



## 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



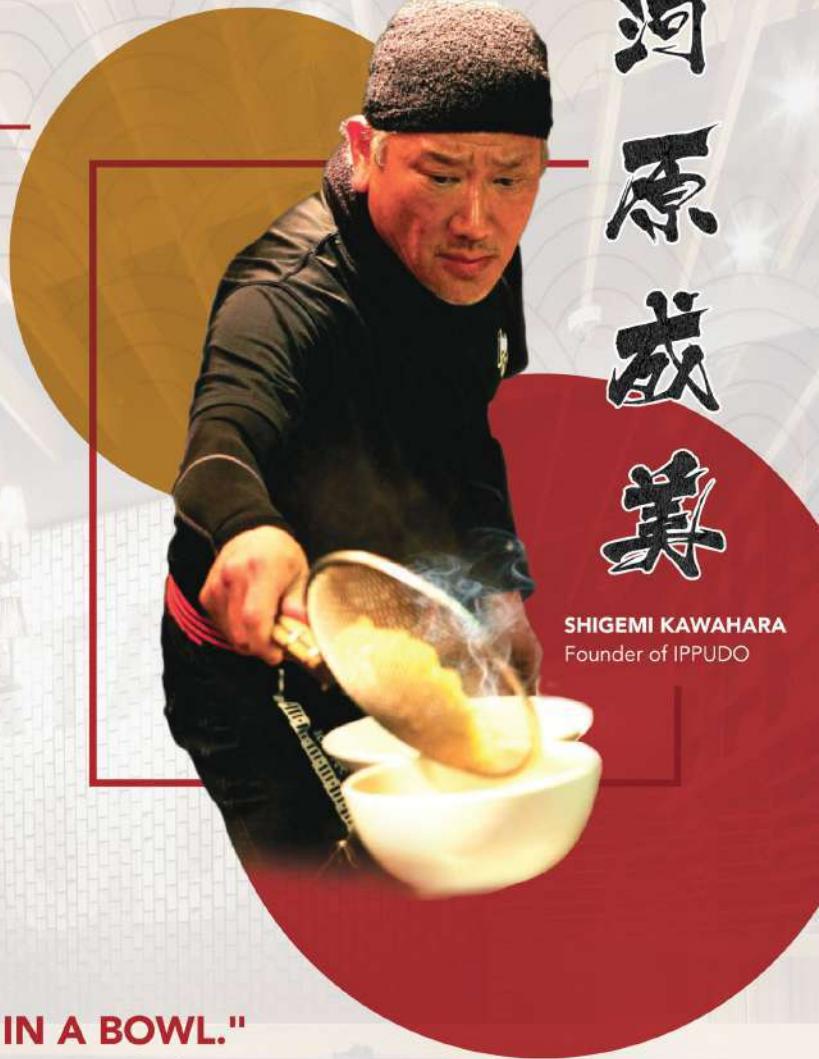
**2008**

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 flavours. These noodles are quintessential IPPUDO, boiled to al-dente, exuding the vibrant natural aroma and taste of wheat with each bite.



# CHASHU

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



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

IPPUDO'S SIGNATURE

特製  
白丸

## Shiromaru Special

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

Classic Hakata-style Ramen.

**RM39**

 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

## 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
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特製赤丸

特製 からか

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

## 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

特製一風堂黒

-  Tonkotsu broth
-  Thick noodle
-  IPPUDO special blended miso
-  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.

**RM39**

**Hojun Shoyu Regular**

**RM30**

 Chicken broth

 Shoyu sauce

 Thin noodle



**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.

 Mixed broth

 Thin noodle

**RM39**



## ADD-ON:

① Soy Sauce Egg (1pc)  
RM3.50



② Aburi Pork Belly Chashu  
RM9



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# 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.

