

河  
原  
威  
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



Tonkotsu broth



Ultra-thin noodle

特製白丸



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.

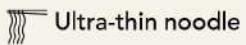
特製からか



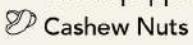
Tonkotsu broth



Garlic oil & Sze  
Chuan pepper



Ultra-thin noodle



Cashew Nuts

Spicy with an addictive kick!

RM44



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

特製一風堂黑

## 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



一風堂黑

### 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



一風堂黑角煮

### 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



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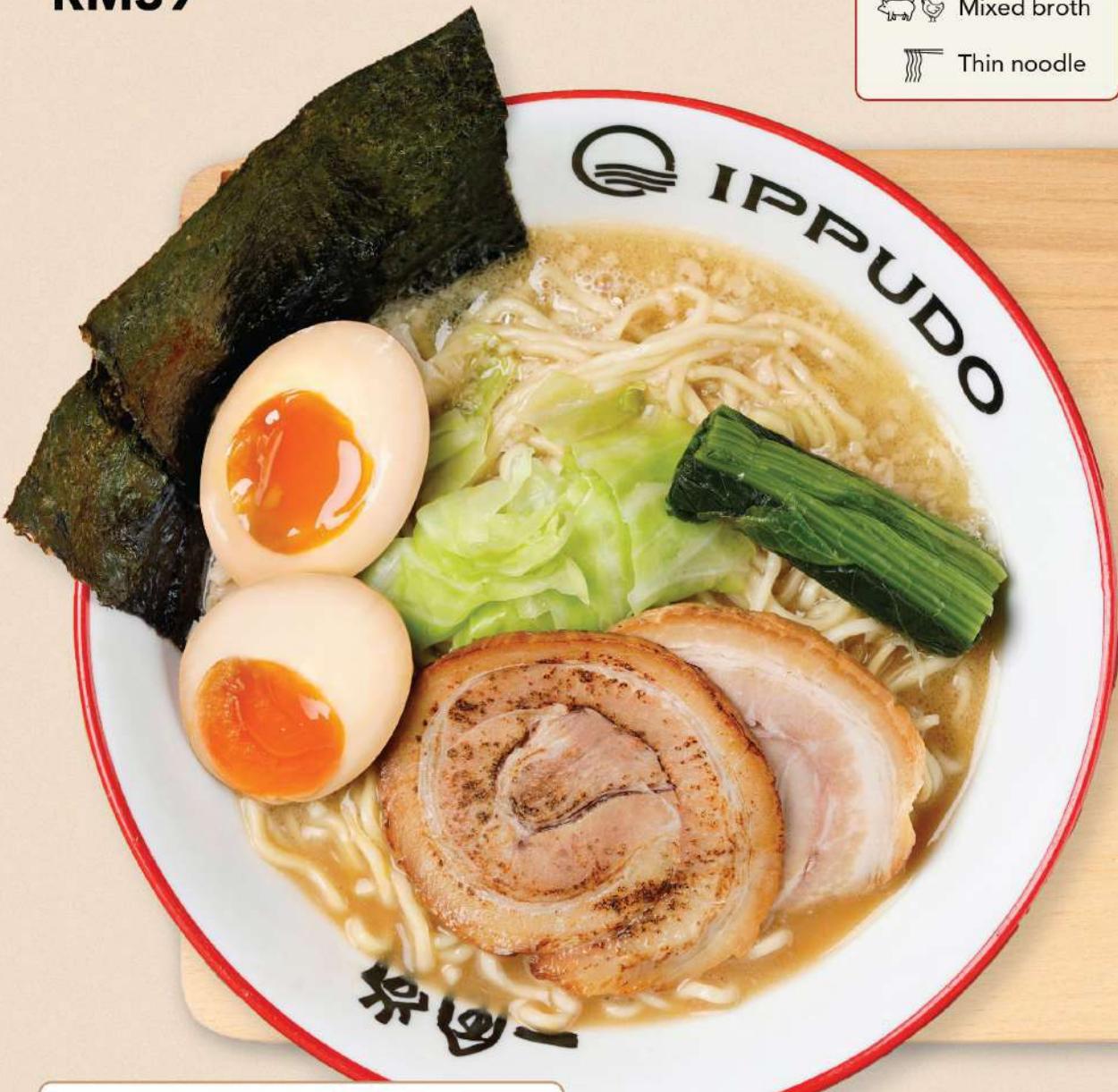
# 横浜家系豚骨 Yokohama Iekei

