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	1995	2005	2008	2010
Our Beginning	Our Recognition	Our Achievement	Our Adventure	Our Success

IppudoMalaysia

www.ippudo.com.my



河原成美
SHIGEMI KAWAHARA
Founder of IPPUDO



BUTTON MUSHROOMS RM 7
Button Mushrooms



GINNAN RM 7
Ginkgo Nuts



NINNIKU RM 7
Garlic



OKRA RM 7
Ladies Fingers



AVOCADO BACON RM 8
Avocados wrapped with Bacon slices



BUTTON MUSHROOM-MAKI RM 8
Button Mushrooms wrapped with Pork Belly slices



DASHIMAKI MENTAI RM 8
Japanese Omelette with Cod Fish Roe



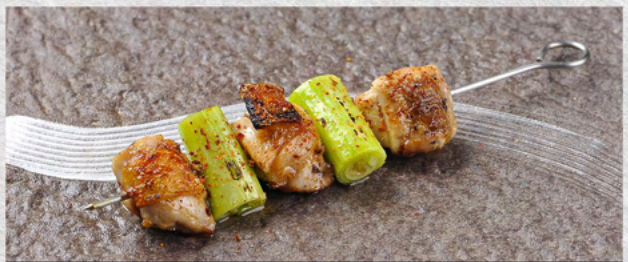
ENOKI-MAKI RM 8
Enoki and Spring Onion wrapped with Pork Belly slices



ERYNGII RM 8
King Oyster Mushrooms



NASU NIKU MISO RM 8
Eggplant topped with Minced Pork



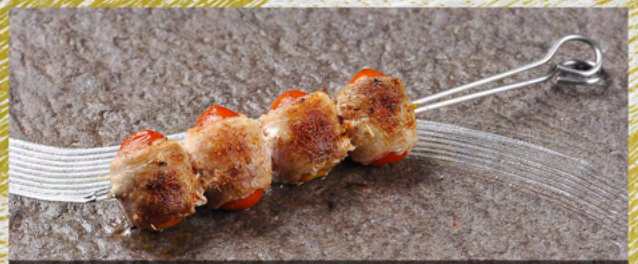
NEGIMA RM 8
Chicken Thighs with Japanese Leeks



NIRA RM 8
Garlic Chives

串焼き | KUSHIYAKI

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



TOMATO-MAKI — RM 8
Cherry Tomatoes wrapped with Pork Belly slices



ZUCCHINI NIKU MISO — RM 8
Zucchini topped with Minced Pork



KANI TOFU — RM 10
Tofu Cubes topped with Spicy Crab Meat



MEKYABETSU — RM 10
Brussel Sprouts



SHIO TAMAGO BACON — RM 10
Flavoured eggs with Bacon slices



BUTA BARA — RM 12
Pork Belly



SAKE HARASU — RM 12
Salmon Fins



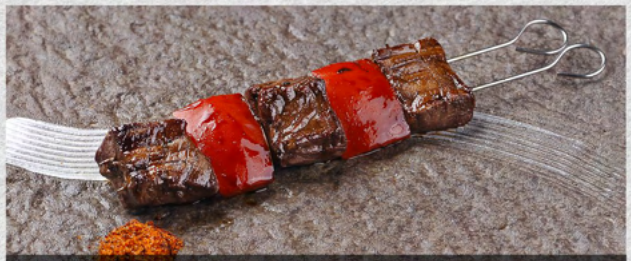
TEBASAKI — RM 12
Chicken Wings



SHISHITO — RM 15
Japanese Peppers



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



GYU — RM 28
Beef and red pepper cubes

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串焼き | KUSHIYAKI







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 26

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 29

クラブミートのワカモレサラダ
CRABMEAT WITH GUACAMOLE SALAD

Romaine lettuce stuffed with crabmeat in guacamole, mayonnaise, yuzu kosho and vinegar topped with fried garlic, Japanese chili powder and chives.

RM 28

サラダ | SALAD

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ゴマQ
GOMA Q

Fresh Japanese cucumber with a homemade sesame dressing.

CHOICE OF ORIGINAL | SPICY

RM 11

サーモン刺身
SALMON SASHIMI

Fresh raw salmon slices.

RM 38 (5 PCS)

RM 69 (10 PCS)

トロサーモン刺身
SALMON BELLY SASHIMI

Fresh raw salmon belly slices.

