河原成美
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	1995	2005	2008	2010
Our Beginning	**Our Recognition**	**Our Achievement**	**Our Adventure**	**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 centre of the chashu. This is the "repeated simmering process" uniquely created by IPPUDO. It has a pleasant, chewy texture that melts in your mouth.

黒豚
KUROBUTA SERIES
主題

Premium Black Pig

Kurobuta pork comes from a premium black pig breed traditionally raised in natural, pastoral environments. Known for its fine marbling and rich flavour, the meat develops exceptional tenderness and natural sweetness. Highly regarded for its quality, kurobuta pork is widely used in premium culinary dishes.

黒豚ラーメン

KUROBUTA RAMEN

Ramen topped with artfully layered Kurobuta pork slices, served in enriched tonkotsu broth infused with delicate chicken flavours, and crowned with a shoyu-zuke pasteurized raw egg for a luxurious finish.

RM49

黒豚ヒレかつセット

KUROBUTA TENDERLOIN KATSU SET

This exceptional combination features succulent Kurobuta pork known for its unparalleled tenderness, marbling and depth of flavour. Fried to golden perfection, it is served with rice and an assortment of delectable side dishes.

RM59

黒豚ソース

Kurobuta Sauce

黒豚专用酱汁

It is made with our very own Karakuchi Sauce, delicately combining rich japanese spices with fresh apples for a sweeter finish.

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

黒豚トントロ

JOWL KUROBUTA

Rich, tender Kurobuta pork jowl with a buttery melt in your mouth texture.

RM42

黒豚肩ロース

NECK COLLAR KUROBUTA

Juicy, well-marbled Kurobuta pork neck collar with a deep umami flavour.

RM42

黒豚ソーセージ

KUROBUTA SAUSAGES

Juicy, flavourful Kurobuta pork sausages, served with crisp salad, potato wedges and a side sauce.

RM19

串焼き

黒豚バラ

KUROBUTA PORK BELLY

Juicy, Kurobuta pork belly skewered and grilled to perfection.

RM10

黒豚ゲタカルビ

KUROBUTA RIBS FINGER

Tender Kurobuta pork rib fingers, expertly grilled to perfection.

RM15

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

KUSHIYAKI
串焼き

ぎんなん
GINNAN RM3.50
Ginkgo Nuts

ニンニク串
NINNIKU RM3.50
Garlic

オクラ串
OKRA RM3.50
Ladies Fingers

エリンギ
ERYNGII RM4
King Oyster Mushrooms

ねぎま
NEGIMA RM4.50
Chicken Thigh with Japanese Leeks

アボカドベーコン
AVOCADO BACON RM6
Avocado wrapped with Bacon slices

エノキ巻き
ENOKI-MAKI RM5
Enoki and Spring Onion wrapped with Pork Belly slices

豚バラ
BUTA BARA RM5
Pork Belly

手羽先
TEBASAKI RM5
Chicken Wings

白とうもろこし
WHITE CORN RM5
Corn

塩玉子ベーコン
SHIO TAMAGO BACON RM7
Flavoured eggs with Bacon slices

砂糖がけポークベーコン
PORK BACON WITH CASTER SUGAR RM7
Crispy pork bacon lightly coated with caster sugar

ぎゅうにく
GYU RM10
Beef

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

KUSHIKATSU
串揚げ

出汁巻き串揚げ

DASHIMAKI KUSHIKATSU

Deep-fried homemade Japanese rolled omelette.

RM5

海老となす串揚げ

EBI NASU KUSHIKATSU

Deep-fried prawn and eggplant.

RM9

ヒレ串揚げ

TENDERLOIN KUSHIKATSU RM6

Deep-fried pork tenderloin.

豚バラ串揚げ

PORK BELLY KUSHIKATSU RM6

Deep-fried pork belly.

ヒレ肉ときのこ串揚げ

TENDERLOIN MUSHROOM KUSHIKATSU RM6

Deep-fried pork tenderloin and mushroom.

鶏串揚げ

CHICKEN KUSHIKATSU RM5

Deep-fried chicken.

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

STARTERS
前菜

ゴマQ
GOMA Q
Fresh japanese cucumber with a homemade sesame dressing.

CHOICE OF Original Spicy

RM12

枝豆
EDAMAME
Boiled edamame with salt.

RM13

揚げ出し豆腐
AGEDASHI TOFU
Silken tofu in dashi, topped with assorted vegetables and garnishes.

RM13

キャベツコールスロー
CABBAGE COLESLAW
Fresh shredded cabbage tossed in a light, creamy dressing.

RM10

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

SALAD
サラダ

クリスピーベーコンサラダ

CRISPY POTATO SALAD — RM22

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

カニカマときゅうりのサラダ

KANIKAMA CUCUMBER SALAD (MINI PORTION)

Refreshing salad made with chilled kanikama and crisp cucumber slices, tossed in a light Japanese dressing for a clean, delicate taste.

RM12

かつサラダ

PORK KATSU SALAD (MINI PORTION)

Crispy breaded pork cutlet sliced and served atop a bed of fresh greens, enhanced with a flavourful house-made dressing.

RM18

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

SUSHI TACO
寿司ロール

サーモンロール
SALMON
Fresh salmon with crisp vegetables and creamy mayo.
RM10

うなぎロール
UNAGI
Sweet grilled eel paired with crunchy vegetables and mayo.
RM10

カニマヨロール
KANI MAYO
Sweet crabstick salad with cucumber and tobiko.
RM9

照り焼きチキンロール
CHICKEN TERIYAKI
Juicy teriyaki chicken with fresh cucumber and mayo.
RM8

チャーシューロール
CHASHU
Tender pork chashu with crisp cucumber and mayo.
RM8

海老天ロール
EBI TEMPURA
Crispy ebi tempura with cucumber, mayo, and tobiko.
RM9

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

SASHIMI
刺身

サーモン刺身
SALMON SASHIMI
Fresh raw salmon slices.
RM45 (5pcs)
RM82 (10pcs)

トロサーモン刺身
SALMON BELLY SASHIMI
Fresh raw salmon belly slices.
RM55

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

BUN & SANDO
バンズとサンド

ヒレかつサンド
TENDERLOIN KATSU SANDO
Pork tenderloin in MAiSEN's signature sauce and breadcrumbs, nestled between soft, fluffy white bread.