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



# 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.

 Mixed broth

 Infused sesame paste

 Thin noodle

**RM43**



**ADD-ON:**

① Soki Meat  
RM10



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# 博多つけ麺

# Hakata Tsukemen

(Original / Spicy)

15-20  
Min

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)

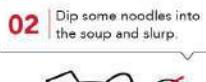


## TIPS TO ENJOY TSUKEMEN つけ麺の食べ方

(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 warisoup (tonkotsu + hot water).



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# まぜそば Mazesoba

15-20  
Min

A comforting Japanese dry noodle 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.

-  Ultra-thick noodle  
(Chewy wholegrain noodle)
-  Tantan niku miso
-  Crispy pork lard

**RM36**



## HOW TO EAT MAZESOBA:



01 Squeeze the lime



02 Mix well



03 Pour the pork lard



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# 黒トリュフラーメン Truffle Ramen

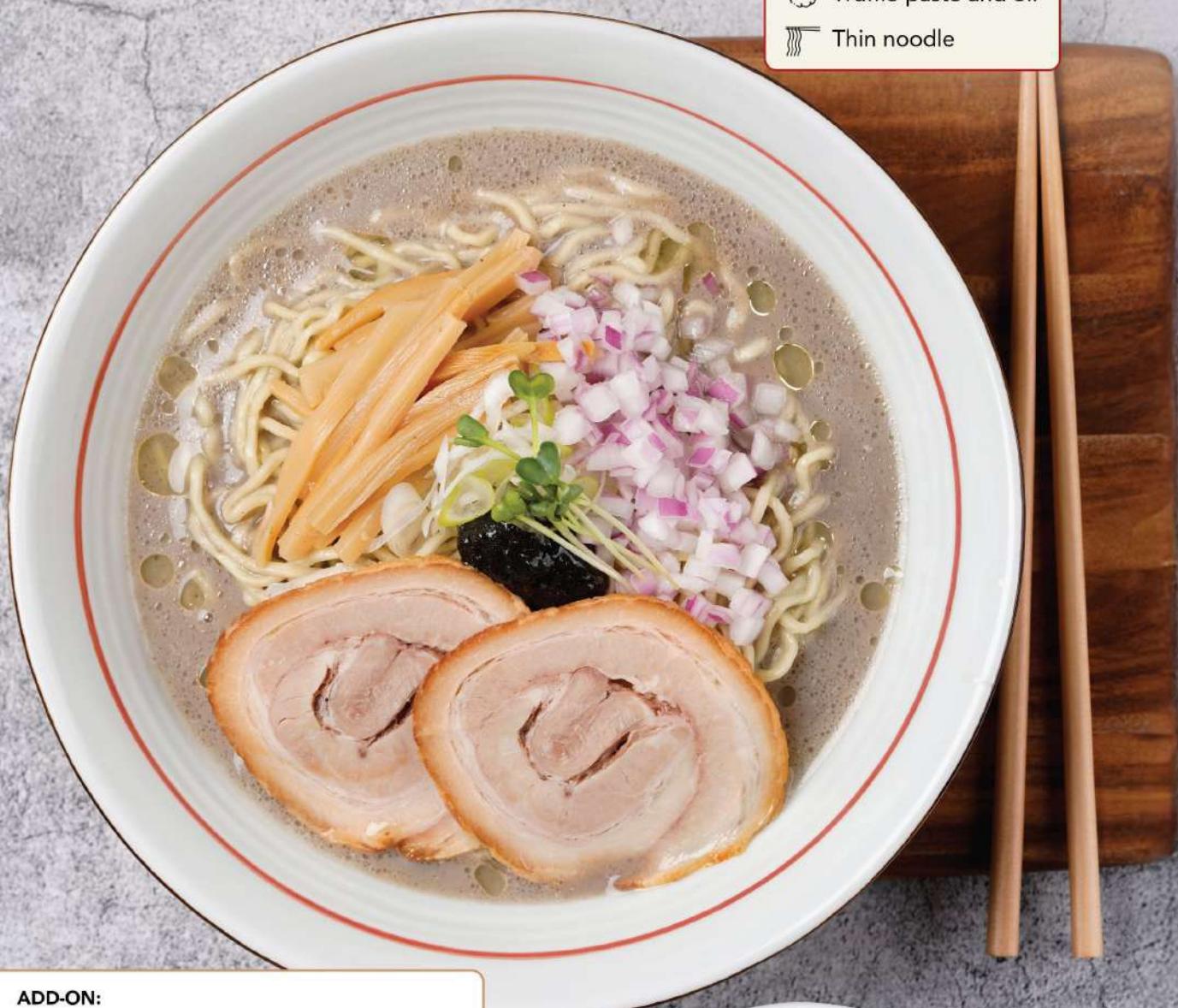
A luxurious ramen delicacy featuring mushroom broth infused with premium truffle essence. Every slurp is enhanced by tender pork belly chashu and an array of exquisite toppings.

