

**1** Soy Sauce Egg (1pc)  
RM3.50



**2** Aburi Pork Belly Chashu  
RM9



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








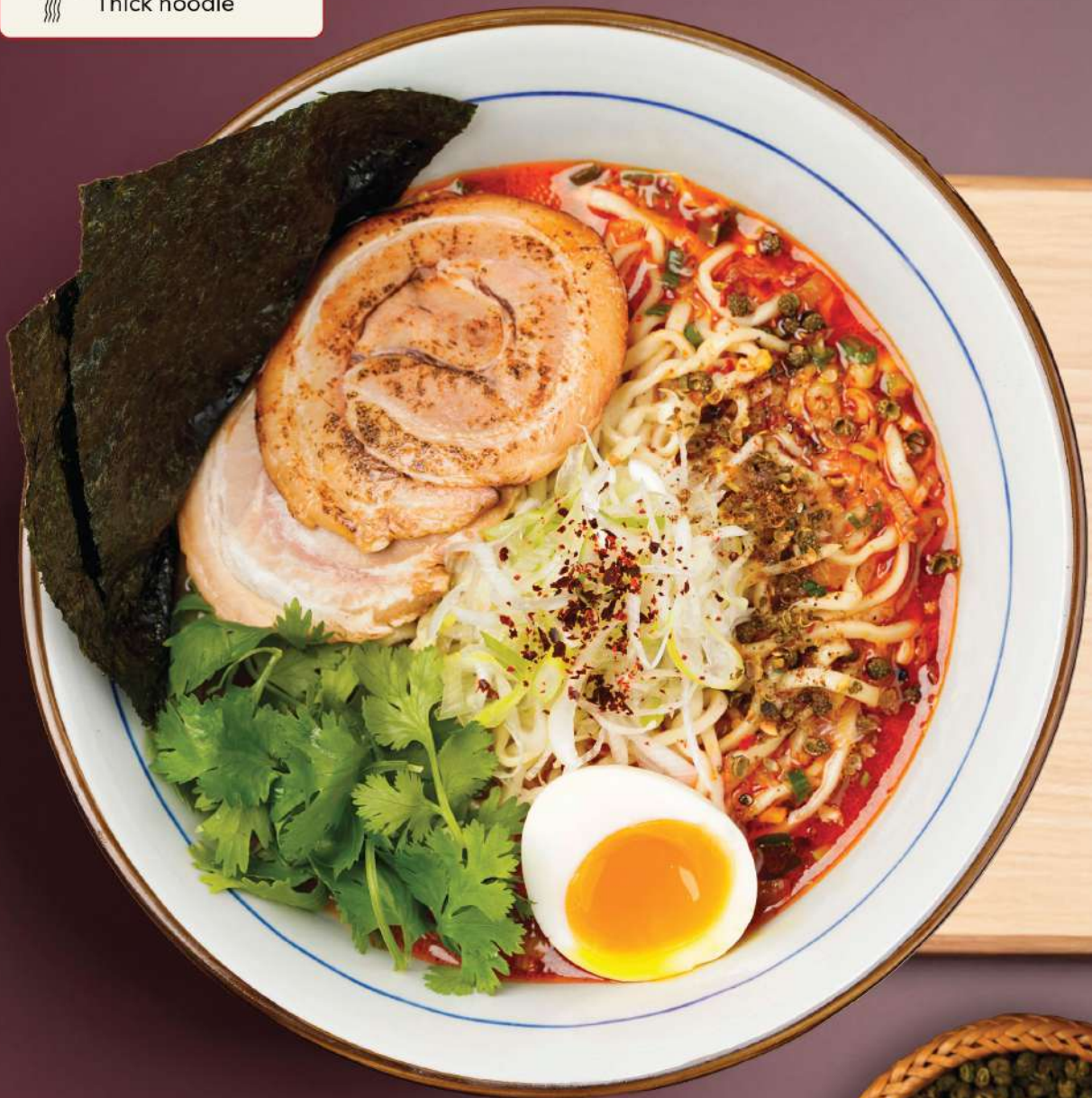
# 麻辣豚骨ラーメン

## 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.

-  Mixed broth
-  Spices and spicy oil
-  Thick noodle

**RM39**





# 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



温泉玉子  
Poached Egg  
RM3.50



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



醤油玉子  
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



## 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.



# KUSHIYAKI

ボタンマッシュルーム  
**BUTTON MUSHROOMS**  
Button Mushrooms



RM 7

ぎんなん  
**GINNAN**  
Ginkgo Nuts



RM 7

ニンニク串  
**NINNIKU**  
Garlic



RM 7

オクラ串  
**OKRA**  
Ladies Fingers



RM 7

ねぎま  
**NEGIMA**  
Chicken Thigh with Japanese Leeks



RM 8

アボカドベーコン  
**AVOCADO BACON**  
Avacado wrapped with Bacon slices



RM 9

ボタンマッシュルーム巻き  
**BUTTON MUSHROOM-MAKI**  
Button Mushrooms wrapped with Pork Belly slices