RM15

だし巻き玉子かつサンド
DASHIMAKI KATSU SANDO
Japanese rolled omelet fried to golden perfection with MAiSEN's signature breadcrumbs, nestled between soft, fluffy white bread.

RM13

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.

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

スパイシーチキンバンズ
SPICY CHICKEN KATSU BUN
Fluffy steamed bun paired with crunchy, spicy chicken and savoury-sweet sauce.

RM12

海老真薯かつバンズ
EBI SHINJO KATSU BUN
Fluffy steamed bun paired with golden-fried shrimp and savoury-sweet sauce.

RM15

鰻かつバンズ
UNAGI KATSU BUN
Fluffy steamed bun paired with deep-fried unagi, complemented with savoury-sweet sauce.

RM18

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

TAMAGO
玉子

かつ巻き玉子
TAMAGO KATSU MAKI
Pork cutlet encased within a delicate, fluffy tamago roll, offering a delightful contrast of silkiness.

RM22

トリュフ茶碗蒸し
TRUFFLE CHAWANMUSHI
Steamed egg custard with crabmeat, prawns, ginkgo nut, shiitake mushrooms, baby corn and truffle oil topped with tobiko in a light and savoury sauce.

RM18

出汁巻玉子 黒トリュフソースがけ
DASHIMAKI TRUFFLE
Homemade Japanese omelette topped with truffle cream sauce.

RM28

チーズ入り出し巻き玉子
DASHIMAKI TAMAGO WITH CHEESE
Traditional Japanese rolled omelette with creamy melted cheese.

RM12

玉子かつカニカマ明太マヨ
TAMAGO KATSU WITH KANIKAMA MENTAIMAYO
Crispy egg fried to golden perfection, topped with crab stick mentaiko mayonnaise.

RM10

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

GYOZA
餃子

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!

RM15 (5 PCS)
RM28 (10 PCS)

海老真薯餃子揚げ

EBI SHINJO GYOZA AGE

Prawn-filled dumplings golden-fried to perfection, paired with tartar sauce.

RM18

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

APPETISER
アペタイザー

チーズスティックかつ
CHEESE STICK KATSU
Crispy roll stuffed with melted cheese, coated in signature breadcrumbs, and served with orange marmalade sauce.

RM17

コーン天婦羅
SWEET CORN TEMPURA
Lightly battered deep-fried corn topped with paprika seasoning.

RM15

コーンコロッケ
SWEET CORN CROQUETTE
A crispy golden croquette filled with creamy mashed potato blended with sweet corn, offering a warm and comforting bite.

RM9

トリュフ塩ポテト
TRUFFLE SALT FRIES **RM22**
Perfectly crisp fries tossed with truffle oil, truffle salt and fresh herbs.

ポテトコロッケ (豚肉)
PORK POTATO CROQUETTE
Crispy croquette filled with tender minced pork and mashed potatoes, coated in golden breadcrumbs and fried to perfection.

RM13

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

APPETISER
アペタイザー

チキン南蛮
CHICKEN NANBAN
Deep-fried chicken cutlets coated with special nanban and tartar sauce.

RM22

からし風味クリスピーチキン
CRISPY MUSTARD CHICKEN
Oven-baked boneless chicken coated in a tangy mustard sauce.

RM20

鶏からあげ
CHICKEN KARAAGE
Tender and juicy bite-sized chicken, served with tartar sauce.

RM13

カリカリ手羽先から揚げ
CRISPY TEBASAKI
Deep-fried crispy chicken wings served with chilli powder.

RM28

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

APPETISER
アペタイザー

ビーフソーセージ
BEEF SAUSAGES
Juicy, flavourful beef sausages, served with crisp salad, potato wedges and wasabi mayo sauce.

RM22

うなぎチーズ巻き
UNAGI CHEESE WRAP
Tender unagi wrapped in fresh oba leaf and crispy spring roll skin, paired with melted cheese and crispy fried egg bits.

RM22

桜えびお好み焼き
SAKURA EBI OKONOMIYAKI
Savoury Japanese pancake with sakura ebi, chives, and plum mayonnaise, topped with bonito flakes and paired with spicy chilli paste.

RM18

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

APPETISER
アペタイザー

鯛かつコールスロー添え

SEA BREAM WITH COLESLAW

Deep-fried sea bream cutlet with a tender, flaky texture, paired with refreshing cabbage coleslaw for a light and balanced dish.

RM25

豚チーズロールかつ

BUTA CHEESE ROLL KATSU

Juicy pork rolled with creamy melted cheese, coated in breadcrumbs, and deep-fried to a crisp golden finish.

RM16

海老真薯かつ

EBI SHINJO KATSU

Golden-fried katsu with a juicy prawn filling.

RM19

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

GRILLED DISH
焼き物

鰻のかば焼き
UNAGI KABAYAKI
Grilled eel with teriyaki sauce served with a side of pickled red radish in a beet root, yuzu and lemon marinade.

RM58 (Half)
RM98 (Whole)

イカの姿焼き
IKA SUGATAYAKI
Grilled whole squid served with mayonnaise and chilli powder.

RM32

豚バラ塩焼き
SALT-GRILLED BUTA BARA
Thick-cut pork belly seasoned simply with salt and grilled over high heat, served with crisp salad and grain mustard sauce.

RM28

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

GRILLED DISH
焼き物

スズキソルティエッグソース
SEA BASS WITH SALTED EGG
Delicately deep-fried sea bass collar enhanced with a luscious salted egg sauce for a refined umami finish.

RM29

サーモンカマソルティエッグソース
SALMON COLLAR WITH SALTED EGG
Deep-fried salmon collar with naturally rich, fatty meat, topped with a creamy salted egg sauce for an indulgent finish.

RM29

塩サバ焼き
GRILLED SABA
Grilled mackerel.

CHOICE OF **Shioyaki** **Teriyaki**

RM29

鮭兜焼き
GRILLED SALMON HEAD
Salmon head grilled to perfection.