RM 42

ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY
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冷たい食べ物 | COLD DISHES







コーン天婦羅
SWEET CORN TEMPURA

Lightly battered deep-fried corn topped with paprika seasoning.

RM 13

枝豆
EDAMAME (PEPERON/OKAKA/YUKARI)

Boiled edamame with one choice of dry seasoning.

Peperon *- dried chilli, Japanese spices and olive oil*
Okaka salt *- pulverized bonito flakes with soy sauce*
Yukari salt *- dried and pulverized red-shiso flakes*

RM 12

Each additional seasoning RM 1.80

トリュフ塩ポテト
TRUFFLE SALT FRIES

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

RM 18

前菜 | STARTERS

ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY
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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 21

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 9

ソフトシェルクラブバンズ
SOFT SHELL CRAB BUN

Juicy deep-fried soft shell crab served with a steamed bun and teriyaki sauce.

RM 19

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一風堂特製バンズ | BUNS







一風堂博多一口餃子
IPPUDO HAKATA-STYLE GYOZA

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

RM 13 (5 PCS)
RM 24 (10 PCS)

出汁巻玉子　黒トリュフソースがけ
DASHIMAKI TRUFFLE

Homemade Japanese omelette topped with truffle sauce.

RM 28

ごろごろ茶碗蒸し
GORO-GORO CHAWANMUSHI

Steamed egg custard with crabmeat, prawns, ginkgo nut, shiitake mushrooms, baby corn and truffle oil topped with a mitsuba leaf and tobiko in a light and savoury sauce.

RM 18

餃子 . その他 | GYOZA . OTHERS

ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY
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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 45

炙りサーモンロール
SALMON ROLL

Lightly seared fresh salmon roll topped with mentaiko, black ebiko and cucumber.

RM 30 (6 PCS)
RM 48 (10 PCS)

炙り鰻巻き
UNAGI MAKI

Unagi maki with avocado, cucumber and dashimaki egg. Topped with burdock chips, sesame seeds and chives.

RM 55

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和牛陶板焼き

WAGYU TOBANYAKI

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

RM 169 (100G)
RM 289 (200G)
RM 598 (500G)

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カリカリ手羽先から揚げ
CRISPY TEBASAKI

Deep-fried crispy chicken wings served with chilli powder.

RM 24 (6 PCS)



なすの田楽
NASU DENGAKU

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

RM 18

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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 49 (HALF)
RM 89 (WHOLE)

柔らかポークステーキ
TONTEKI PORK STEAK

Pork loin slowly cooked in low temperature until tender and pink in colour. Comes with a special Yuzu and Tonteki sauce for pouring.

RM 32

焼き物 | GRILLED DISHES

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塩サバ焼き
GRILLED SABA

Grilled Mackerel.

CHOICE OF

SHIOYAKI | TERIYAKI

RM 28

イカの姿焼き
IKA SUGATAYAKI

Grilled imported whole squid served with mayonnaise and chili powder.

RM 29

鮭兜焼き
GRILLED SALMON HEAD

Grilled Salmon head.

CHOICE OF

SHIOYAKI | TERIYAKI

RM 28

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焼き物 | GRILLED DISHES









石焼きご飯（豆腐とお野菜）
VEGETARIAN ISHIYAKI RICE

Fried rice mixed with tofu and assorted vegetables in a small hot stone bowl.

RM 15

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 ebiko.

RM 19

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

ご飯もの | RICE

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湯

SOUP

Following IPPUDO's secret recipe that was refined over the years, only rigorously selected ingredients go through the innovative processes of creating the Tonkotsu broth. It takes more than 15 hours to extract the essence and to achieve perfect emulsion.



麺

NOODLE

IPPUDO noodles are the "work of a craftsman," offering a springy texture with deep flavours. These noodles are quintessential IPPUDO, boiled to al-dente, exuding the vibrant natural aroma and taste of wheat with each bite.



肉

CHASHU

By gently, gradually and slowly simmering the chashu, the soy sauce based braising liquid is absorbed to the very center of the chashu. This is the "repeated simmering process" uniquely created by IPPUDO. It has a pleasant, chewy texture that melts in your mouth.