RM 9

エノキ巻き  
**ENOKI-MAKI**  
Enoki and Spring Onion wrapped with Pork Belly slices



RM 9

芽キャベツ  
**MEKYABETSU**  
Brussel Sprouts



RM 10

塩玉子ベーコン  
**SHIO TAMAGO BACON**  
Flavoured eggs with Bacon slices



RM 10

豚バラ  
**BUTA BARA**  
Pork Belly



RM 12



# STARTERS

枝豆

## EDAMAME

Boiled edamame with salt.

RM13



クリスピーベーコンサラダ

## CRISPY POTATO SALAD

Fresh romaine lettuce with crispy bacon, topped with potato chips, parmesan cheese, half boiled eggs, tomatoes and caesar dressing.

RM 29

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





# COLD DISHES

ゴマQ

## GOMA Q

Fresh Japanese cucumber with a homemade sesame dressing.

RM 12



サーモン刺身

## SALMON SASHIMI

Fresh raw salmon slices.

RM 45 (5pcs)

RM 82 (10pcs)



トロサーモン刺身

## SALMON BELLY SASHIMI

Fresh raw salmon belly slices.

RM 55





# BUNS

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**



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**



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



# APPETISERS

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 (5pcs)**

**RM 28 (10pcs)**



カリカリ手羽先から揚げ  
**CRISPY TEBASAKI**

Deep-fried crispy chicken wings  
served with chili powder.

**RM 28 (6pcs)**





# GRILLED DISHES

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**





# SUSHI • MAKI



炙りサーモンスパイシーロール

## **VOLCANO MAKI**

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 (6pcs)**

**RM 50 (10pcs)**



# RICE

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



一風堂チャーハン

## IPPUDO FRIED RICE

IPPUDO classic fried rice with chashu and tobiko.

RM 21





# DESSERTS

抹茶もなか

## MATCHA MONAKA

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

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

柚子アイス

## YUZU ICE CREAM

Japanese yuzu ice cream.

RM 10





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



UPGRADE TO  
SPECIAL RAMEN  
+RM 9



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu



### Appetiser Choices

A



IPPUDO Hakata-Style  
Gyoza (3 pcs)



Salmon Head  
Karaage



Bulgogi Chicken  
Karaage



Takoyaki



Tori Negima

B



Saba Shio



Salmon Sashimi



Chicken Teriyaki



Oyster Gratin



Salmon Tataki Salad



# 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**



# 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](mailto:marketing@ippudo.com.my)**



# とろとろ軟骨

## TORO TORO NANKOTSU

### Berry Zen Mocktail

A refreshing mix of berries, green grape, and jasmine tea, topped with zesty lemon and rosemary.

RM16<sup>++</sup>

### Get 20% OFF

When you buy 2 or more Toro Toro Nankotsu Themed Appetisers or Mocktails!

### Buta Cheese Roll Katsu 🍣

Juicy pork slices rolled with melted cheese, coated in golden crispy breadcrumbs, deep-fried to perfection and served with spicy mayo.

RM21<sup>++</sup>

### Okinawa Pork Stir-fry

A hearty stir-fry featuring pork, bitter melon, carrot, bean sprouts, and egg.

RM13<sup>++</sup>

### 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<sup>++</sup>

### BBQ Mint Soki Crunch

Tender soki meat glazed with smoky bbq ginger sauce, served on crispy spring roll skin and paired with refreshing mint yogurt sauce.