CHOICE OF **Shioyaki** **Teriyaki**

RM29

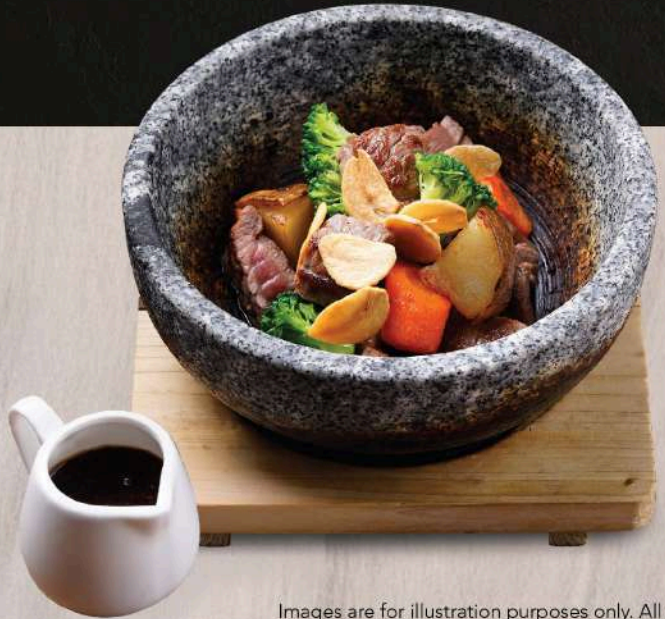
Images are for illustration purposes only. All prices shown are subject to prevailing taxes.

GRILLED DISH
焼き肉

WAGYU TOBANYAKI 和牛陶板焼き

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

RM188 (100G)
RM358 (200G)
RM798 (500G)



アンガスサイコロステーキ

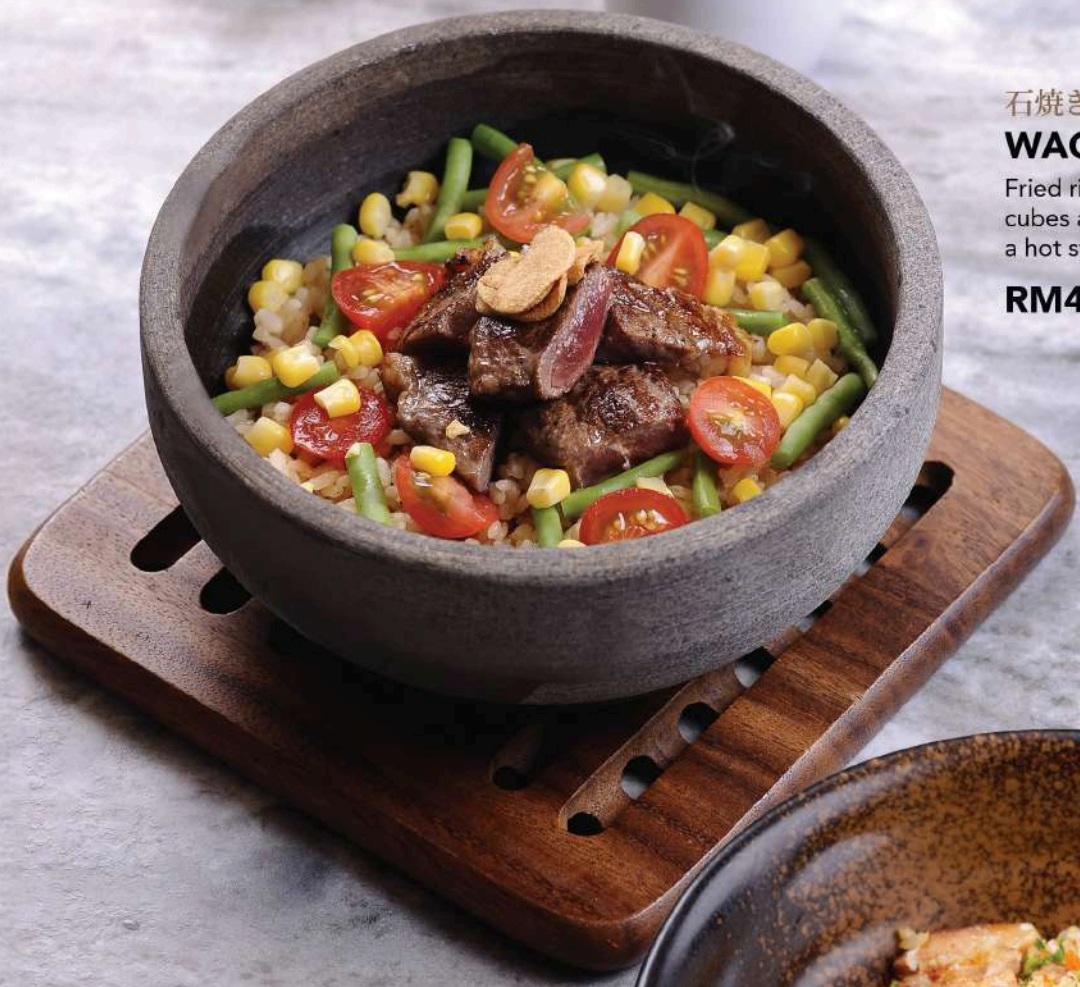
ANGUS SAIKORO STEAK

Tender Angus rib-eye steak cubes grilled to perfection and served on a hot plate with carrot, broccoli, and teppan sauce.

RM59

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

RICE
ご飯もの



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.

RM48

一風堂チャーハン

IPPUDO FRIED RICE

IPPUDO classic fried rice with chashu and tobiko.

Original **RM21** Spicy **RM22**

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

特製白丸

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

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	NORMAL	HARD	VERY HARD
やわ	ふつう	カタ	バリカタ

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

IPPUDO'S SIGNATURE

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.