**RM43**

 Mixed broth

 Infused sesame paste

 Thin noodle



**ADD-ON:**

1 Soki Meat  
RM10



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# 博多つけ麺

## Hakata Tsukemen

(Original / Spicy)

15-20  
Min

 Mixed broth

 Ultra-thick noodle  
(Chewy wholegrain noodle)

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**



### 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.



Wari-soup:  
kombucha + hot water

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

# まぜそば Mazesoba

15-20  
Min

A comforting Japanese dry noodle dish showcasing thick, chewy wholegrain noodles tossed in a rich, umami-packed minced pork miso. It is crowned with tender chicken breast, crispy gyoza skin crackers, a luscious poached egg, red onion, and golden crunchy pork lard, with a sprinkle of cashew nuts for a delicious twist.

**RM36**



Ultra-thick noodle  
(Chewy wholegrain noodle)

Tantan niku miso

Crispy pork lard

## 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.

-  Mushroom broth
-  Truffle paste and oil
-  Thin noodle

**RM39**



## ADD-ON:

1 Simmered pork belly chashu  
RM9



2 Bamboo Shoots  
RMS

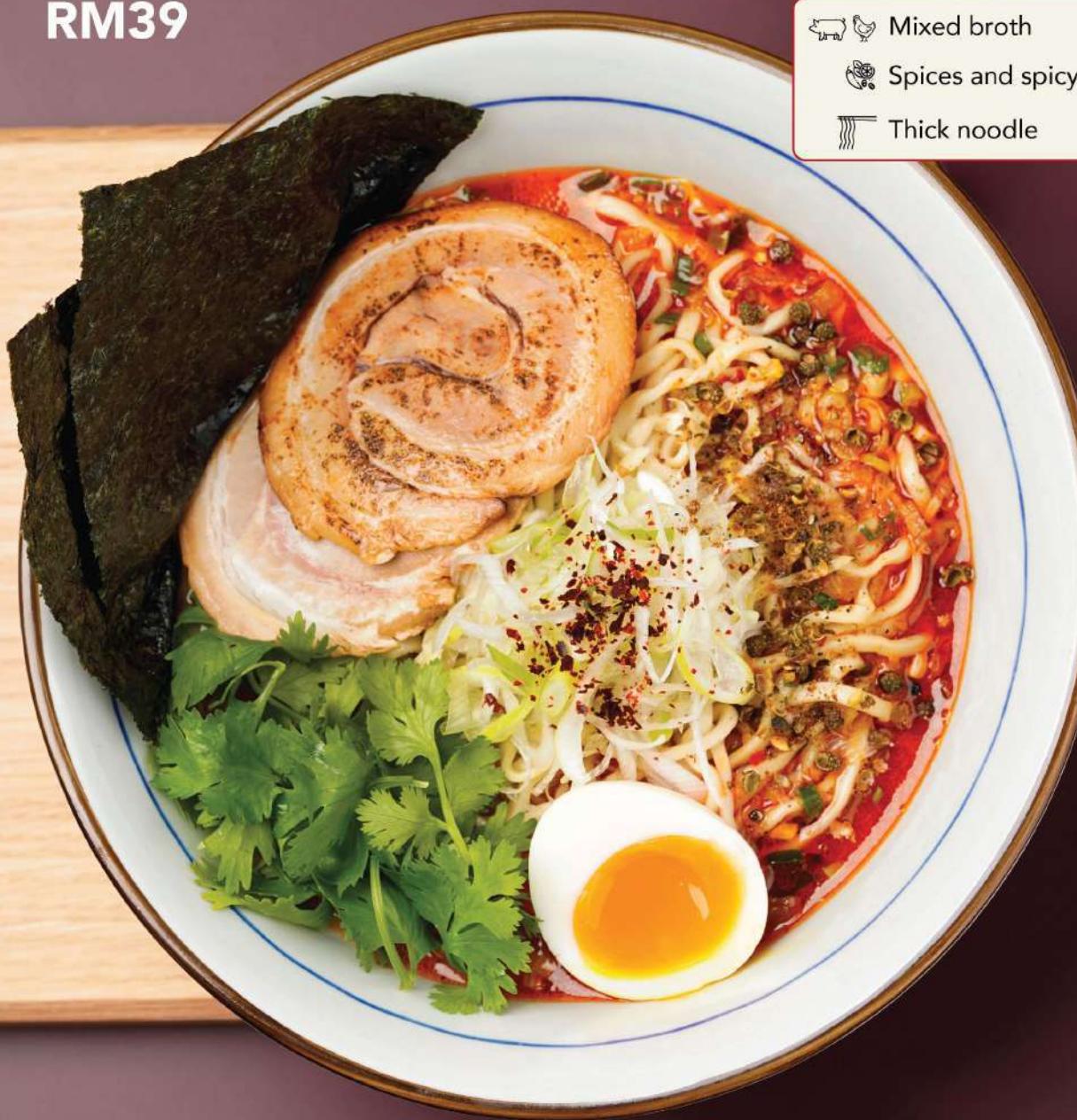


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# 麻辣豚骨ラーメン Mala Tonkotsu Ramen

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.

**RM39**



Mixed broth

Spices and spicy oil

Thick noodle



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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.

 Tonkotsu broth

 Dashi and fragrant oil

 Thin noodle

**RM40**



## ADD-ON:

① Coriander Leaves  
RM3



② Sautéed Prawn (2pcs)  
RM9



# Topping | 追加トッピング

ねぎ  
Spring Onions  
**RM3**



温泉卵  
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**



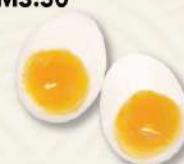
角煮  
Kakuni (2pcs)  
**RM9**



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**



ソーキ肉  
Soki Meat  
**RM10**



もやし  
Bean Sprouts  
**RM3**



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