RM28<sup>++</sup>

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



# ハイボール JAPANESE HIGHBALLS

CLASSIC HIGHBALL  
YUZU HIGHBALL  
ELDERFLOWER HIGHBALL  
CUCUMBER HIGHBALL  
ROSE HIGHBALL

## KAKUBIN WHISKIES

1 SHOT | 2 SHOTS

RM 25	RM 43
RM 33	RM 51
RM 28	RM 46
RM 28	RM 46
RM 28	RM 46



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





## BEER COCKTAILS

### ADDICTED TO MATCHA

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

**RM 30**

### BERRIED TREASURE

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

**RM 30**

### WICKED IRISHMAN ALE

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

**RM 30**

## DRAUGHT BEERS

### SUNTORY PREMIUM MALT GOLD

**RM 33**

## BEER BOTTLES

### KIRIN TIGER

**RM 30**

**RM 26**



## JAPANESE COCKTAILS

### TROPICAL STROLL

*A tangy citrus blend of unsweetened grapefruit juice, yuzu juice, sweet rum and a dash of French orange liqueur.*

**RM 38**

### FEELIN' PEACHY!

*A light and floral elixir with notes of ripe peaches and rock melon trail on the finish.*

**RM 36**

### CITRUS SQUEEZE

*An exotic mix of yuzu juice, sweet honey, rum and triple sec with natural orange flavours.*

**RM 38**

### OUT IN THE GARDEN

*A zesty and revitalizing combo of matcha, fresh cucumber juice, sake, and dry gin.*

**RM 35**



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



## JAPANESE WHISKIES

### SUNTORY KAKUBIN

A highly versatile whisky with light notes of pepper and honey, giving it a sweet aroma and a dry finish.

GLASS | BOTTLE

RM 29 RM 398

### SUNTORY CHITA

A sublimely smooth and versatile single grain whisky with subtle vanilla and honey sweetness.

- RM 680

### SUNTORY HAKUSHU

A single malt whisky that captures the gentle smoky, herbaceous characteristics.

- RM 1280

### SUNTORY HIBIKI

Meticulously blended innumerable malt and grain whiskies to create a full orchestra of flavours and aromas.

- RM 1450

### SUNTORY YAMAZAKI

A multi-layered single malt whisky with notes of dried berries, light oak, white peach and Mizunara aromas.

- RM 1450

### SUNTORY YAMAZAKI 12Y

This 12-year-old single malt whisky has a lovely, soft citrus note with good sweetness and winter spice.

- RM 2650

## JAPANESE GIN

### SUNTORY ROKU GIN

An earthy, vegetal gin with an underlying whisper of fruity sweetness and peppery notes on the finish.

GLASS | BOTTLE

RM 35 RM 550







## MATUA WINES

### MARLBOROUGH SAUVIGNON BLANC

*Deliciously pure, bursting with citrus notes with a hint of grapefruit and basil.*

**RM 160**

### MARLBOROUGH PINOT NOIR

*Bright and energetic to taste with an aroma of sweet cherry and strawberry hints.*

**RM 195**

### HOUSE WINE (WHITE)

GLASS | BOTTLE

**RM 29**

**RM 135**

### HOUSE WINE (RED)

**RM 29**

**RM 135**



## UMESHU

### HAKUTSURU GENSU UMESHU

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

GLASS | BOTTLE

**RM 29**

**RM 185**

## SHOCHU

### KURO KIRISHIMA IMO

*A lean and dry sweet potato shochu with notes of steamed kabocha, aromatic citrus oil, chestnuts, and sweet fruit cake.*

- **RM 229**

### IICHIKO MUGI

*An outstanding aroma with an excellent body accompanied by notes of lychee, walnut and oat.*

- **RM 185**

### HALF MOON YUZU

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

- **RM 185**



# 日本酒

## JAPANESE SAKE LIST

### HAKUTSURU



白鶴 純米酒 祝寿 金満入

HAKUTSURU SHUJUKU

Profile : Slightly Rich  
Flavour : Sweet Rice  
Alcohol : 15%  
Rice Milling : 70%

1.8 L

RM 398



超特撰 翔雲 純米大吟醸

SHO-UNE DAIGINJO

Profile : Light, Dry  
Flavour : Sweet Rice, Peach  
Alcohol : 15.5%  
Rice Milling : 50%

720 ML

300 ML

RM 218 RM 98

### KUBOTA



久保田 萬壽

MANJU JUNMAI  
DAIGINJO

Profile : Light, Dry  
Flavour : Pear, Flower  
Alcohol : 15%  
Rice Milling : 33%

720 ML

RM 568



久保田 千壽

SENJU GINJO

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

720 ML

RM 208

### KOZAEMON



梵 特撰 純米大吟醸

BORN TOKUSEN  
JUNMAI DAIGINJO

Profile : Rich, Dry  
Flavour : Peach, Vanilla  
Alcohol : 16%  
Rice Milling : 38%