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	NORMAL	HARD	VERY HARD
やわ	ふつう	カタ	バリカタ

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

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	NORMAL	HARD	VERY HARD
やわ	ふつう	カタ	バリカタ

Choose your spice level

ORIGINAL	LEVEL 1	LEVEL 2	LEVEL 3

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

IPPUDO'S SIGNATURE

特製一風堂黒

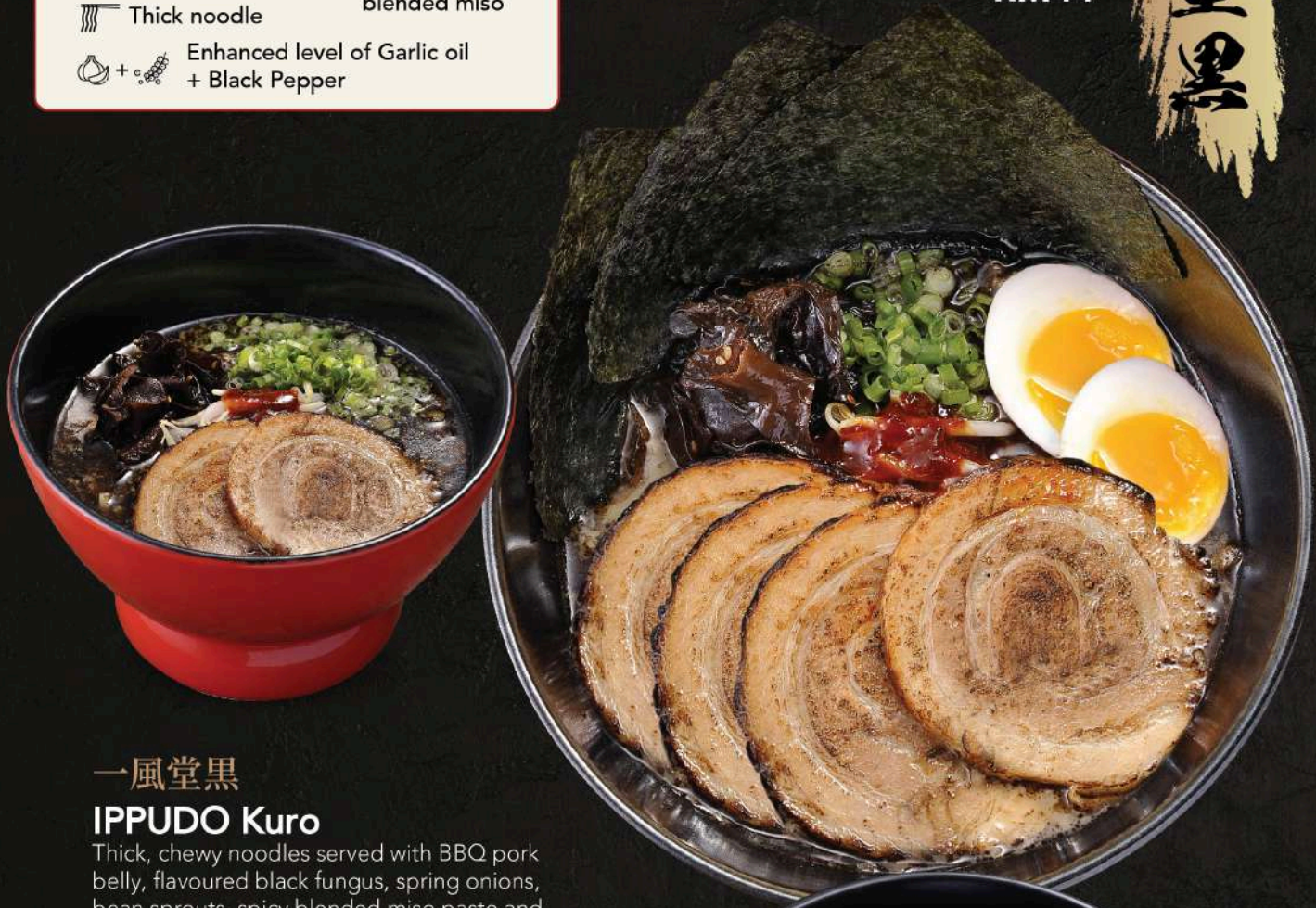
IPPUDO Kuro Special

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 fragant 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

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

特製芳醇醤油
Hojun Shoyu Special

Featuring a special chicken broth in a rich shoyu stock, this dish is served with tender chicken chashu, savoury chicken tsukune, thin noodles, salted soft- boiled egg, bamboo shoots, spinach, leeks, narutomaki, and seaweed.

RM39

- Chicken broth
- Shoyu Sauce
- Thin noodle

Hojun Shoyu Regular
RM30

ADD-ON:

1. Chicken Chashu (3pcs) **RM6**

2. Chicken Tsukune (2pcs) **RM6**

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

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 chilli 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

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

軟骨担々麺
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 chilli flakes and fragrant chilli oil, topped with silky Hanjuku Tamago. A masterful blend of heat, texture, and umami.

