

DESSERTS

ゆずアイス

YUZU ICE CREAM

Japanese yuzu ice cream.

RM 10

板チョコモナカ

ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM 18

生チョコアイス

NAMA CHOCO ROLLS

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

RM 22



DRINKS

TEA (Refillable)

Hot Green Tea

RM 4.50

Iced Green Tea

RM 4.50

MOCKTAILS

Lemon Mint Soda

RM 16

SOFT DRINKS

IPPUDO Mineral Water

RM 3

Coca Cola Rasa Asli 

RM 7

Coca Cola Zero Sugar 

RM 7

Sprite 

RM 7

Soda Water

RM 7

Heaven & Earth

RM 6

Lemon Tea

RM 6

Passion Fruit Tea



ALCOHOLIC DRINKS

Tiger Bottle

RM 20

Kirin Bottle

RM 24



ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY.

ALL PRICES SHOWN ARE SUBJECT TO 10% SERVICE CHARGE AND 6% SST

APPETISERS

ゴマQ

GOMA Q

Fresh Japanese cucumber with a homemade sesame dressing.

CHOICE OF:

ORIGINAL

SPICY 

RM 6

RM 7



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

SALMON BELLY SASHIMI (5pcs)

Fresh raw salmon belly slices.

RM 38

枝豆

EDAMAME

Boiled edamame with salt.

RM 11



サーモン明太サラダ

SALMON MENTAI SALAD

Grilled salmon bits on a bed of fresh salad drizzled with creamy Japanese Mentaiko mayonnaise.

RM 18



チキン南蛮

CHICKEN NANBAN

Deep-fried chicken cutlets coated with special Nanban and tartar sauce.

RM 18

APPETISERS



茹で餃子ポン酢

BOILED GYOZA WITH PONZU SAUCE

Boiled gyoza bathed in a tart and tangy Ponzu sauce with chilli oil.

RM 14



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)



スパイシーチキンカツパンズ

SPICY CHICKEN KATSU BUN

Boneless chicken dipped in spicy mayo sauce served in a fresh steamed bun.

RM 9

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 (1 pcs)

RM 18 (2 pcs)



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APPETISERS



シャカシャカフライドポテト
SHAKA-SHAKA POTATO FRIES

Served with your choice of seasoning, combine together with our potato fries and shaka-shaka!

CHOICE OF:

NORI SHIO
(Seaweed Salt)

PIRI KARA
(Spicy Salt)

RM 13



揚げたこ焼き
DEEP-FRIED TAKOYAKI

A classic Japanese snack! Savoury octopus dumplings served with Takoyaki sauce.

RM 13.90



イカ唐揚げ
IKA KARAAGE

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

RM 14.90



ソーセージ揚げ
LUNCHEON MEAT FRIES

Deep fried luncheon meat strips served with chili sauce.

RM 12.90

DONBURI RICE



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



炙り鮮明太ご飯
SAKE MENTAI RICE

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

RM 19



チキンカツ丼
CHICKEN KATSU DON

Steamed Japanese rice topped with deep-fried chicken cutlets served with dashi sauce and tartar sauce.

RM 15

特製白丸



SHIROMARU SPECIAL



EGAO SHIROMARU SPECIAL * Smaller Portion

These **Egao Ramen** options are served in smaller sizes.

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 38

特製白丸

EGAO SHIROMARU SPECIAL

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

Classic Hakata-style Ramen.

RM 27.90

白丸元味

SHIROMARU MOTOAJI

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

RM 29

白丸元味

EGAO SHIROMARU MOTOAJI

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

RM 22.90



SELECT NOODLE TEXTURE

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

特製赤丸



AKAMARU SPECIAL



EGAO AKAMARU SPECIAL * Smaller Portion

These EGAO Ramen options are served in smaller sizes.

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 40

赤丸新味

AKAMARU SHINAJI

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

RM 31

特製赤丸

EGAO 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 egg, kikurage, seaweed, bean sprouts and spring onions. A refined, modern Hakata-style Ramen.