とりつくね  
Chicken Tsukune (2pcs)  
**RM6**



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**



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.

**RM6**





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# Kushiyaki

# 串焼き



 <p>ニンニク串 Ninniku Kushi RM3.50</p>	 <p>オクラ串 Okra Kushi RM3.50</p>
 <p>エリンギ串 Eryngii Kushi RM4.00</p>	 <p>コーン串 White Corn Kushi RM5.00</p>
 <p>鳥ささみ串 Tori Sasami Kushi RM4.50</p>	 <p>鳥ねぎま串 Tori Negima Kushi RM4.50</p>
 <p>鳥皮串 Tori Kawa Kushi RM4.50</p>	 <p>鳥ハツ串 Tori Hatsu Kushi RM4.50</p>
 <p>ほんじり串 Bonbochi Kushi RM4.50</p>	 <p>手羽先串 Tebasaki Kushi RM5.00</p>
 <p>ベーコン卵串 Bacon Tamago Kushi RM7.00</p>	 <p>豚バラ串 Buta Bara Kushi RM5.00</p>
 <p>つくね串照り焼き Tsukune Kushi Teriyaki RM5.00</p>	

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## Grilled Dishes | 焼き物

### 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.

HALF **RM40**

WHOLE **RM78**



# Grilled Dishes | 焼き物

## 焼き鯖 GRILLED SABA

Grilled Mackerel.

CHOICE OF SHIOYAKI TERIYAKI

RM22



# Grilled Dishes | 焼き物



## ししやも焼き SHISHAMO YAKI

A whole grilled Shishamo fish, enjoyed in its entirety from head to tail, offering a crunchy texture and rich, smoky flavour.

RM13

## エイヒレ EIHIRE

A lightly grilled or seared dried stingray fin served with mayonnaise, shichimi pepper and a savoury soy-based sauce.

RM25



## たたみいわし TATAMI IWASHI

Shirasu (young sardines) dried into a large, mat-like sheet, offering a light, crispy treat with natural fish flavours and texture.

RM18

## Starters | 前菜



### トリュフ塩ポテト TRUFFLE SALT FRIES

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

RM25

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# Starters | 前菜

## 枝豆

### EDAMAME

Boiled edamame with salt.

BOILED

**RM11**

PEPPERON

**RM13**



## スパイシーもやし

### SPICY MOYASHI

Crunchy bean sprout paired with spicy minced pork, topped with crispy garlic chips and chives.

**RM7**



## ゴマQ

### GOMA Q

Fresh Japanese cucumber with a homemade sesame dressing.