特製白丸



特製白丸
SHIROMARU SPECIAL

IPPUDO's original Tonkotsu broth served with ultra-thin noodles, salted soft-boiled eggs and pork belly, bean sprouts, kikurage, spring onions and seaweed.
Classic Hakata-style Ramen.

RM 37

白丸叉焼
SHIROMARU CHASHU

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

RM 34

白丸玉子
SHIROMARU TAMAGO

Shiromaru Motoaji with salted soft-boiled egg.

RM 30



白丸元味
SHIROMARU MOTOAJI

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

RM 28

SELECT NOODLE TEXTURE

バリカタ	カタ	ふつう	やわ
VERY HARD	HARD	NORMAL	SOFT

ラーメン | RAMEN

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特製赤丸

AKAMARU SPECIAL

IPPUDO's original Tonkotsu broth enhanced with spicy blended miso paste and fragrant garlic oil. Served with ultra-thin noodles and pork belly, salted soft-boiled eggs, kikurage, seaweed, bean sprouts and spring onions.

A refined, modern Hakata-style Ramen.

RM 39

赤丸叉焼

AKAMARU CHASHU

Akamaru Shinaji with pork belly, bean sprouts, kikurage and spring onions.

RM 36

赤丸玉子

AKAMARU TAMAGO

Akamaru Shinaji with salted soft-boiled egg.

RM 32

赤丸新味

AKAMARU SHINAJI

Akamaru Shinaji with pork belly, bean sprouts, kikurage and spring onions.

RM 30





特製赤丸

SELECT NOODLE TEXTURE

バリカタ	カタ	ふつう	やわ
VERY HARD	HARD	NORMAL	SOFT

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ラーメン | RAMEN

特製からか



特製からか
KARAKA SPECIAL

IPPUDO's original Tonkotsu broth with spicy miso and ground pork, cashew nuts, bean sprouts, spring onions, salted soft-boiled eggs, seaweed and pork belly.

Spicy with an addictive kick!

RM 40

からか叉焼
KARAKA CHASHU

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

RM 37

からか玉子
KARAKA TAMAGO

Karaka-men with salted soft-boiled egg.

RM 33



からか麺
KARAKA-MEN

Original Karaka-men with spicy miso and ground pork, cashew nuts, bean sprouts, spring onions and pork belly.

RM 31

SELECT SPICY LEVEL

ORIGINAL	LEVEL 1	LEVEL 2	LEVEL 3

SELECT NOODLE TEXTURE

バリカタ VERY HARD	カタ HARD	ふつう NORMAL	やわ SOFT

ラーメン | RAMEN

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特製一風堂黒

IPPUDO KURO SPECIAL

Thick, chewy noodles served with salted soft-boiled eggs, BBQ pork belly, flavoured black fungus, spring onions, seaweed, bean sprouts, spicy blended miso paste and fragrant garlic oil with black pepper.
Smoky and full of aroma.

RM 40

一風堂黒叉焼

IPPUDO KURO CHASHU

IPPUDO Kuro with BBQ pork belly.

RM 37

一風堂黒玉子

IPPUDO KURO TAMAGO

IPPUDO Kuro with salted soft-boiled egg.

RM 33

一風堂黒

IPPUDO KURO

Thick, chewy noodles served with BBQ pork belly, flavoured black fungus, spring onions, bean sprouts, spicy blended miso paste and fragrant garlic oil with black pepper.

RM 31



特製一風堂黒

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ラーメン | RAMEN

博多肉そば



博多肉そば
NIKU SOBA SPECIAL

A flavourful mix of thinly sliced pork belly with Hakata-style noodles in a rich, blended pork broth. Topped with spring onions, menma and onsen tamago.

RM 39



博多辛肉そば
SPICY NIKU SOBA SPECIAL

A flavourful mix of thinly sliced spicy pork belly with Hakata-style noodles in a rich, blended pork broth. Topped with spring onions, menma and onsen tamago.

RM 40

ラーメン | RAMEN

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醤油ラーメン



特製赤醤油
AKA SHOYU SPECIAL

Light and flavourful chicken shoyu broth with chili oil served with assorted vegetables, grilled pork belly, bamboo shoots, onsen tamago and seaweed.

RM 37

赤醤油
AKA SHOYU

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

RM 31

特製黒醤油
KURO SHOYU SPECIAL

Light and flavourful chicken shoyu broth with **dark soy sauce** served with assorted vegetables, grilled pork belly, bamboo shoots, onsen tamago and seaweed.