RM 28.90

赤丸新味

EGAO AKAMARU SHINAJI

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

RM 23.90



SELECT NOODLE TEXTURE

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

特製からか



KARAKA SPECIAL



EGAO KARAKA SPECIAL * Smaller Portion

These Ego Ramen options are served in smaller sizes.

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 miso paste. Served with ultra-thin noodles, pork belly, salted soft-boiled eggs, spring onions, and seaweed.

Spicy with an addictive kick!

RM 42

からか麺

KARAKA-MEN

Original Karaka-men with its signature sweet and spicy Sze Chuan pepper-infused miso paste, cashew nuts, bean sprouts, spring onions and pork belly.

RM 33

特製からか

EGAO KARAKA SPECIAL

IPPUDO's original silky pork broth blended with a myriad of spices and its signature sweet and spicy Sze Chuan pepper-infused miso paste. Served with ultra-thin noodles, pork belly, salted soft-boiled eggs, spring onions, and seaweed.

Spicy with an addictive kick!

RM 29.90

からか麺

EGAO KARAKA-MEN

Original Karaka-men with its signature sweet and spicy Sze Chuan pepper-infused miso paste, cashew nuts, bean sprouts, spring onions, and pork belly.

RM 24.90



SELECT NOODLE TEXTURE

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



SELECT SPICY LEVEL

*Only available for Karaka Special and Karaka-Men

ORIGINAL	LEVEL 1	LEVEL 2	LEVEL 3

特製一風堂黑



特製一風堂黑

IPPUDO KURO SPECIAL

Thick, chewy noodles served with salted soft-boiled egg, 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 42

一風堂黑叉燒

IPPUDO KURO CHASHU

IPPUDO Kuro with BBQ pork belly.

RM 39

一風堂黑玉子

IPPUDO KURO TAMAGO

IPPUDO Kuro with salted soft-boiled egg.

RM 35



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.

RM 33

特製芳醇醬油



特製芳醇醬油

HOJUN SHOYU SPECIAL

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

RM 39

芳醇醬油叉燒

HOJUN SHOYU CHASHU

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

RM 36

芳醇醬油玉子

HOJUN SHOYU TAMAGO

Hojun Shoyu with salted soft-boiled egg.

RM 32



芳醇醬油

HOJUN SHOYU

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

RM 30

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 43

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 44



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 38

赤醤油

AKA SHOYU

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

RM 32



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 38

黒醤油

KURO SHOYU

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

RM 32

追加トッピング

EXTRA TOPPINGS



ねぎ
Spring onions
RM 3



のり
Seaweed (5pcs)
RM 4



もやし
Bean sprouts
RM 3



半熟うまみ玉子
Salted soft-boiled egg
RM 3.50



温泉卵
Poached egg
RM 3.50



メンマ
Bamboo shoots
RM 5



味キク
Flavoured
black fungus (Thick)
RM 4



味キク
Flavoured
black fungus (Thin)
RM 4



炙り
チャーシュー
Aburi pork
belly chashu
RM 9



豚バラ
チャーシュー
Simmered pork
belly chashu
RM 9

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 6



11AM - 5PM on WEEKDAYS ONLY (Excluding Public Holidays)

EGAO RAMEN COMBO SET

Our Egao Ramen Options are served in smaller sizes.

