

## 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

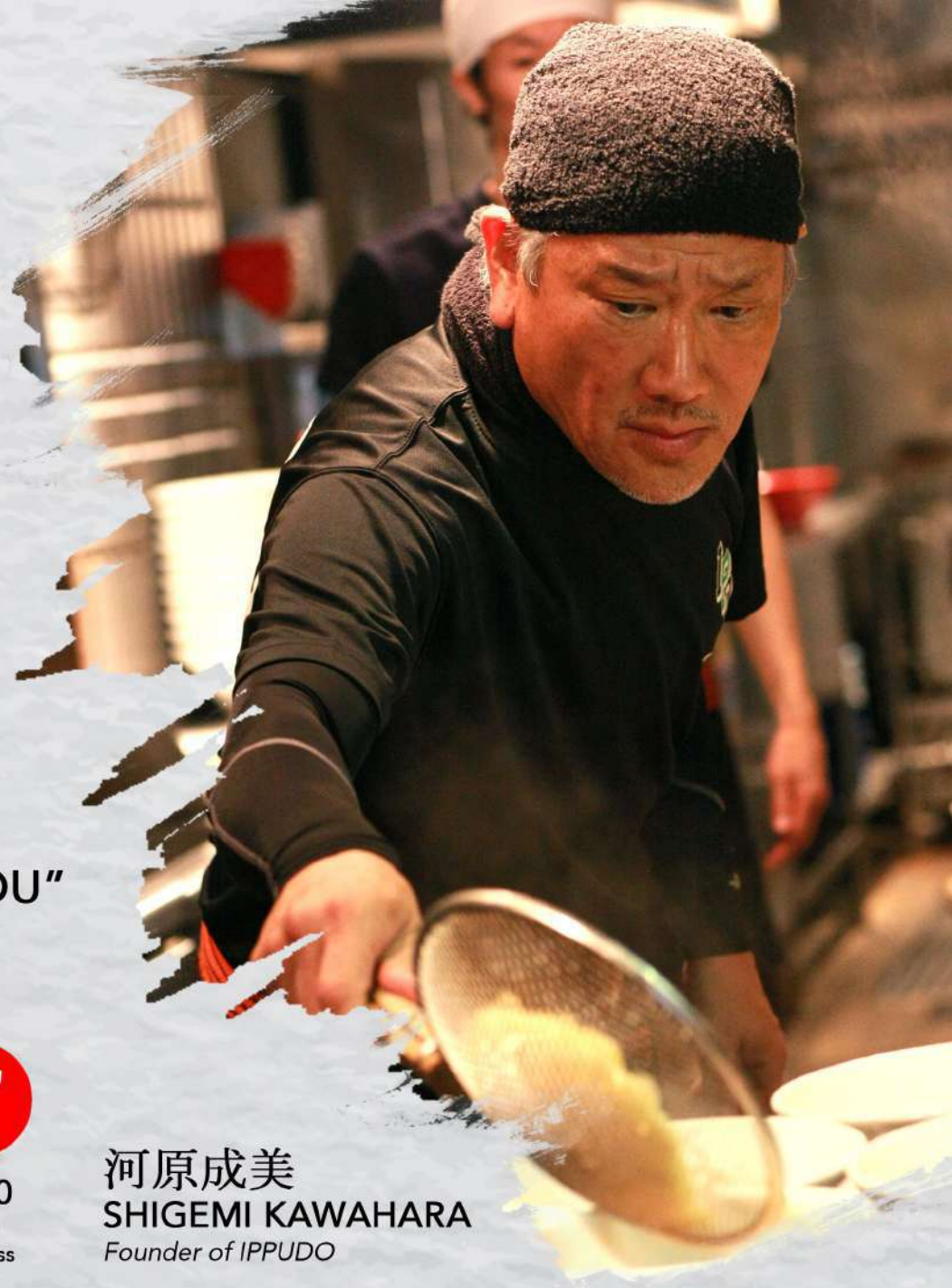
Our  
Adventure



2010

Our  
Success

河原成美  
SHIGEMI KAWAHARA  
Founder of IPPUDO





LEMON  
MINT SODA



### TEA (Refillable)

HOT GREEN TEA	RM 5.50
ICED GREEN TEA	RM 5.50
PASSION FRUIT TEA (SACHET)	RM 9
CHAMOMILE (SACHET)	RM 9
JASMINE TEA (SACHET)	RM 9