RM 37

黒醤油
KURO SHOYU

Kuro Shoyu served with assorted vegetables, grilled pork belly, and bamboo shoots.

RM 31



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特製芳醇醤油





特製芳醇醤油
HOJUN SHOYU SPECIAL

Featuring a special chicken broth in Shoyu stock served with salted soft-boiled eggs, pork belly, thin noodles, bamboo shoots, spinach, leeks, narutomaki and seaweed.
A lighter and comforting choice.

RM 38

芳醇醤油叉焼
HOJUN SHOYU CHASHU

Hojun Shoyu with pork belly, thin noodles, bamboo shoots, spinach, leeks and narutomaki.

RM 35

芳醇醤油玉子
HOJUN SHOYU TAMAGO

Hojun Shoyu with salted soft-boiled egg.

RM 31

芳醇醤油
HOJUN SHOYU

A special chicken broth in Shoyu stock served with pork belly, thin noodles, bamboo shoots, spinach, leeks and narutomaki.

RM 29

ラーメン | RAMEN

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ねぎ
Spring onions

RM 2.90



のり
Seaweed
(5pcs)

RM 4



もやし
Bean sprouts

RM 2.50



半熟うま味玉子
Salted soft-boiled egg

RM 3.50



温泉卵
Poached egg

RM 3.50



味キク
Flavoured
black fungus (Thick)

RM 4



味キク
Flavoured
black fungus (Thin)

RM 4



メンマ
Bamboo shoots

RM 5



豚バラ
チャーシュー
Simmered pork
belly chashu

RM 8.90



炙り
チャーシュー
Aburi pork
belly chashu

RM 8.90



替玉

KAEDAMA

Kaedama is an extra serving of noodles.

This was developed as an alternative to large portions.
The ultra thinness ensures that the noodles do not become too soft in a large bowl of Ramen. Diners may request for an extra serving of noodles as long as there is enough soup in their bowl.

RM 5.50

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追加トッピング | EXTRA TOPPINGS





柚子アイス
YUZU ICE CREAM

Japanese yuzu ice cream.

RM 9.50

抹茶アイス
MATCHA ICE CREAM

Japanese green tea ice cream.

RM 9.50

黒ゴマアイス
GOMA ICE CREAM

Japanese black sesame ice cream.

RM 9.50

抹茶もなか
MATCHA MONAKA

Authentic Japanese green tea ice cream wrapped around soft wafer.

RM 13

デザート | DESSERTS

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板チョコモナカ
ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM 14

生チョコアイス
NAMA CHOCO ROLLS

A delicate combination of chocolate and fresh cream coated in cocoa powder.

RM 18



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FROM OPEN UNTIL 5 PM
WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

Full Bowl Set

Choose One Ramen
Choose One Appetiser Platter

ADD-ON DRINK



Lemon Mint Soda
RM 8.90

Ramen Toppings



RM **39.90**

Ramen Choices



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu

Appetiser Platter Choices

SET A



RM **35.90**

- Crispy Mochi
- Edamame
- Hakata Chashu Rice

SET B



RM **37.90**

- Shu Mai
- Hakata Chashu Rice
- Salmon Sashimi

SET C



RM **39.90**

- Salmon Sashimi
- Hakata Chashu Rice
- Fugu Karaage

SET MEALS

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FROM OPEN UNTIL 5 PM
WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