**RM39**

 Mushroom broth

 Truffle paste and oil

 Thin noodle



**ADD-ON:**

① Simmered pork belly chashu  
RM9



② Bamboo Shoots  
RMS



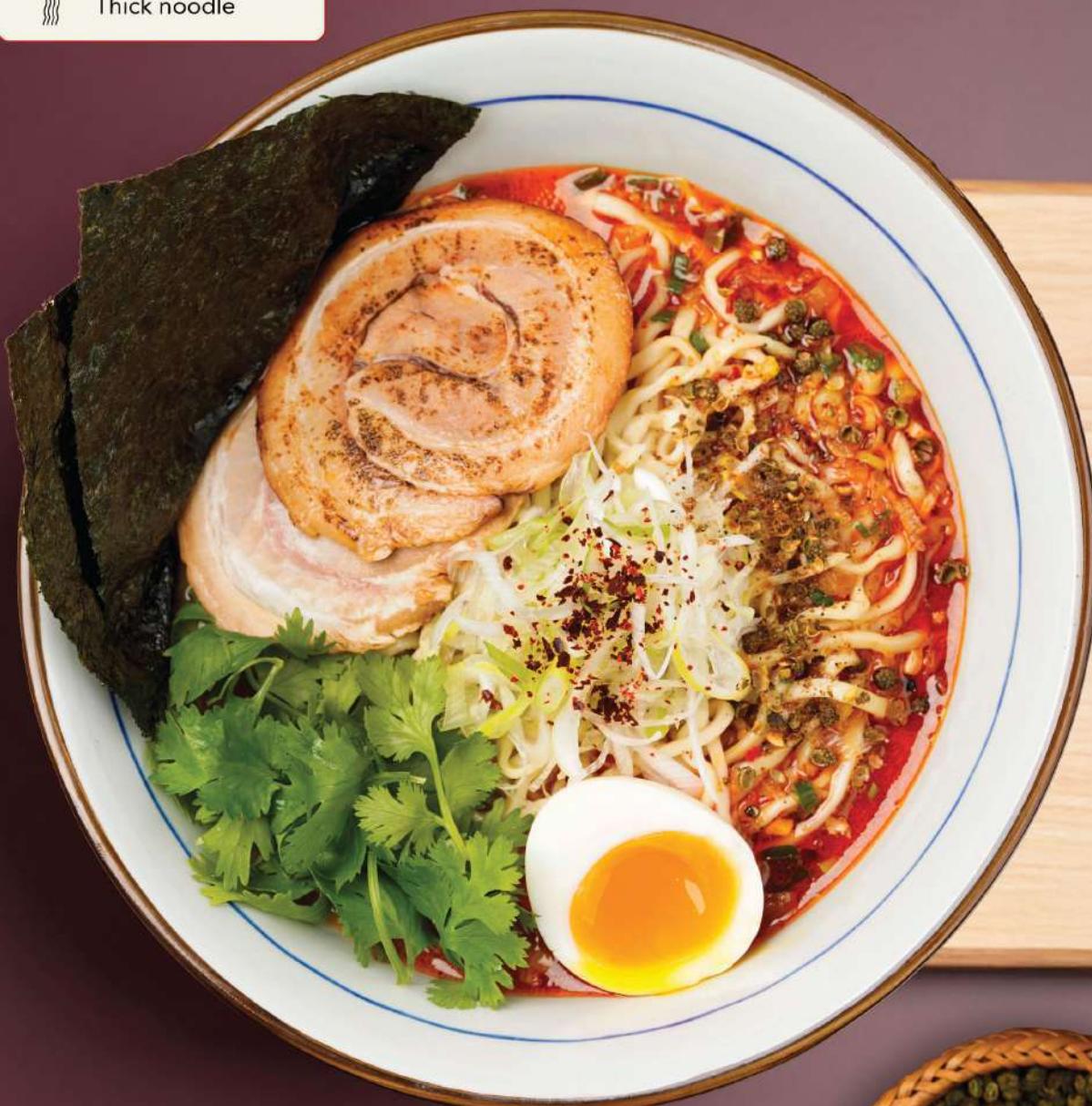
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# 麻辣豚骨ラーメン Mala Tonkotsu Ramen