### FRESH JUICES

ORANGE	RM 18
APPLE	RM 18



PINK GUAVA ROSE SODA



TROPICAL SPICE PUNCH



## MOCKTAILS

LEMON MINT SODA	RM 16
PEACH PASSION FRUIT TEA	RM 15
PINK GUAVA ROSE SODA	RM 17
TROPICAL SPICE PUNCH	RM 18

## SOFT DRINKS

COCA-COLA RASA ASLI 	RM 7
COCA-COLA ZERO SUGAR 	RM 7
SPRITE 	RM 7
SODA WATER	RM 7
IPPUDO MINERAL WATER	RM 3

## ALCOHOLIC DRINKS

TIGER BOTTLE	RM 20
KIRIN BOTTLE	RM 24



PEACH PASSION FRUIT TEA





コーン天婦羅  
SWEET CORN TEMPURA

Crunchy tempura style sweet corn topped with our homemade mayonnaise and unagi sauce.

**RM 13**

枝豆  
EDAMAME

Boiled edamame with salt.

**RM 11**

ゴマQ  
GOMA Q

Fresh Japanese cucumber with homemade sesame dressing.

**RM 6** ORIGINAL

**RM 7** SPICY





刺身サーモンサラダ  
SALMON SASHIMI SALAD

Freshly sliced salmon served with assorted greens and Japanese dressing.

**RM 33**

トロサーモン刺身  
SALMON BELLY SASHIMI (5 Pcs)

Fresh raw salmon belly slices.

**RM 38**

サーモン刺身  
SALMON SASHIMI

Fresh raw salmon slices.

**RM 28 (5 Pcs)**

**RM 52 (10 Pcs)**

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

冷たい食べ物 | COLD DISHES





炙り明太出汁巻玉子  
DASHIMAKI EGG ROLL

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

**RM 16**



クリスピー餅  
CRISPY MOCHI

Fried mochi coated with a homemade sauce and topped with sesame seeds.

**RM 15**





チキン南蛮

### CHICKEN NANBAN

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

**RM 18**

サイコロステーキ

### SAIKORO STEAK

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

**RM 45**



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アペタイザー | APPETISERS





ラザニア餃子  
LASAGNA GYOZA

Deep-fried gyoza served with a poached egg in a tomato and cheese sauce.

**RM 27**

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)**





### 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**

### 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**



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一風堂特製バンズ | BUNS





揚げたこ焼き  
FRIED TAKOYAKI

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

**RM 16**

大手羽先唐揚げ  
IPPUDO SPECIAL FRIED CHICKEN WINGS

Juicy and tender chicken wings that are perfectly marinated in secret spices.

**RM 18**





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**

炙り鮭明太ご飯  
SAKE MENTAI RICE

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

**RM 19**

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**



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ご飯物 . 寿司 | RICE . SUSHI





一風堂チャーハン  
IPPUDO FRIED RICE

PORK

IPPUDO classic fried rice with chashu and tobiko.

**RM 21** ORIGINAL

**RM 22** SPICY 🌶️

CHICKEN

IPPUDO classic fried rice with chicken and tobiko.

**RM 19** ORIGINAL

**RM 20** SPICY 🌶️







# 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 38

## 白丸叉焼

### SHIROMARU CHASHU

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

RM 35

## 白丸玉子

### SHIROMARU TAMAGO

Shiromaru Motoaji with salted soft-boiled egg.