ORIGINAL

**RM6**

SPICY

**RM7**



# Salad | サラダ

## カニミートサラダ CRAB MEAT SALAD

A generous serving of crab meat and sticks with fresh greens, cherry tomatoes, avocado, miso-wafu dressing and tobiko.

**RM28**



## スイカサラダ WATERMELON SALAD

A refreshing watermelon salad with cream cheese, cherry tomatoes, cucumber, nuts and a tangy mayo-vinegar dressing.

**RM19**

# Appetisers | アペタイザー

## カリカリ手羽先から揚げ CRISPY TEBASAKI

Deep-fried crispy chicken wings served with chili powder.

**RM23**



# Appetisers | アペタイザー

## コーンスティック CORN STICK

Deep fried corn sticks glazed with special sauce, sprinkled with fresh chives, yukari and parmesan cheese.

**RM14**



## 炙り明太だし巻玉子 DASHIMAKI MENTAIMAYO

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

**RM18**



**Bun | バンズ**

和牛バンズ  
**WAGYU BUN**

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

**RM25**



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!

**RM10**

# Gyoza | 餃子

## 一風堂博多一口餃子 IPPUDO HAKATA-STYLE GYOZA

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

5 PCS **RM15**

10 PCS **RM28**



## スパイシー麻辣餃子 SPICY MALA GYOZA

Boiled gyoza in spicy mala sauce with chili oil and flakes, topped with leek, sanshio seeds, and coriander.

**RM18**



## 明太餃子 MENTAI GYOZA

Savoury gyoza dumplings filled with creamy mentai mayo sauce for a tantalising fusion bite.

**RM17**

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## Hot Dishes | 溫かい食べ物

### 鉄板焼き鶏 CHICKEN TEPPAN

Tender boneless chicken with crunchy Japanese leek and onion, drizzled with a wasabi yuzu dressing.

RM29



### サイコロステーキ SAIKORO STEAK

Grilled rib-eye steak cubes on a hot plate with fried cabbage served with teppan sauce.

RM59

## Rice | ごはんもの

### 一風堂チャーハン IPPUDO FRIED RICE

IPPUDO classic fried rice with chashu and tobiko.

ORIGINAL

**RM21**

SPICY

**RM22**



### 博多チャーシューごはん HAKATA CHASHU RICE

Braised pork topped with an egg on rice with seaweed.

**RM16**

# HŌJICHA SOFT SERVE

ほうじ茶



Hōjicha Flavour RM7  
SERVED IN A CONE



Mixed Flavour RM7  
(Hokkaido Milk + Hōjicha)  
SERVED IN A CONE



Hokkaido Milk Flavour

RM6

ADD RM1 FOR CONE

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## DESSERT | デザート



### 1 ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

**RM22**

### 2 TIRAMISU CAKE

Layers of ladyfinger biscuits soaked in espresso, mascarpone cheese, whipped cream, egg yolks and dust with cocoa powder.

**RM18**



**SUNTORY  
PREMIUM MALT'S**

*The Ultimate Beer - Rich in flavour  
and elegant in aroma.*



# HAPPY HOUR



1 BOTTLE /  
GLASS

3 BOTTLES /  
GLASSES

5 BOTTLES/  
GLASSES

**TIGER**  
BEER BOTTLE

**RM 20**

**RM 45**

**RM 70**

**KIRIN**  
BEER BOTTLE

**RM 24**

**RM 57**

**RM 90**

**SUNTORY**  
PREMIUM MALT'S

**RM 26**

**RM 69**

**RM 110**

**EXCLUSIVE  
OFFER**  
PROMOTION PRICE  
**RM 18**

Every Tuesday & Thursday

## HIGHBALL | ハイボール



### ① CLASSIC HIGHBALL

1 Shot \_\_\_\_\_ RM26

2 Shots \_\_\_\_\_ RM43



## WHISKY | ウイスキー

### ② SUNTORY KAKUBIN

On The Rocks \_\_\_\_\_ RM29

Bottle \_\_\_\_\_ RM398

# JAPANESE COCKTAILS | ジャパニーズカクテル



## ① TEA CEREMONY — RM28

A vibrant mix of mandarin, jasmine chunks and passion fruit, paired with lemon, earl grey brew and Suntory whisky.