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**



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# 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



# TOPPING

追加トッピング

ピッセン

角煮



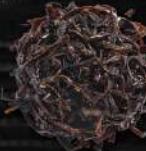
ねぎ  
Spring onions  
RM3



温泉玉子  
Poached Egg  
RM3.50



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



エビのソテー  
Sautéed Prawn (2pcs)  
RM9



Kakuni (2pcs)  
RM9



のり  
Seaweed (5pcs)  
RM4



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



メンマ  
Bamboo Shoots  
RM5



炙りチャーシュー  
Aburi Pork Belly Chashu  
RM9



Soki Meat  
RM10



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.

もやし  
Bean Sprouts  
RM3



醤油玉子  
Soy Sauce Egg (1pc)  
RM3.50



パクチー  
Coriander Leaves  
RM3



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



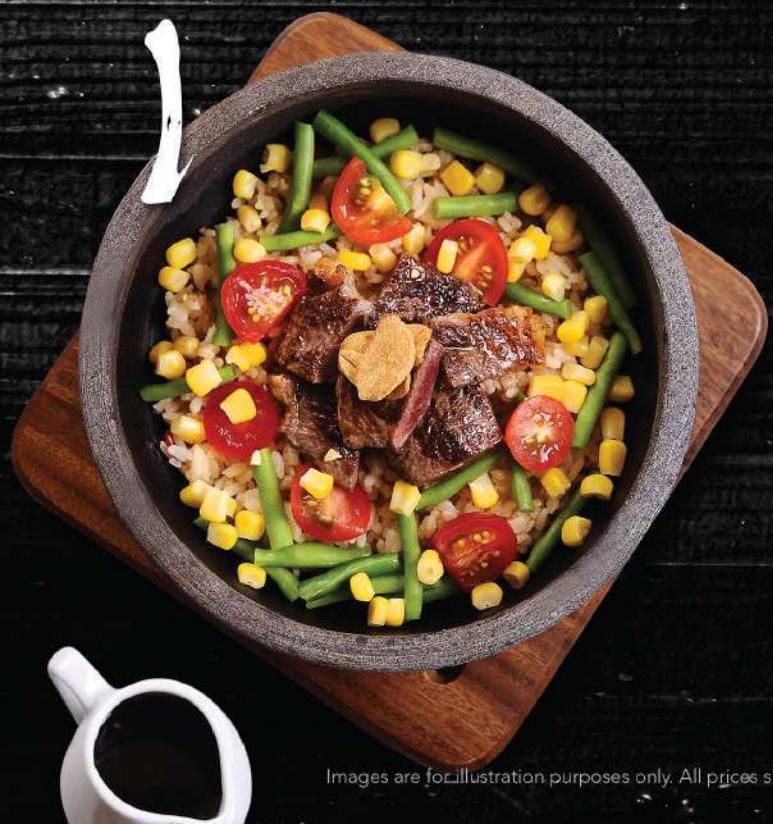
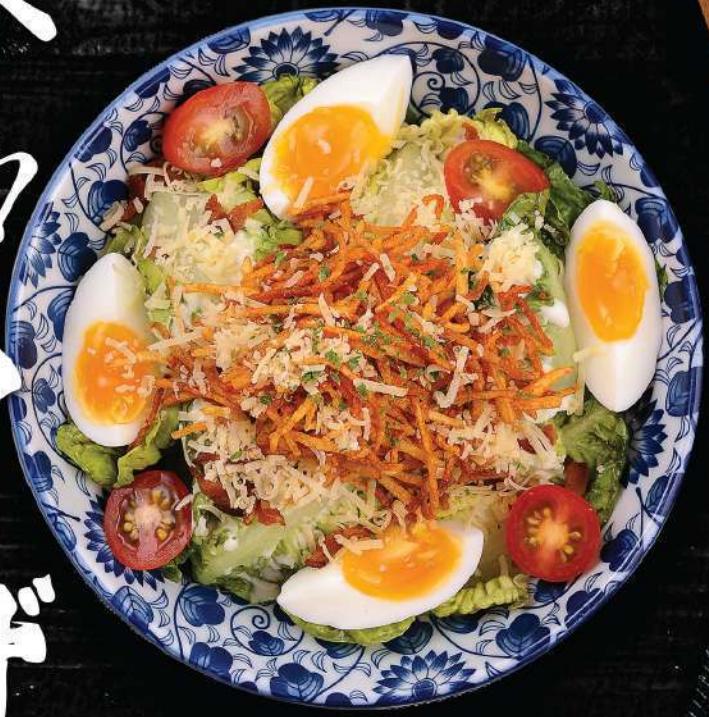
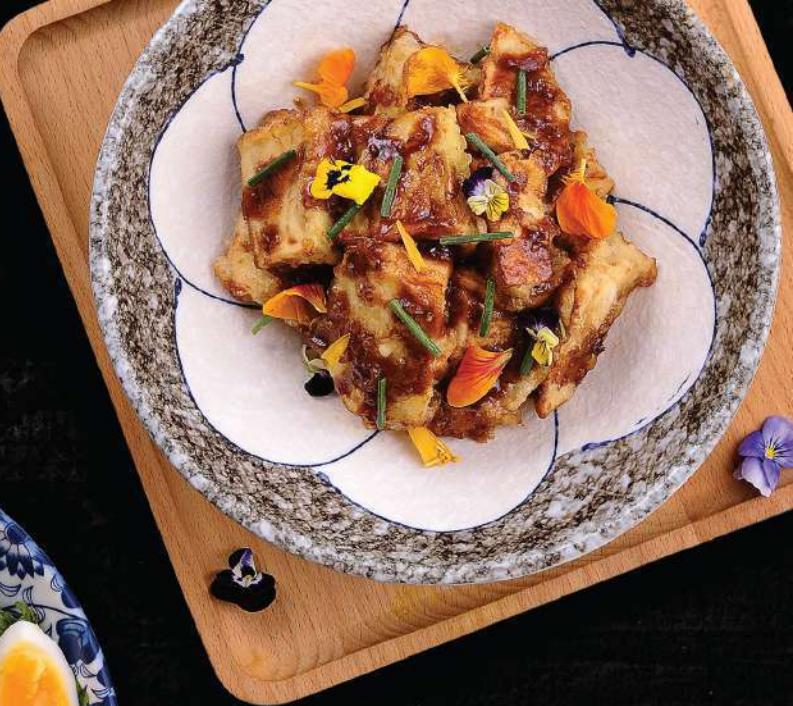
鶏チャーシュー  
Chicken Chashu (3pcs)  
RM6