Egao Ramen Set

Our Egao Ramen options are served in smaller sizes

Choose One Egao Ramen
Choose One Appetiser Platter

ADD-ON DRINK

Lemon Mint Soda
RM 8.90





RM **32.90**

Egao Ramen Choices



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men

Appetiser Platter Choices

SET A



- Edamame
- Potato Tamago Salad
- Okonomiyaki Fries
- Ebi Katsu

SET B



- Edamame
- Potato Tamago Salad
- Shu Mai
- Takoyaki

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SET MEALS

FROM OPEN UNTIL 5 PM
WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

Ishiyaki Rice Set

Choose One Main
Choose One Appetiser Platter

ADD-ON DRINK



Lemon Mint Soda
RM 8.90



RM **32.90**

Main Course Choices



Ishiyaki Pork Fried Rice



Ishiyaki Chashu Rice

Appetiser Platter Choices

SET A



- Edamame
- Potato Tamago Salad
- Okonomiyaki Fries
- Ebi Katsu

SET B



- Edamame
- Potato Tamago Salad
- Shu Mai
- Takoyaki

SET MEALS

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WEEKDAYS AFTER 5 PM
WEEKENDS AND PUBLIC HOLIDAYS

Family Combo

Choose Two Mains

Appetisers in each set are fixed

ADD-ON DRINK

Lemon Mint Soda
RM 8.90



SET A











RM **96**

- Watermelon and Cream Cheese Salad
- Garlic Fried Chicken
- Spicy Boiled Gyoza

SET B











RM **110**

- Watermelon and Cream Cheese Salad
- Gaburi Chicken
- Buta Katsu and Fries

Main Course Choices

UPGRADE TO SPECIAL RAMEN +RM 5.90


Shiromaru Motoaji


Akamaru Shinaji


Karaka-Men


IPPUDO Kuro


Hojun Shoyu


IPPUDO Fried Rice

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SET MEALS

KIRIN/SAPPORO
BEER BOTTLE



RM 69
PER BUCKET
(3 BOTTLE + 1)

TIGER
HALF PINT



RM 59
(3 GLASSES + 1)



IPPUDO
HOUSE SAKE



RM 25
PER 300 ML

SUNTORY
PREMIUM MALT / KURO

RM 69
3 GLASSES

SAKE
BOTTLE



50% OFF
2ND BOTTLE

ONLY FOR PURCHASE
OF THE SAME BARND

HAPPY HOUR

ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY
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IPPUDO

KIDS MENU



SHIROMARU MOTOAJI (HALF PORTION)

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

RM 21++



CHASHU RICE

Braised pork topped with egg and seaweed on rice with Dashimaki

RM 20++

ADD-ONS: RM6.90++ EACH Only 1 Add-on per order allowed



PAN FRIED GYOZA (3 PCS)



FRENCH FRIES



GOMA or MATCHA ICE CREAM

Kids Meal is only available for children age 12 and below
All prices shown are subject to 10% service charge and 6% service tax

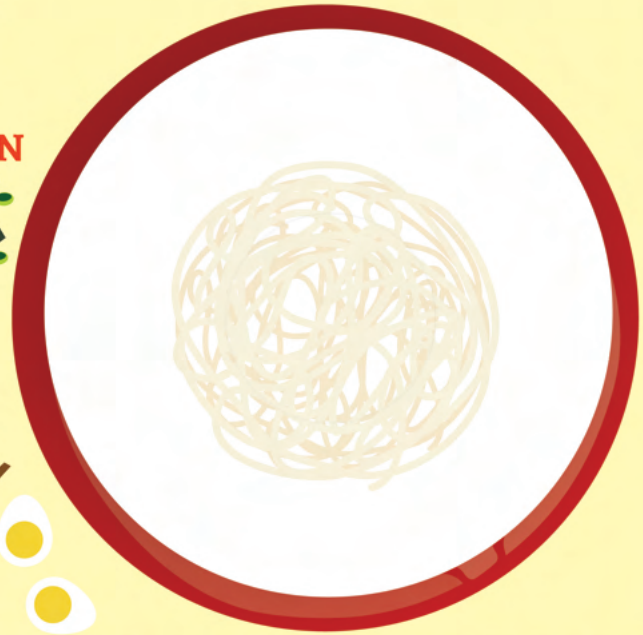


SUMO FACT

Sumo is the national sport of Japan, although the most popular watched sport is baseball.