720 ML

300 ML

RM 368 RM 168



梵 吟撰 特別純米酒

BORN GINSEN  
TOKUBETSU JUNMAI

Profile : Rich, Clean  
Flavour : Fragrant, Grapefruit  
Alcohol : 15.5%  
Rice Milling : 50%

720 ML

RM 268



## OZEKI



### 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 300 ML

RM 218 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 300 ML

RM 188 RM 88



### 本醸造 辛丹波

KARATAMBA HONJOZO

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

720 ML 300 ML

RM 188 RM 88

## KIKUSUI 菊水 KIKUSUI



### 菊水 純米大吟醸

JUNMAI DAIGINJO

Profile : Light, Dry  
Flavour : Sweet Rice,  
Flower, Walnuts  
Alcohol : 15%  
Rice Milling : 40%

720 ML

RM 338



### 菊水 純米吟醸

JUNMAI GINJO

Profile : Light, Dry  
Flavour : Orange, Presimmon  
Alcohol : 15%  
Rice Milling : 55%

720 ML 300 ML

RM 198 RM 78



### 菊水の辛口

KARAKUCHI

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

720 ML 300 ML

RM 162 RM 70



## 花 HOUSE SPARKLING SAKE

HANA AWAKA  
(SMALL BOTTLE 250 ml)

RM 68



## HOUSE POURING

150 ML RM 38  
300 ML RM 65  
1800 ML RM 288





## 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

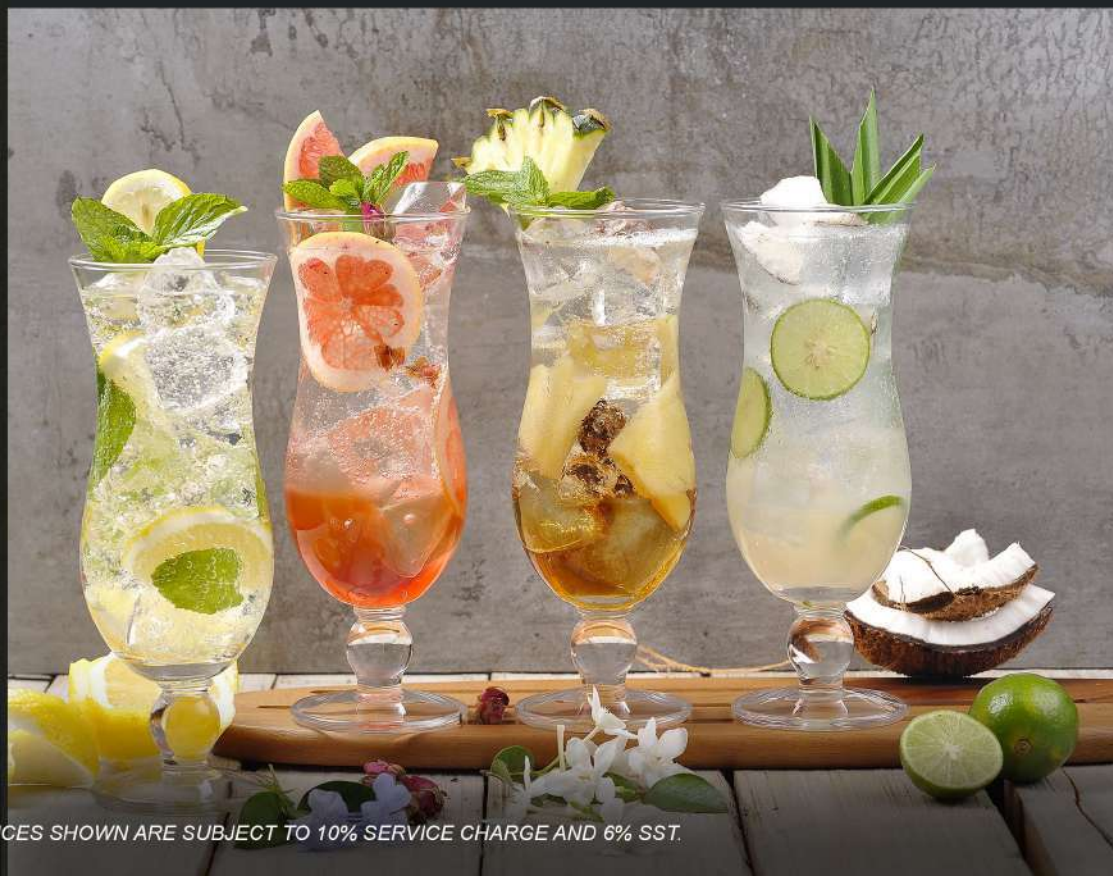
## MOCKTAILS

LEMON MINT SODA	RM 18
<i>A classic, infused with a blend of citrus lemon, all-natural mint, and sugar in sparkling seltzer.</i>	