RM43

- Mixed broth
- Infused sesame paste
- Thin noodle

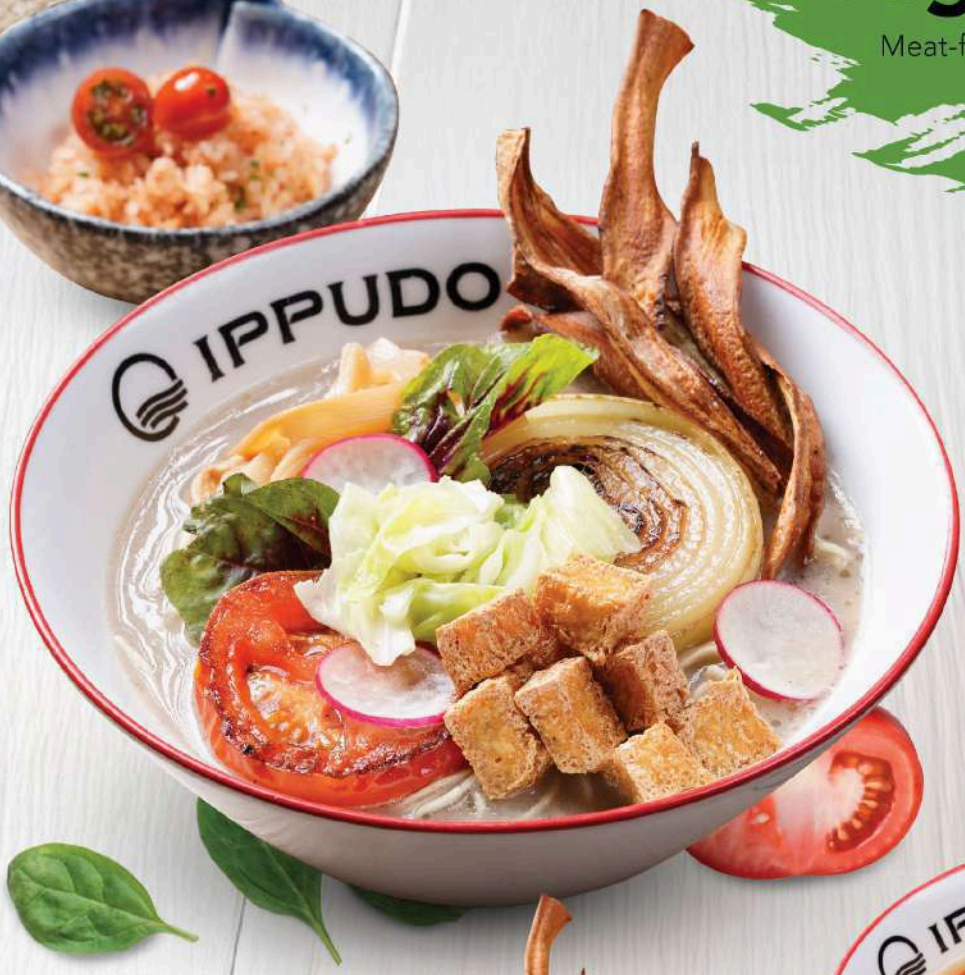
ADD-ON:

1. Soki Meat
   RM10

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

ベジラーメン
Veggie Ramen

Meat-free ramen in rich mushroom broth, offered in a selection of flavours.



クラシックベジラーメン
CLASSIC VEGGIE RAMEN

Aromatic mushroom broth finished with truffle oil, topped with assorted vegetables, fried tofu and gobo, served with mini tomato rice.

RM32

モダンベジラーメン
MODERN VEGGIE RAMEN

A contemporary ramen with truffle infused mushroom-based broth and aka miso, served with assorted vegetables, fried tofu, gobo and mini tomato rice.

RM33

スパイシーベジラーメン
SPICY VEGGIE RAMEN

Fiery mushroom broth with karaka miso, truffle and a hint of sansho spice, served with fried tofu, crispy gobo, cashews and mini tomato rice.

RM35

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

JAPANESE HIGHBALL HISTORY

Highball was first popularized in 1950's as Suntory introduced this serve as a way to bridge a traditional Western way of drinking the spirit with a quintessentially Japanese whisky that was both more appealing to the local palates and felt more refreshing.

Torys Bar were popular at this time and provided a stage for enjoying the highball culture in a highly social setting.

In 2008, after the downtrend of interest in whisky, Suntory was instrumental in re-igniting the public desigre for whisky through Highball - by reintroducing the Highball to a new generation of drinkers who were looking for an authentic way to connect with Japan's past.

THE FOUNDING HOUSE OF JAPANESE WHISKY

Embodying the beliefs of founder Shinjiro Torii, Suntory Japanese Whisky exists to "enrich people's lives" by offering products and experiences rooted in the three pillars:

- *Inspired by Harmony with Japanese Nature (WA)*
- *Elevated by Japanese Craftmanship (Monozukuri)*
- *Enjoyed as Authentic Japanese Cultural Experience (Omotenashi)*

PERFECT SERVE
SUNTORY KAKUBIN HIGHBALL

We craft every glass with discipline and spirit. Here, we follow a special code to create a truly perfect highball. Enjoy the craft. Feel the lifestyle.

1 LEMON

Squeeze a lemon wedge and drop into the mug.

2 ICE

Fill mug up with ice to the brim.

NINJA ICE

Invisible in the liquid. Crystal-clear. Slow-melt.

忍者アイス

3 KAKUBIN

1 Part Whisky, 4 Part Soda.

TIP

Chill Whisky, Soda & Mug in advance for optimal refreshment.

4 1 STIR & SERVE

Stir lightly once and gently lift the stirrer. Serve.

DO YOU KNOW?

1. *Rest your thumb on the subtle indentation atop the handle - designed to fit perfectly.*

2. *Exactly 1 Part mark when filled with ice.*

HIGHBALL FOOD PAIRING

Suntory Whisky KAKUBIN

The highball is the perfect serve with your meal occasions. Cleansing the palate and allowing the tongue to reset, the refreshing yet subtle flavour profile of the Suntory Kakubin Highball makes it the perfect accompaniment.

The first outlet in Malaysia and Southeast Asia to receive the Quality Highball Certification from Suntory Global Spirits.

QUALITY HIGHBALL

SUNTORY WHISKY KAKUBIN
Kakubin Whisky / Soda / Ninja Ice Cube

1 GLASS	RM29
2 GLASSES	RM55
5 GLASSES	RM115

JIM BEAM WHITE
Jim Beam / Soda / Ninja Ice Cube

1 GLASS	RM27
2 GLASSES	RM50
5 GLASSES	RM108

角ハイボール

HIGHBALL TOWER (2L)

The Original Japanese whisky that is delicate and bright with slightly fruity aroma, rich flavour and pleasantly dry finish.