DRAW YOUR OWN RAMEN



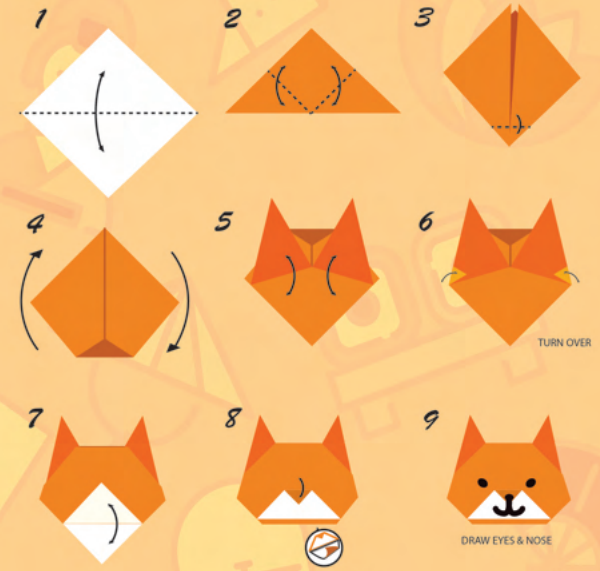


COPY THE NINJA





CUT AND FOLD : ORIGAMI SHIBA INU



ハイボール JAPANESE HIGHBALLS

	KAKUBIN WHISKIES		JIM BEAM BOURBON	
	1 SHOT	2 SHOTS	1 SHOT	2 SHOTS
CLASSIC	RM 25	RM 43	RM 27	RM 45
YUZU	RM 33	RM 51	RM 35	RM 53
ELDERFLOWER	RM 28	RM 46	RM 30	RM 48
CUCUMBER	RM 28	RM 46	RM 30	RM 48
ROSE	RM 28	RM 46	RM 30	RM 48



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BEER COCKTAILS

ADDICTED TO MATCHA — RM 29
An easy-drinking, refreshing brew composed of authentic matcha balanced with the hoppy flavours of Tiger draught.

BERRIED TREASURE — RM 27
A medium-bodied beer that elegantly blends a vibrant mix of sweet autumn berries and smooth Tiger draught.

WICKED IRISHMAN ALE — RM 27
A frothy, fruity ale with mellow citrus flavours that intertwine with orange and lemongrass notes.

DRAUGHT BEERS

SUNTORY PREMIUM MALT GOLD	RM 33
SUNTORY PREMIUM MALT KURO	RM 33
TIGER DRAUGHT (HALF PINT)	RM 20

BEER BOTTLES

KIRIN	RM 29
SAPPORO	RM 29

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JAPANESE WHISKIES

	GLASS	BOTTLE
SUNTORY KAKUBIN *A highly versatile whisky with light notes of pepper and honey, giving it a sweet aroma and a dry finish.*	RM 29	RM 398
SUNTORY JIM BEAM BOURBON *Aged in a newly charred oak barrel for a robust flavour with deep colour, aroma and character.*	RM 35	RM 625
SUNTORY CHITA *A sublimely smooth and versatile single grain whisky with subtle vanilla and honey sweetness.*	-	RM 580
SUNTORY HAKUSHU *A single malt whisky that captures the gentle smoky, herbaceous characteristics.*	-	RM 810
SUNTORY HIBIKI *Meticulously blended innumerous malt and grain whiskies to create a full orchestra of flavours and aromas.*	-	RM 930
SUNTORY YAMAZAKI *A multi-layered single malt whisky with notes of dried berries, light oak, white peach and Mizunara aromas.*	-	RM 830
SUNTORY YAMAZAKI 12Y *This 12-year-old single malt whisky has a lovely, soft citrus note with good sweetness and winter spice.*	-	RM 1999

JAPANESE GIN

	GLASS	BOTTLE
SUNTORY ROKU GIN *An earthy, vegetal gin with an underlying whisper of fruity sweetness and peppery notes on the finish.*	RM 35	RM 490



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JAPANESE COCKTAILS

CITRUS SQUEEZE — **RM 35**
An exotic mix of yuzu juice, sweet honey, rum and triple sec with natural orange flavours.

FEELIN' PEACHY! — **RM 36**
A light and floral elixir with notes of ripe peaches and rock melon trail on the finish.

TROPICAL STROLL — **RM 38**
A tangy citrus blend of unsweetened grapefruit juice, yuzu juice, sweet rum and a dash of French orange liqueur.

OUT IN THE GARDEN — **RM 31**
A zesty and revitalizing combo of matcha, fresh cucumber juice, sake, and dry gin.



COFFEE COCKTAILS

	HOT	COLD
HAZELNUT RUMBLE *A full-bodied indulgence drizzled with coconut and hazelnut syrup accompanied by hints of vodka.*	RM 28	RM 28
EL CAFECITO *A savoury, oaky delight made with ultra-smooth espresso, bittersweet chocolate syrup, creamy coffee liqueur and barrel-aged rum.*	RM 29	RM 29



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MATUA WINES

MARLBOROUGH SAUVIGNON BLANC — RM 159
Deliciously pure, bursting with citrus notes with a hint of grapefruit and basil.