RM 31

## 白丸元味

### SHIROMARU MOTOAJI

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

RM 29



#### SELECT NOODLE TEXTURE

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



# 特製赤丸

## 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

## 赤丸叉焼

### AKAMARU CHASHU

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

RM 37

## 赤丸玉子

### AKAMARU TAMAGO

Akamaru Shinaji with salted soft-boiled egg.

RM 33

## 赤丸新味

### AKAMARU SHINAJI

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

RM 31



#### SELECT NOODLE TEXTURE

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



# 特製からか



## 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

## からか叉焼 KARAKA CHASHU

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

RM 39

## からか玉子 KARAKA TAMAGO

Karaka-men with salted soft-boiled egg.

RM 35

## 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



### SELECT SPICY LEVEL

ORIGINAL | LEVEL 1 | LEVEL 2 | LEVEL 3



### SELECT NOODLE TEXTURE

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



## 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 42

## 一風堂黒叉焼 IPPUDO KURO CHASHU

IPPUDO Kuro with BBQ pork belly.

RM 39

## 一風堂黒玉子 IPPUDO KURO TAMAGO

IPPUDO Kuro with salted soft-boiled egg.

RM 35

## 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 33



特製一風堂黒



# 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







特製赤醬油

## 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

赤醬油

## AKA SHOYU

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

RM 32

特製黑醬油

## 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

黑醬油

## KURO SHOYU

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

RM 32



醬油ラーメン



# 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, 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





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



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 9



炙り  
チャーシュー  
Aburi 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





抹茶アイス  
MATCHA ICE CREAM

Japanese green tea ice cream.

**RM 10**

黒胡麻アイス  
GOMA ICE CREAM

Japanese black sesame 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 in cocoa powder.

**RM 22**



From opening hours until 5pm on WEEKDAYS ONLY (Excluding Public Holidays)

## EGAO RAMEN COMBO SET

Our Ego Ramen Options are served in smaller sizes.

RM 28  
Only



1 Main  
+  
1 Side



### Choose one (1) main



Shiromaru Motoaji



Akamaru Shinaji



Karak-Men



IPPUDO Kuro

### Choose one (1) appetiser



Mini Salad



Dashimaki Egg Roll (3pcs)



IPPUDO Gyoza (3pcs)



Sweet Corn Tempura (3pcs)

From opening hours until 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



Karak-Men



IPPUDO Kuro



Hojun Shoyu

### Choose one (1) appetiser



Mini Salad



Dashimaki Egg Roll (3pcs)



IPPUDO Gyoza (3pcs)



Sweet Corn Tempura (3pcs)

### Add-On Choices

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



Watermelon Salad  
+RM 12



Dashimaki Egg Roll  
+RM 10



IPPUDO Pork Bun (2pcs)  
+RM 15



Sweet Corn Tempura  
+RM 8



IPPUDO Hakata-Style Gyoza (10pcs)  
+RM 20



The Salvation • Nature Nectar • Summer Breeze • Lemon Mint Soda  
+RM 9.90 per glass

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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 RM 9.90**

and enjoy any 1 Special Mocktail of your choice

- The Salvation
- Nature Nectar
- Summer Breeze
- Lemon Mint Soda

## SET B



RM  
**110**

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

## SET A



RM  
**96**

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



UPGRADE TO  
SPECIAL RAMEN +RM 9

## Main Course Choices



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu



Sake Mentai Rice



IPPUDO Fried Rice

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# KANPAI specials

## HAPPY HOUR



**TIGER**  
BEER BOTTLE

	1 bottle	3 bottles
<b>TIGER</b> BEER BOTTLE	RM 12.90	RM 36
<b>KIRIN</b> BEER BOTTLE	RM 16.90	RM 48
<b>SAPPORO</b> BEER BOTTLE	RM 16.90	RM 48
<b>SUNTORY</b> PREMIUM MALT'S BOTTLE	RM 18.90	RM 54