Serves up to **10** glasses

RM198

≈RM19.80 per glass

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

SUNTORY HIGHBALL

	1 GLASS	2 GLASSES	5 GLASSES
HIBIKI JAPANESE HARMONY *Hibiki Whisky / Soda / Ninja Ice Cube*	RM49	RM95	RM215
HAKUSHU DISTILLER'S RESERVE *Hakushu Whisky / Soda / Ninja Ice Cube*	RM49	RM95	RM215
YAMAZAKI DISTILLER'S RESERVE *Yamazaki Whisky / Soda / Ninja Ice Cube*	RM49	RM95	RM215
TOKI SUNTORY WHISKY *Toki Whisky / Soda / Ninja Ice Cube*	RM30	RM57	RM120
ROKU JAPANESE GIN *Roku Gin / Soda / Ninja Ice Cube*	RM32	RM58	RM128

The ice disappears inside the highball.
*That's why it's called **Ninja Ice Cube**!*
ADD-ON RM3/piece

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

COCKTAILS HIGHBALL

	1 GLASS	2 GLASSES	5 GLASSES
YUZU HIGHBALL *Kakubin Whisky /Yuzu / Pineapple Soda / Ninja Ice Cube*	RM35	RM65	RM145
UMESHU HIGHBALL *Kakubin Whisky / Umeshu / Apple Soda / Ninja Ice Cube*	RM35	RM65	RM145
ICHIGO HIGHBALL *Kakubin Whisky / Strawberry / Mojito / Lemon Soda / Ninja Ice Cube*	RM35	RM65	RM145
MOMO HIGHBALL *Kakubin Whisky / Peach / Soda / Ninja Ice Cube*	RM35	RM65	RM145

*The ice disappears inside the highball. That's why it's called **Ninja Ice Cube**!*

ADD-ON RM3/piece

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

SUNTORY WHISKIES

	SINGLE SHOT	DOUBLE SHOTS	1 BOTTLE
KAKUBIN 角瓶 *The Original Japanese whisky that is delicate and bright, with slightly fruity aroma, rich flavour and pleasantly dry finish.*	RM29	RM55	RM298
TOKI SUNTORY WHISKY 季 *A bright and silky Japanese whisky with refreshing notes of green apple and grapefruit, gentle sweetness and a subtly spicy finish.*	RM30	RM57	RM320
CHITA GRAIN WHISKY 知多 *Silky and mellow grain whisky with notes of blossoming rose, soft vanilla sweetness and light oak.*	-	-	RM498
HIBIKI JAPANESE HARMONY 響 *The paragon of Japanese Whisky, seductive and blossoming with harmonious flavour and elegant balance of fruit, honey and subtle oak.*	RM46	RM88	RM968
HAKUSHU DISTILLER'S RESERVE 白州 *A refreshing and citrusy Japanese whisky expression, from the mountains surrounding Hakushu.*	RM46	RM88	RM968
YAMAZAKI DISTILLER'S RESERVE 山崎 *Uniquely aged in wine casks, this Yamazaki expression is mild and delicately sweet with hints of fresh red fruits.*	RM48	RM92	RM1098
HAKUSHU 12 YEARS OLD 白州12年 *A lightly peated single malt exhibiting the verdant greens, fresh fruits and gentle smoke of its mountain distillery.*	-	-	RM1938
YAMAZAKI 12 YEARS OLD 山崎12年 *Japan's No. 1 single malt whisky known for its subtle, refined yet complex taste, featuring notes of dried fruit, gentle spice and Japanese Mizunara oak.*	-	-	RM1988

BOURBON

JIM BEAM WHITE *A classic Kentucky bourbon with rich notes of toasted oak, vanilla and caramel, balanced by gentle spice and a smooth finish.*	-	-	RM288

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

JAPANESE COCKTAILS

YUZU CARAMEL KICK RM35

A refreshing whisky highball with a bold mix of yuzu, sea-salt caramel, and creamy popcorn notes.

HANA-IRO FIZZ RM35

A light, botanical gin fizz with yuzu brightness, elderflower sweetness, and butterfly-pea elegance.

PLUM BLOSSOM GREY RM25

A floral, citrus-bright umeshu cocktail layered with earl grey aromatics and soft rose sweetness.

MOONFLOWER MELODY RM25

A soft, fragrant soda with yuzu liqueur, melon, and floral elderflower, accented with delicate edible flowers.

YUZU ZEN GARDEN RM25

A bright rum refresher with tangy yuzu lemon, citrus liqueur, mint, and lemongrass for a crisp, garden-fresh finish.

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

BEER

SUNTORY PREMIUM MALT'S
(GOLD / KURO / HALF & HALF)

1 GLASS	RM33
5 GLASSES	RM108
24 GLASSES	RM480

SUNTORY BEER FLIGHT
(Includes 1 Gold & 1 Kuro - 200ml each)

RM36

KIRIN BEER

1 BOTTLE	RM30
5 BOTTLES	RM98
24 BOTTLES	RM450

TIGER BEER

1 BOTTLE	RM26
5 BOTTLES	RM79
24 BOTTLES	RM360

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

SUNTORY ROKU GIN

An earthy, vegetal gin with an underlying whisper of fruity sweetness and peppery notes on the finish.

1 GLASS	RM32
3 GLASSES	RM84
1 BOTTLE	RM398

SUNTORY UMESHU TARUSHIAGE

樽仕上げ 梅酒

A rich palate with fruity sweetness of almonds, plums, apricots, and dried fruits blending with hints of Yamazaki malt.

1 GLASS	RM28
3 GLASSES	RM78
1 BOTTLE	RM338

ISEMAN HALF MOON YUZU

A bright, zesty yuzu liqueur with lively citrus notes and a refreshing sweet-tart balance, perfect for cocktails or sipping.

1 GLASS	RM25
3 GLASSES	RM68
1 BOTTLE	RM168

CORKAGE

For guests who wish to bring their own bottle, a corkage fee applies.