MARLBOROUGH PINOT NOIR — RM 195
Bright and energetic to taste with an aroma of sweet cherry and strawberry hints.

	GLASS	BOTTLE
HOUSE WINE (WHITE)	RM 29	RM 130
HOUSE WINE (RED)	RM 29	RM 130



UMESHU

	GLASS	BOTTLE
HAKUTSURU GENSHU UMESHU *Made from 100% Kishu plums with no added water for a clean, undiluted taste.*	RM 29	RM 185

SHOCHU

KURO KIRISHIMA IMO — - | RM 229
A lean and dry sweet potato shochu with notes of steamed kabocha, aromatic citrus oil, chestnuts, and sweet fruit cake.

IICHIKO MUGI — - | RM 229
An outstanding aroma with an excellent body accompanied by notes of lychee, walnut and oat.

HALF MOON YUZU — - | RM 238
An assertive, rich liqueur with generous citrusy notes of lemon, grapefruit, lime, and tangerine.

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日本酒 JAPANESE SAKE LIST

HAKUTSURU 白鶴



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 298



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 213 **RM 90**

KUBOTA 久保田



久保田 萬寿
MANJU JUNMAI DAIGINJO

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

720 ML

RM 565



久保田 千寿
SENJU GINJO

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

720 ML

RM 208

KOZAEMON 梵



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

RM 339



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 250

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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 **RM 213** | 300 ML **RM 90**



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 182** | 300 ML **RM 78**



本醸造 辛丹波
KARATAMBA HONJOZO

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

720 ML **RM 155** | 300 ML **RM 75**

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 298**



菊水 純米吟醸
JUNMAI GINJO

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

720 ML **RM 168** | 300 ML **RM 74**



菊水の辛口
KARAKUCHI

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

720 ML **RM 158** | 300 ML **RM 68**

CHIYOMUSUBI



千代結 純米 強力60
JUNMAI GORIKI

Profile : Light, Dry
Flavour : Gardenia Aroma
Alcohol : 16%
Rice Milling : 60%

720 ML **RM 213** | 300 ML **RM 90**



千代結 純米吟醸 強力50
JUNMAI GINJO GORIKI

Profile : Light, Dry
Flavour : Mineral, Liquorice, Nutmeg
Alcohol : 16%
Rice Milling : 50%

720 ML **RM 182** | 300 ML **RM 78**



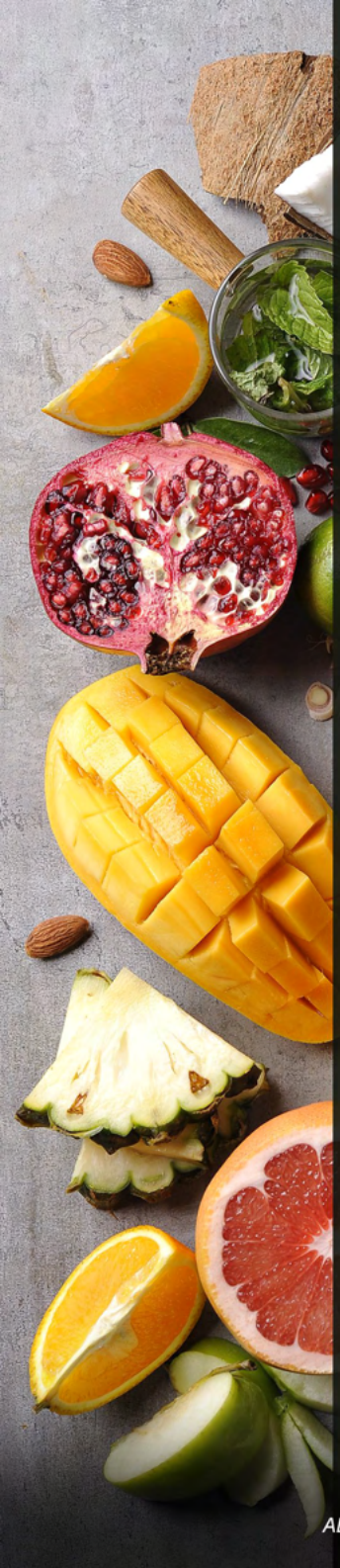
花泡香
HANA AWAKA
(SMALL BOTTLE 250 ml)
RM 65