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



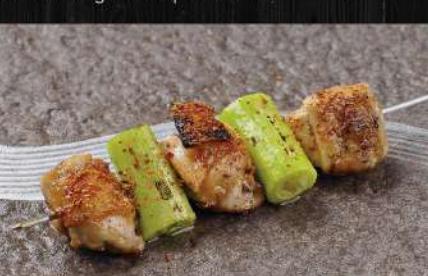
3  
1  
9  
4  
1



# KUSHIYAKI

串  
焼  
キ



|                                                                                                                                                                             |                                                                                                                                                     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>ボタンマッシュルーム<br/>BUTTON MUSHROOMS<br/>Button Mushrooms</p>  <p>RM 7</p>                  | <p>ギンナン<br/>GINNAN<br/>Ginkgo Nuts</p>  <p>RM 7</p>              |
| <p>ニンニク串<br/>NINNIKU<br/>Garlic</p>  <p>RM 7</p>                                         | <p>オクラ串<br/>OKRA<br/>Ladies Fingers</p>  <p>RM 7</p>            |
| <p>出汁巻き明太<br/>DASHIMAKI MENTAI<br/>Japanese Omelette With Cod Fish Roe</p>  <p>RM 8</p> | <p>エリンギ<br/>ERYNGII<br/>King Oyster Mushrooms</p>  <p>RM 8</p> |
| <p>ねぎま<br/>NEGIMA<br/>Chicken Thigh with Japanese Leeks</p>  <p>RM 8</p>                | <p>ニラ<br/>NIRA<br/>Garlic Chives</p>  <p>RM 8</p>              |

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トマト巻き  
**TOMATO-MAKI**

Cherry Tomatoes wrapped with Pork Belly Slices



RM 8

アボカドベーコン  
**AVOCADO BACON**

Avocado 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

手羽先  
**TEBASAKI**

Chicken Wings



RM 12

豚バラ  
**BUTA BARA**

Pork Belly



RM 12

鮭ハラス  
**SAKE HARASU**

Salmon Fins



RM 12

シシトウ  
**SHISHITO**

Japanese Peppers



RM 15

シシトウ巻き  
**SHISHITO-MAKI**

Japanese peppers wrapped with Pork Belly slices



RM 18

# SALAD



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 koshō and vinegar topped with fried garlic, Japanese chili powder and chives.

RM 35



クリスピーベーコンサラダ

## CRISPY POTATO SALAD

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

RM 29

# COLD DISHES

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 (5pcs)

RM 82 (10pcs)

トロサーモン刺身

## SALMON BELLY SASHIMI

Fresh raw salmon belly slices.

RM 55



# STARTERS

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.

Boiled RM13

Pepperon RM16



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



# 一風堂 BUNS バンズ

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

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# GYOZA • OTHERS

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)**



だし巻玉子 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**



# APPETISERS



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)**



なすの田楽

## NASU DENGAKU

Deep-friend eggplants tossed  
in an aka miso, garlic and soy sauce.

**RM 18**

# GRILLED DISHES

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



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





# TOBANYAKI

## WAGYU TOBANYAKI 和牛陶板燒

Wagyu tenderloin, shiitake and eryngii mushroom, roasted on a ceramic plate serve with yuzu kosho and lemon, wagyu sauce and sea salt.

**RM 188 (100G)**

**RM 358 (200G)**

**RM 798 (500G)**

# SUSHI • MAKI

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 (6pcs)**

**RM 50 (10pcs)**



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**



# 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**



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**



# 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**

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

RM 30

TIGER

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**



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## 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**

GLASS | BOTTLE

**RM 29** **RM 135**

**RM 29** **RM 135**

**HOUSE WINE (WHITE)**

**HOUSE WINE (RED)**



## UMESHU

### HAKUTSURU GENSHU 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 金箔入  
HAKUTSURU SHUJUKU

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

1.8 L

RM 398



超特撰 翔雲 純米大吟釀  
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 純米大吟釀  
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



## 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, Persimmon  
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**



## 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 |
| SCHWEPPES GINGER ALE        |  RM 9 |
| SCHWEPPES 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 |
|-----------------|-------|