Corkage (Whisky, Liquor) RM150

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

PURE RICE STYLE
Rice, Water, Yeast, Koji

Classification of rice polishing

JUNMAI DAIGINJO

Polishing Ratio 50%

久保田 萬壽 純米大吟醸
KUBOTA MANJU
JUNMAI DAIGINJO

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

720ML
RM568

明石鯛 純米大吟醸原酒
AKASHI-TAI
JUNMAI DAIGINJO

Profile : Medium, Dry
Flavour : Melon, Lemon
Alcohol : 16%
Rice Milling : 38%

720ML
RM368

菊水 純米大吟醸
KIKUSUI
JUNMAI DAIGINJO

Profile : Light, Dry
Flavour : Sweet Rice, Flower, Walnuts
Alcohol : 15%
Rice Milling : 40%

720ML
RM338

JUNMAI GINJO

Polishing Ratio 60%

伝心 純米吟醸
DENSHIN YUKI
JUNMAI GINJO

Profile : Light, Clean
Flavour : Green apple, Pear
Alcohol : 16%
Rice Milling : 55%

720ML
RM208

菊水 純米吟醸
KIKUSUI
JUNMAI GINJO

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

720ML **RM198**
300ML **RM78**

JUNMAI

Polishing Ratio 70%

山田錦 特別純米酒
YAMADA-NISHIKI
TOKUBETSU JUNMAI

Profile : Rich, Dry
Flavour : Pear, Earth
Alcohol : 14%
Rice Milling : 70%

720ML **RM188**
300ML **RM88**

梵 吟選 特別純米酒
BORN GINSEN
TOKUBETSU JUNMAI

Profile : Rich, Clean
Flavour : Fragrant, Grapefruit
Alcohol : 15.5%
Rice Milling : 50%

720ML
RM268

花泡香
HOUSE SPARKLING SAKE
OZEKI HANA AWAKA 250ML

1 BOTTLE **RM68**
3 BOTTLES **RM148**

HOUSE POURING SAKE (150ML)
CHOICE OF HOT COLD

1 CARAFE **RM30**
3 CARAFES **RM78**
1 BOTTLE **RM198**

CORKAGE
For guests who wish to bring their own bottle, a corkage fee applies.
Corkage (Sake, Wine) RM100

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

ALCOHOL-ADDED STYLE
Rice, Water, Yeast, Koji + Distilled Alcohol

Highly milled sake is the pinnacle of a brewer's craft. It has lighter, more refined and fruitier flavours, which best suit being chilled.

DAIGINJO
Polishing Ratio 50%

大扳屋 長兵衛 大吟醸
OZEKI CHOBEI DAIGINJO
Profile : Light, Dry
Flavour : Lychee, Melon
Alcohol : 15%
Rice Milling : 50%

720ML **RM218** | 300ML **RM98**

超特選 翔雲 純米大吟醸
HAKATSURU SHO-UNE DAIGINJO
Profile : Light, Dry
Flavour : Sweet Rice, Peach
Alcohol : 15.5%
Rice Milling : 50%

720ML **RM218** | 300ML **RM98**

GINJO
Polishing Ratio 60%

久保田千壽
KUBOTA SENJU GINJO
Profile : Light, Dry
Flavour : Melon, Lemon
Alcohol : 15%
Rice Milling : 50%

720ML **RM208**

HONJOZO
Polishing Ratio 70%

辛丹波 本醸造
OZEKI KARATAMBA HONJOZO
Profile : Light, Dry
Flavour : Stone, Sage
Alcohol : 15%
Rice Milling : 70%

720ML **RM188** | 300ML **RM88**

菊水の辛口
KIKUSUI NO KARAKUCHI
Profile : Light, Dry
Flavour : Walnuts
Alcohol : 15%
Rice Milling : 70%

720ML **RM162** | 300ML **RM70**

FUTSU-SHU
Polishing Ratio 0%

長龍 吉野杉の樽酒
CHORYO YOSHINOSUGI NO TARU SAKE
Profile : Medium
Flavour : Woody, Vanilla
Alcohol : 15%
Rice Milling : 60%

720ML **RM158**

盛田尾張男山清酒
MORITA OWARI OTOYOKAMA
Profile : Medium
Flavour : Rice Umami, Mellow Fruit
Alcohol : 15%
Rice Milling : 60%

1.8L **RM198**

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

MOCKTAILS

APPLE CINNAMON TEA COOLER

A cool, aromatic mix of apple and cinnamon with cold-brew Earl Grey and ginger ale for a spiced, fruity lift.

RM18

PASSION TANGERINE POP

Bright and tropical, combining passion fruit and mandarin tangerine with a crisp, bubbly finish, accented with aromatic lemongrass and lime slices.

RM18

SPARKLING LEMON MINT

Light and zesty lemon with fresh mint, paired with sparkling soda for a crisp, cooling sip. Served with a fragrant lemongrass garnish.

RM18

THE TOKYO ROSE FIZZ

A refreshing blend of pink grapefruit and lychee with a hint of rose, lifted by mint and sparkling soda.

RM18

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

TEA SERIES

	HOT	COLD
JAPANESE GREEN TEA (SENCHA)	RM5.50	RM5.50
PASSION FRUIT (SACHET)	RM8	-
EARL GREY (SACHET)	RM8	-
CHAMOMILE (SACHET)	RM8	-
JASMINE (SACHET)	RM8	-

COFFEE SERIES

	HOT	COLD
ESPRESSO	RM8	-
DOUBLE ESPRESSO	RM13	-
BLACK COFFEE	RM10	RM12
CAPPUCCINO	RM12	RM15
LATTE	RM12	RM15

MATCHA SERIES

	HOT	COLD
MATCHA COFFEE LATTE	-	RM19

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

SMOOTHIES

CHOCO HAZELNUT CRUNCH RM20
A rich blend of hazelnut and chocolate, sweetened with Okinawa black sugar for a deep, dessert-like taste.

PANDAN PARADISE RM20
A tropical, fragrant mix of pandan, coconut, and Okinawa black sugar, blended into a smooth, creamy frappe.

ICHIGO BLISS RM22
A rich, creamy strawberry blend made with premium puree for a sweet, velvety finish.

SOFT DRINKS

COCA-COLA RASA ASLI	RM9
COCA-COLA ZERO SUGAR	RM9
GINGER ALE	RM9
TONIC	RM9
SPRITE	RM9
IPPUDO MINERAL WATER	RM3
DRINKING WATER (REFILLABLE)	RM2

FRESH JUICES

ORANGE	RM19
APPLE	RM19
WATERMELON	RM19
APPLE + ORANGE	RM19
ORANGE + WATERMELON	RM19

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

DESSERTS

YUZU PANNA COTTA

Creamy yuzu-flavoured panna cotta with a bright citrus finish.

RM13

ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM18

MATCHA MONAKA

Authentic Japanese green tea ice cream wrapped around soft wafer.