## ③ PEACHES IN GEORGIA — RM28

A sweet and tangy mix of elderflower white peach essence and sour apple, infused with lime, aromatic chamomile brew and Suntory whisky.

## ② BLOOD MOON — RM28

A refreshing blend of yuzu, red grapefruit, lemon and orange, complemented by soda and Suntory whisky.

## SPARKLING SAKE | スパークリング酒

### ① OZEKI HANAAWAKA

Combines sweetness and acidity that refresh as bubbles burst in your mouth.

250 ML

RM68

## SHOCHU | 烧酎

### ③ HALF MOON YUZU

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

Glass

RM29

Bottle

RM185



③



## HOUSE SAKE | ハウス酒

### ② Carafe 250ML (Warm/Cold)

RM45

Bottle 1.8L (Warm/Cold)

RM288

## UMESHU | 梅酒

### ④ HAKUTSURU GENSHU UMESHU

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

Glass

RM29

Bottle

RM185



②

## TEA SERIES | お茶シリーズ (Refillable)

## SOFT DRINKS | ソフトドリンク

	COCA-COLA RASA ASLI	RM7
	COCA-COLA ZERO SUGAR	RM7
	SPRITE	RM7
	SCHWEPPES SODA WATER	RM7
	IPPUDO MINERAL WATER	RM3

ICED GREEN TEA	RM5.50
HOT GREEN TEA	RM5.50
PASSION FRUIT TEA (Sachet)	RM9
CHAMOMILE TEA (Sachet)	RM9
JASMINE TEA (Sachet)	RM9
EARL GREY TEA (Sachet)	RM9

## FRESH JUICE | フレッシュジュース

ORANGE JUICE	RM18
APPLE JUICE	RM18
WATERMELON JUICE	RM18
APPLE + ORANGE JUICE	RM18
ORANGE + WATERMELON JUICE	RM18



## MOCKTAILS | モクテル

① LEMON MINT SODA	RM16
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An invigorating soda with a sparkling infusion of tangy lemons and fresh mint leaves.

② TROPICAL SPICE PUNCH	RM18
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A one-way ticket to a tropical paradise with creamy coconut, tangy lime, a sour kick from Assam boi, and aromatic curry leaves.

③ PINK GUAVA ROSE SODA	RM17
------------------------	------

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

④ THE SALVATION	RM18
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A vibrant citrus and floral medley with notes of citrusy grapefruit, yuzu, aromatic earl grey, peach and elderflower.

## SMOOTHIE | スムージー

### APPLE CUCUMBER \_\_ RM20

Refreshing blend of green apple & Japanese cucumber smoothie, topped with soft served and citrus slices.

### MANGO BANANA \_\_ RM20

Creamy smoothie with juicy mango chunks & banana, topped with soft serve and fresh fruit cubes.

### THREE BERRY \_\_ RM20

Tangy berry smoothie with raspberry extract and bits of strawberry & blueberry, topped with soft serve and berry bites.



\*Valid until 5pm Daily (Weekdays only, excluding Public Holidays)

## Egao Ramen Set

Our Egao Ramen options are served in smaller sizes

RM  
**35.90**

### Ramen Toppings



Appetiser Platter:

- Watermelon Su
- Fried Chicken
- Edamame

### Egao Ramen Choices

Choose One Egao Ramen



Shiromaru Motoaji

Akamaru Shinaji

Karaka-Men

## Teppan Delight Rice Set

RM  
**35.90**



Appetiser Platter:

- Watermelon Su
- Fried Chicken
- Edamame

### Teppan Dish Choices

Choose One Teppan Dish



Set A

Sanshio Tofu Teppan

Set B

Wasabi Yuzu Chicken Teppan

## Supreme Ramen Set

RM  
**39.90**



### Ramen Choices

Choose One Ramen

UPGRADE TO  
SPECIAL RAMEN +RM 9



Shiromaru Motoaji

Akamaru Shinaji

Karaka-Men



IPPUDO Kuro



Hojun Shoyu

### Appetiser Platter Choices

Choose One Appetiser Platter



Set A

- Goma Tofu
- Cheezy Fries
- Deep Fried Croquette
- Earl Grey Panna Cotta



Set B

- Goma Tofu
- Fried Chicken
- Fresh Mini Salad
- Earl Grey Panna Cotta



**ADD-ON RM9.90**

and enjoy any 1 Special Mocktail of your choice

(The Salvation, Lemon Mint Soda, Pink Guava Rose, Tropical Spice Punch)

# A Japan-Thai Affair

## Mix & Match

any two A Japan-Thai Affair appetisers  
or mocktails for **RM29++**

### Sunset Grapefruit Sparkler

A dazzling blend of grapefruit infused with yuzu and lemon, topped with ginger ale and finished with thyme.

**RM16++**



### Hire Katsu Bites

Crunchy fried pork tenderloin balls complemented by crisp vegetables, accompanied by our house-made spicy dressing on the side.

**RM18++**

! Warning: These bites burst with flavour and heat!



### Golden Flame Ebi Salad

A vibrant salad of juicy prawn meat tossed with mango sweetness, fresh coriander, tomatoes, roasted cashew nuts, crunchy cucumber and onions, finished with our spicy-tangy sauce.

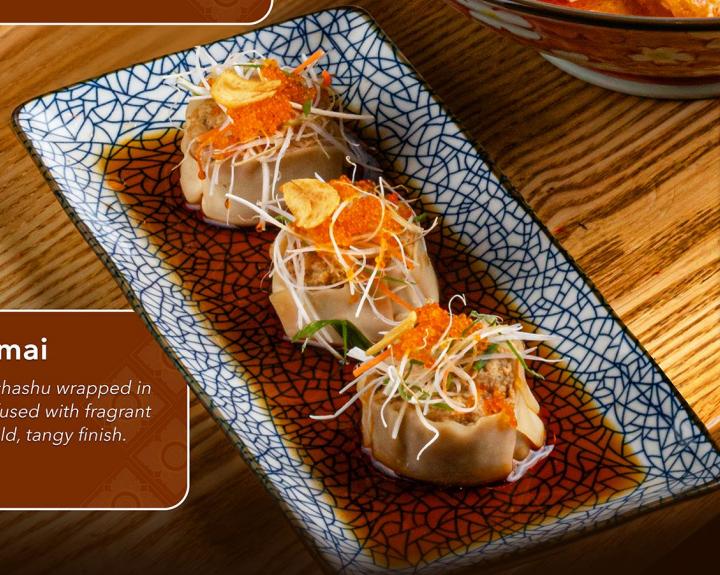
**RM18++**



### 'Ton' Yum Shumai

Juicy minced pork and chashu wrapped in delicate wonton skin, infused with fragrant Tom Yum spices for a bold, tangy finish.

**RM15++**



### 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++**

NON-HALAL

IPPUDO

MAISEN

# Brew & Bites

## SET B

Tiger Bottle + DASHIMAKI  
KUSHIKATSU (3pcs)

RM 25



## SET D

Tiger Bottle +  
Mini Tenderloin Katsu

RM 25



## SET A

Tiger Bottle + KUSHIYAKI  
(Buta Bara, Okra, Corn)

RM 28



## SET C

Tiger Bottle + CURRY  
CHEESE HARUMAKI

RM 28



## UPGRADE

Suntory Premium Malt's Gold  
OR Suntory Highball

+ RM6



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# KID'S MENU

Available For Children Age 12 And Below



IPPUDO

RM  
**22++**

## Shiromaru Motoaji (Half Portion)

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

MAiSEN

## Tenderloin Katsu Sandwich With Mini Katsu

RM  
**21++**



Only  
1 ADD-ON  
per order  
allowed

**ADD-ONS: RM7.90++ EACH**



Pan-Fried Gyoza (3 Pcs)  
With Orange Juice



French Fries  
With Orange Juice



Soft Serve  
With Orange Juice

o Hokkaido Milk  
o Hōjicha  
o Mix flavours