**KIRIN**  
BEER BOTTLE

RM 16.90 RM 48

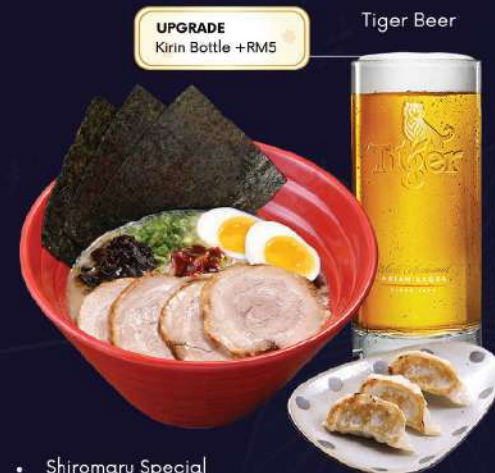
**SAPPORO**  
BEER BOTTLE

RM 16.90 RM 48

**SUNTORY**  
PREMIUM MALT'S BOTTLE

RM 18.90 RM 54

## Beer for FREE



UPGRADE  
Kirin Bottle +RM5

Tiger Beer

- Shiromaru Special
- Akamaru Special
- Karaka Special
- Kuro Special
- Hojun Shoyu Special

Hakata-Style  
Gyoza (3pcs)

RM 52





### Mentai Gyoza

N.P: RM18++

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



### Ebi Katsu Bun

N.P: RM18++

Fusion of crispy Ebi Katsu nestled in a fluffy bun, adorned with crisp greens, and drizzled with savoury mayo & tomato sauce.



### Tori Bara Salad

N.P: RM16++

Crisp mixed greens with succulent chicken strips, vibrant cherry tomatoes, and sweet dried apricots, all dressed in goma perfection.

## #MYIPPUDOVIPCLUB Exclusive Treats

Flash your IPPUDO membership & enjoy  
RM4.90++ per dish with every spend of RM120!

ONLY  
**RM4.90++**  
per dish



### Volcano Mashed Potato

N.P: RM19++

Indulgent mashed potatoes with melty cheese topped with kani, tobiko, broccoli and a drizzle of teriyaki.



### Tom Yam Ebi Fried Rice

N.P: RM21++

Fragrant fried rice infused with spicy and tangy tom yam flavours, crowned with succulent shrimps for a zesty fusion delight.

\*All prices shown are subject to 10% service charge and 6% SST.  
\*All images shown are for illustration purposes only.



# SUMMER MOCKTAILS

## Nature Nectar <sup>RM</sup>16

*A sparkling fusion of salted calamansi with green apple, zesty assam boi, and lychee jelly highlights.*



## The Salvation <sup>RM</sup>17

*A vibrant citrus and floral medley with notes of citrusy grapefruit, yuzu, aromatic earl grey, peach and elderflower.*



## Summer Breeze <sup>RM</sup>16

*A perfectly balanced and invigorating blend infused with the essence of mango, peach, and calming chamomile.*



# 麻辣豚骨拉麵

## MALA TONKOTSU RAMEN

Traditional tonkotsu infused with chicken broth meets the fiery allure of Sichuan 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.

RM 38



# まぜそば



## MAZESOBA

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, and golden, crunchy pork lard, with a sprinkle of cashew nuts for a delicious twist.

RM 36

### HOW TO EAT MAZESOBA



01 Squeeze the lime



02 Mix well



03 Pour the pork lard

## NANKOTSU TANTANMEN

A renowned Hakata delicacy featuring tender pork soft bone 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.

RM 42

# 軟骨担々麵







## 黑松露拉麵

### 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.

RM 39

## 横滨家系豚骨

### 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.

RM 36





# 函館塩ラーメン

## HAKODATE SHIO RAMEN

This Hokkaido-style ramen features a clear and fragrant broth enhanced with chicken and fish, complemented by tender chicken breast chashu, perfectly sautéed scallops, and other exciting toppings.

RM 38



海老豚骨  
トムヤム

## 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.

RM 40



# 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.