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

|                |       |
|----------------|-------|
| THE PINK DRINK | RM 20 |
|----------------|-------|

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

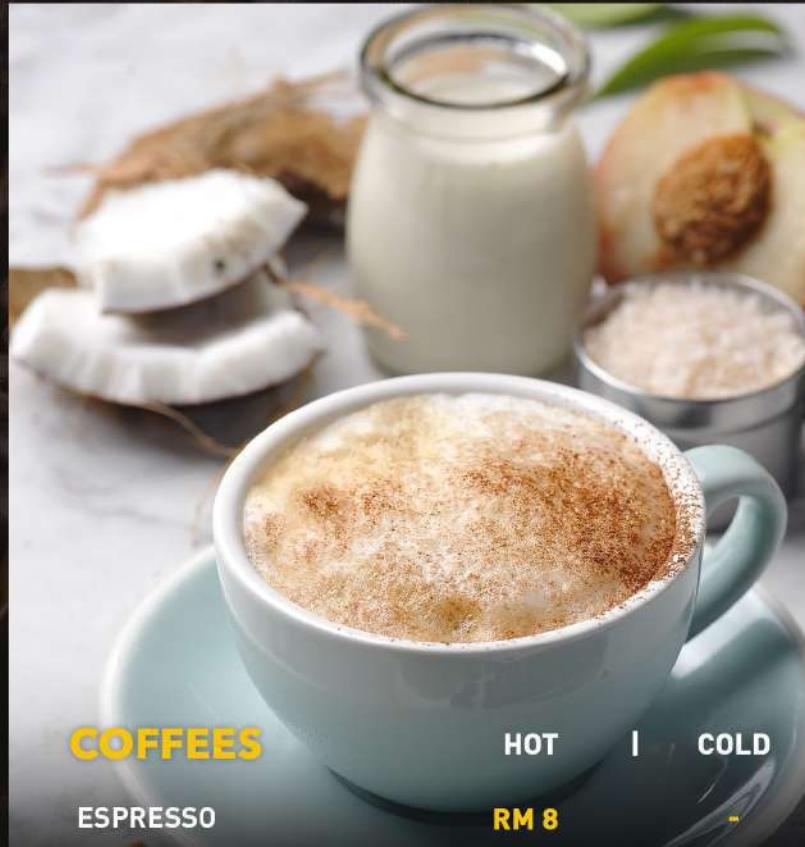
|                     |       |
|---------------------|-------|
| ELDERFLOWER DELIGHT | RM 20 |
|---------------------|-------|

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

|             |       |
|-------------|-------|
| COCO BREEZE | RM 18 |
|-------------|-------|

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





### 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** | -

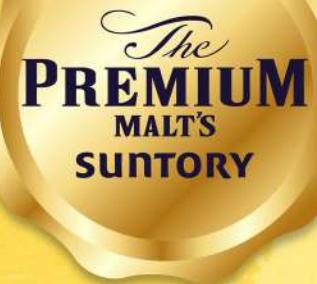
JASMINE **RM 8** | -

### SIGNATURE TEAS

HOT | COLD

HŌJICHA MILK TEA **RM 18** | **RM 20**





# SUNTORY PREMIUM MALT'S GOLD

ALL DAY LONG

3 GLASSES

RM58

6 GLASSES

RM96



# KANPAI HOUR

5PM ONWARDS

## FIGER / KIRIN BEER BOTTLE

3 BOTTLES

TIGER - RM39

KIRIN - RM54

6 BOTTLES

TIGER - RM78

KIRIN - RM95



# 2ND BOTTLE 50% OFF



### Hakutsuru Daiginjo 720ML

1<sup>st</sup> bottle RM198  
2<sup>nd</sup> bottle RM99

### Hakutsuru Nigori Yuzushu 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





# 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 BOTTLES RM **238**

PER GLASS RM **32**

# KANDAI HOUR

5PM ONWARDS



Suntory  
Whisky Kakubin  
For RM 348  
(N.P. RM398)



Any 2  
Japanese  
Highballs  
For RM 48

CHOICE OF CLASSIC | YUZU | ELDERFLOWER | CUCUMBER | ROSE

ADDICTED  
TO MATCHA

WICKED IRISHMAN ALE

BERRIED TREASURE



Any 2  
Beer Cocktails  
For RM 48

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

# SUNTORY WHISKY

## Exclusive

### Suntory Hakushu

NP: RM 1280

**RM799**

### Suntory Hibiki

NP: RM 1450

**RM699**

### Suntory Yamazaki 12 Y.O.

NP: RM 2650

**RM1399**

### Suntory Chita

NP: RM 680

**RM399**

### Suntory Yamazaki

NP: RM 1450

**RM829**



# BEER *For* FREE

## WITH EVERY ORDER OF

生ビール無制限



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

FROM  
RM **53**

OR



**SET B**  
*Kushiyaki*  
Platter



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.