RM **28**
Only



**1 Main
+
1 Side**

Choose one (1) main



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro

Choose one (1) appetiser



Mini Salad



Dashimaki Egg Roll (3pcs)



IPPUDO Gyoza (3pcs)



Goma Q (Original)

Add-On Choices

Limited to choice of one (1) appetiser and one (1) drink only



Mentai Mayo Salad
+RM 12



Dashimaki Egg Roll
+RM 10



Deep-Fried Takoyaki
+RM 10



IPPUDO Hakata-Style Gyoza (5pcs)
+RM 10



Spicy Chicken Katsu Bun (2pcs)
+RM 15



Lemon Mint Soda
+RM 9

11AM - 5PM on WEEKDAYS ONLY (Excluding Public Holidays)

FULL BOWL RAMEN COMBO SET

RM **34**
Only

1 Main
+
1 Side

Choose one (1) main



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu

Choose one (1) appetiser



Mini Salad



Dashimaki Egg Roll (3pcs)



IPPUDO Gyoza (3pcs)



Goma Q (Original)

Add-On Choices

Limited to choice of one (1) appetiser and one (1) drink only



Mentai Mayo Salad
+RM 12



Dashimaki Egg Roll
+RM 10



Deep-Fried Takoyaki
+RM 10



IPPUDO Hakata-Style Gyoza (5pcs)
+RM 10



Spicy Chicken Katsu Bun (2pcs)
+RM 15



Lemon Mint Soda
+RM 9

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WEEKENDS & PUBLIC HOLIDAYS ONLY

FAMILY COMBO

(For 3 to 4 pax)

ADD-ON DRINK

Lemon
Mint Soda
RM 8.90



SET A

RM
118



- Two (2) Choices of Egao Ramen
- One (1) Choice of Rice
- Chicken Nanban
- Original Goma Q
- 2pcs IPPUDO Pork Buns
- 5pcs IPPUDO Hakata-Style Gyoza

SET B

RM
129



- Two (2) Choices of Egao Ramen
- One (1) Choice of Rice
- Chicken Nanban
- Original Goma Q
- 2pcs IPPUDO Pork Buns
- 5pcs IPPUDO Hakata-Style Gyoza
- 5pcs Salmon Sashimi

Egao Ramen Choices

**Our Egao Ramen options are smaller in size*



Egao Shiromaru
Special



Egao Akamaru
Special



Egao Karaka Special

Rice Choices



Sake Mentai Rice



Hakata Chashu Rice



Chicken Katsu Don

Kushi Katsu

Appetisers



RM10
Tamago Bacon
Katsu



RM8
Eringi Katsu



RM22
Truffle Salt Fries



RM12
Buta Bara Katsu



RM8
Negima Katsu



RM15
Corn Stick



RM12
Tebasaki Katsu



RM28
Crispy Tebasaki (6pcs)

Kanpai Hour All Day Long



1 glass 2 glasses 5 glasses

SUNTORY
PREMIUM MALT'S

RM33

RM52

RM115

CLASSIC
HIGHBALL

RM25

RM48

RM115



BEER FOR FREE



Ramen Combo Set



Edamame

Chicken Karaage

FREE

From **RM 53** onwards

- Shiromaru Special
- Akamaru Special
- Karake Special

Kushi Katsu Combo Set



Tebasaki Katsu

Buta Bara Katsu

Tamago Bacon Katsu

Negima Katsu

Eringi Katsu

FREE

RM 52

Tsukemen

つけ麺



À La Carte
RM 42⁺⁺

Set Meal
RM 49⁺⁺ Comes with a serving of Hakata-Style Gyoza (3pcs) & Coca-Cola

Tsukemen - Experience the Japanese Dipping Style Noodles!

A perennial favorite among our patrons, this Japanese summer ramen showcases Hiyamori Noodles served separately from the broth, inviting you to dip them into the soup, allowing you to relish the full umami experience. This ensures the noodles retain their finest texture and aroma.

The broth, an exquisite blend of our signature tonkotsu broth, is enhanced by the infusion of premium bonito. Paired with our special thick and chewy wholegrain noodles and succulent kakuni, this dish guarantees a distinctive and authentic ramen encounter brimming with rich flavors.

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 (tempura batter) into your Tonkotsu Soup.



02 Dip some noodles into the soup and slurp.



03 To enjoy the soup after finishing the noodles, request for wari-soup and pour before sipping.

Wari-soup: kombucha + hot water