THE PINK DRINK	RM 20
<i>A quintessential balance of piquant pink grapefruit juice saturated with botanical flavours of sweet rose.</i>	

ELDERFLOWER DELIGHT	RM 20
<i>A fun twist to a local delicacy made with freshly blended pineapple juice infused with Asam Boi and traces of honeyed elderflower.</i>	

COCO BREEZE	RM 18
<i>A symphony of flavours made from a harmonious blend of tropical, nutty coconuts and zesty limes.</i>	







## COFFEES

	HOT		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		COLD
COCONUT LATTE	RM 22		RM 24

## TEAS

	HOT		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		COLD
HŌJICHA MILK TEA	RM 18		RM 20



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





IPPUDO

NON-HALAL

*The*  
**PREMIUM**  
MALT'S  
SUNTORY

# SUNTORY PREMIUM MALT'S GOLD

ALL DAY LONG

3 GLASSES

**RM58**

6 GLASSES

**RM96**



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



# KANPAI HOUR

5PM ONWARDS

## TIGER / KIRIN BEER BOTTLE

3 BOTTLES

*TIGER - RM39*

*KIRIN - RM54*

6 BOTTLES

*TIGER - RM78*

*KIRIN - RM95*





# 2ND BOTTLE 50% OFF



**Hakutsuru Daiginjo 720ML**

1st bottle RM198

2nd bottle RM99

**Hakutsuru  
Nigori Yuzushu 720ML**

1st bottle RM188

2nd bottle RM94

**House Pouring 1.8L**

1st bottle RM288

2nd bottle RM144







# SANTA CAROLINA

CHILE 1875

Established in 1875 by Luis Pereira, Viña Santa Carolina is a renowned producer of a wide range of superior quality wines. In recognition of its excellence, Wine Intelligence, a prestigious British research and insights agency, has once again recognized Santa Carolina as the 9th World's Most Powerful Wine Brands.



## SANTA CAROLINA CABERNET SAUVIGNON

1 BOTTLE RM **135**

2 BOTTLES RM **238**

PER GLASS RM **32**

## SANTA CAROLINA SAUVIGNON BLANC

1 BOTTLE RM **135**

2 BOTTLE RM **238**

PER GLASS RM **32**

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



# KANDAI HOUR

5PM ONWARDS



Suntory  
Whisky Kakubin  
For RM348  
(N.P. RM398)



Any 2  
Japanese  
Highballs  
For RM48

CHOICE OF CLASSIC | YUZU | ELDERFLOWER | CUCUMBER | ROSE

ADDICTED  
TO MATCHA

WICKED IRISHMAN ALE

BERRIED TREASURE



Any 2  
Beer Cocktails  
For RM48

CHOICE OF ADDICTED TO MATCHA | WICKED IRISHMAN ALE | BERRIED TREASURE



# 2ND BOTTLE 50% OFF

\*T&Cs Apply

**Suntory Hakushu**  
1 bottle RM 1280

**Suntory Hibiki**  
1 bottle RM 1450

**Suntory Yamazaki 12 Y.O.**  
1 bottle RM 2650

**Suntory Chita**  
1 bottle RM 680

**Suntory Yamazaki**  
1 bottle RM 1450





# BEER *For* FREE

## WITH EVERY ORDER OF

生ビール無料



FREE

### SET A

Any one choice of  
Special Ramen  
Combo Set

FROM  
RM **53**

OR



**OKRA**  
Ladies Finger

**NEGIMA**  
Chicken Thighs with  
Japanese Leeks

**MEKYABETSU**  
Brussel Sprouts

**NEGIMA**  
Chicken Thighs with  
Japanese Leeks

**TOMATO-MAKI**  
Cherry Tomatoes wrapped  
with Pork Belly Slices

### SET B Kushiyaki Platter



**OKRA**  
Ladies Finger

**BUTA BARA**  
Pork Belly

**BUTTON MUSHROOMS**  
Button Mushrooms

FREE

RM **52**





# 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.