RM16

MATCHA ICE CREAM

Japanese green tea ice-cream.

RM10

YUZU ICE CREAM

Japanese yuzu ice-cream.

RM10

GOMA ICE CREAM

Japanese black sesame ice-cream.

RM10

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

BEER For FREE

生ビール無料

Any one choice of Special Ramen Combo Set

FREE

FROM RM52

OKRA
Ladies Finger

NEGIMA
Chicken Thighs with Japanese Leeks

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

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

MIX & MATCH

ENJOY 12 PREMIUM JAPANESE ALCOHOLIC DRINKS OF YOUR CHOICE

+ FREE KUSHIYAKI PLATTER

ONLY RM188++

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

RING THE BELL

TREAT THE HOUSE. LEAVE WITH FRIENDS.

Highball Shooters for the House at RM98++

No minimum or maximum.
One price for all.

Available Exclusively at the Bar

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

SIGNATURE DELUXE COMBO

The ultimate pairing of IPPUDO & MAiSEN selections in one satisfying set.

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

ADD-ON RM12
*to get any mocktail and ice cream (Matcha **OR** Goma)*

Katsu Platter Rice Set

A delightful selection featuring your choice of platter, a variety of appetisers of the day, rice, miso soup, and shredded cabbage.

Unlimited refill for rice, cabbage, and miso soup.
Sharing refill items will result in the forfeiture of refill privilege.

AS LOW AS RM 32.90

Platter Choices

Signature Bites Platter
Mini Tenderloin Katsu and Dashimaki Kushikatsu
RM32.90

Golden Duo Platter
Chicken Katsu and Tenderloin Kushikatsu
RM33.90

Ultimate Katsu Platter
Tenderloin Katsu, Chicken Karaage and Dashimaki Kushikatsu
RM35.90

Donburi Set

A flavourful assortment featuring your choice of donburi, a variety of appetisers of the day, miso soup, and shredded cabbage.

Unlimited refill for rice, cabbage, and miso soup.
Sharing refill items will result in the forfeiture of refill privilege.

AS LOW AS RM 32.90

Donburi Choices

Chicken Karaage
Crispy fried chicken served over rice
RM32.90

Garlic Buta
Fragrant garlic pork served over rice
RM33.90

Loin Steak
Juicy loin steak served over rice
RM35.90

Classic Ramen Set

Classic ramen of your choice paired with sweet corn croquette, dashimaki kushiage, tenderloin kushiage, nanbanzuke and cabbage.

RM 35.90

FREE Kaedama
Free noodle refill available. Just make sure there's enough soup in your bowl.
Sharing refill items will result in the forfeiture of refill privilege.

Unlimited refill for cabbage.

UPGRADE TO SPECIAL RAMEN +RM 9

Ramen Choices

Shiromaru Motoaji

Akamaru Shinaji

Karaka-Men

IPPUDO Kuro

Hojun Shoyu

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

Available All Day on Weekends & Public Holidays

ADD-ON RM12
*to get any mocktail and ice cream (Matcha **OR** Goma)*

ULTIMATE Combo Set

A Satisfying Set for 3–4 Pax

A satisfying combination of dashimaki katsu sandwich (3 pcs), assorted appetisers of the day, buta bara miso foil yaki, and a salmon sashimi & awabi platter, served with your choice of signature ramen and donburi.

RM 128

Ramen Choices

Choose 1 Ramen

Shiromaru Motoaji

Akamaru Shinaji

Karaka-Men

IPPUDO Kuro

Donburi Choices

Choose 1 Donburi

Tenderloin Katsu Don

Loin Katsu Don

Chicken Katsu Don

Oyako Don

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

関西の旅

JOURNEY TO KANSAI

IPPUDO

47 都道府県

HYOGO 兵庫

Spend RM100 with at least 1 prefecture item and redeem an exclusive prefecture pin.

*T&Cs Apply

タコの柔らか煮
Tako Yawarakani — RM35

Softly simmered octopus in a sweet and savoury soy-based sauce.

REGIONAL CONNECTION

From Akashi, Hyogo, this prized octopus is known for its springy texture and natural sweetness.

鱧の柳川鍋
Hamo Yanagawa — RM28

Pike conger simmered with burdock root and egg in savoury dashi.

REGIONAL CONNECTION

A Yanagawa-style favourite featuring Awaji hamo (pike conger), showcasing Hyogo's seasonal flavours.

鱧の土瓶蒸し
Hamo Dobin Mushi — RM18

Pike conger in a dashi broth, served in Japanese-style ceramic teapot.

How to Enjoy:
① Pour in the dashi broth and savour.
② Enjoy the hamo and ingredients.
③ Squeeze some lime to finish.

REGIONAL CONNECTION

A summer favourite from Awaji Island, hamo (pike conger) is a treasured part of Hyogo's seasonal culinary tradition.

姫路おでん
Himeji Oden — RM17

A simmered dish featuring chikuwa, radish, egg and tofu in a light dashi broth.

REGIONAL CONNECTION

A comfort food from Himeji, Hyogo, oden is traditionally simmered in a dashi broth and enjoyed with bold condiments.

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

IPPUDO

Spreading Smiles and Arigato Around the World.

巡る想いと、ありがとうを世界へ。

ありがとう ขอบคุณ 감사합니다 謝謝 MERCI TERIMA KASIH GRACIAS THANK YOU VERY MUCH 多謝 CẢM ƠN SALAMAT KIA ORA RAMEN IPPUDO ST

GLOBAL ANNIVERSARY

MEGURU Around the World.

SAME DAY LAUNCH 16 COUNTRIES AND REGIONS

RM 33

巡る鶏白湯

MEGURU Chicken Paitan

Chicken Paitan Ramen with Tandoori Chicken Rice Bowl

Limited Time Only

NON-HALAL

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

IPPUDO MAiSEN

KID'S MENU

Available For Children Age 12 And Below

Shiromaru Motoaji (Half Portion)

RM 22++

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

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

Goma or Matcha Ice Cream With Orange Juice

GET 1 FREE TOY WITH EVERY KIDS' MENU ITEM ORDERED!

(N.P. RM4.90 nett each)

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