HOUSE POURING

150 ML **RM 35**
300 ML **RM 58**
1800 ML **RM 269**

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FRESH FRUIT JUICES

ORANGE JUICE	RM 18
APPLE JUICE	RM 18
WATERMELON JUICE	RM 18

SOFT DRINKS

COKE	RM 8.50
DIET COKE	RM 8.50
GINGER ALE	RM 8.50
SPRITE	RM 8.50
TONIC	RM 8.50
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

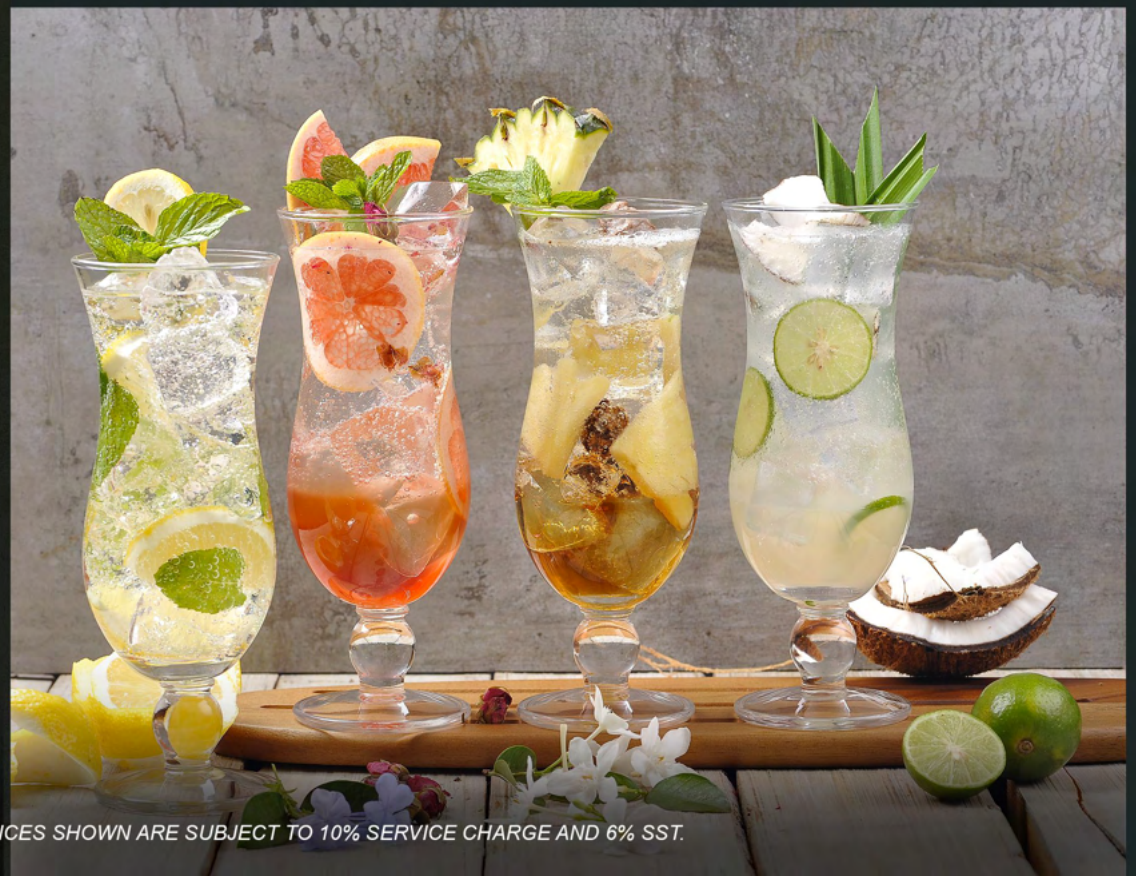
MOCKTAILS

LEMON MINT SODA — RM 16
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 18
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.



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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
CARAMEL LATTE	RM 22	RM 24

TEAS

	HOT	COLD
JAPANESE GREEN TEA (SENCHA)	RM 5.50	RM 5.50
PASSION FRUIT	RM 7	-
EARL GREY	RM 7	-
CHAMOMILE	RM 7	-
JASMINE	RM 7	-

SIGNATURE TEAS

	HOT	COLD
HŌJICHA MILK TEA	RM 15	RM 17
APRICOT ACEROLA TEA	RM 15	RM 17



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