

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



IppudoMalaysia

www.ippudo.com.my

河原成美
SHIGEMI KAWAHARA
Founder of IPPUDO



BUTTON MUSHROOMS
Button Mushrooms

RM 7



GINNAN
Ginkgo Nuts

RM 7



NINNIKU
Garlic

RM 7



OKRA
Ladies Fingers

RM 7



DASHIMAKI MENTAI
Japanese Omelette with Cod Fish Roe

RM 8



ERYNGII
King Oyster Mushrooms

RM 8



NEGIMA
Chicken Thighs with Japanese Leeks

RM 8



NIRA
Garlic Chives

RM 8



TOMATO-MAKI
Cherry Tomatoes wrapped with Pork Belly slices

RM 8



AVOCADO BACON
Avocados wrapped with Bacon slices

RM 9



BUTTON MUSHROOM-MAKI
Button Mushrooms wrapped with Pork Belly slices

RM 9



ENOKI-MAKI
Enoki and Spring Onion wrapped with Pork Belly slices **RM 9**



MEKYABETSU
Brussel Sprouts **RM 10**



SHIO TAMAGO BACON
Flavoured eggs with Bacon slices **RM 10**



BUTA BARA
Pork Belly **RM 12**



SAKE HARASU
Salmon Fins **RM 12**



TEBASAKI
Chicken Wings **RM 12**



SHISHITO
Japanese Peppers **RM 15**



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



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 29

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 33

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 35



ゴマQ
GOMA Q

Fresh Japanese cucumber with a homemade sesame dressing.

CHOICE OF

RM 12



サーモン刺身
SALMON SASHIMI

Fresh raw salmon slices.

RM 45 (5 PCS)

RM 82 (10 PCS)

トロサーモン刺身
SALMON BELLY SASHIMI

Fresh raw salmon belly slices.

RM 55

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



コーン天婦羅
SWEET CORN TEMPURA

Lightly battered deep-fried corn topped with paprika seasoning.

RM 15



枝豆
EDAMAME

Boiled edamame with salt.

RM 13

Peperon - dried chilli, Japanese spices and olive oil
Additional seasoning RM 3



トリュフ塩ポテト
TRUFFLE SALT FRIES

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

RM 22



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



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)



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



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 55



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 (6 pcs)
RM 50 (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 58

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寿司・巻物 | **SUSHI . MAKI**



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 188 (100G)

RM 358 (200G)

RM 798 (500G)



カリカリ手羽先から揚げ
CRISPY TEBASAKI

Deep-fried crispy chicken wings served with chilli powder.

RM 28 (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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アペタイザー | APPETISERS



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 58 (HALF)
RM 98 (WHOLE)



イカの姿焼き
IKA SUGATAYAKI

Grilled imported whole squid served with mayonnaise and chili powder.

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 29

鮭兜焼き
GRILLED SALMON HEAD

Grilled Salmon head.

CHOICE OF

SHIOYAKI

TERIYAKI

RM 29



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焼き物 | GRILLED DISHES



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 tobiko.

RM 21



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



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



柚子アイス
YUZU ICE CREAM

Japanese yuzu ice cream.

RM 10

抹茶アイス
MATCHA ICE CREAM

Japanese green tea ice cream.

RM 10

黒ゴマアイス
GOMA ICE CREAM

Japanese black sesame ice cream.

RM 10

抹茶もなか
MATCHA MONAKA

Authentic Japanese green tea ice cream wrapped around soft wafer.

RM 16





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



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デザート | DESSERTS

PRIVATE EVENTS

At IPPUDO, we do our best to cater to your every need. Customers may book out the entire venue or specific dining area with 1 month of advance notice.

Other services we provide are:

- Child Kitchen Workshop
- Japanese Drinks Fests
- Butler-Style Service
- Buffets

Share your visions with us and we will put in our best efforts to make them come true. Please allow us to host an unforgettable birthday, anniversary, graduation, themed or any other party for you!

For more information, please contact us at **marketing@ippudo.com.my**

サムライ イセツト

SAMURAI SET MEAL SPECIALS

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



Change Chahan to
Su-Ramen
+RM8

UNAGI CHAHAN SET 鰻チャーハンセット

Grilled Unagi with teriyaki sauce accompanied by a side of pickled red radish served with Chahan (fried rice). Optionally change Chahan to Su Ramen for an additional RM8.

RM 55

Each Rice Set Meal includes:

- Salmon Sashimi
- Tsukemono
- Assorted Fruits
- Mixed Salad with Sesame Dressing



Complete Your Meal for an additional RM12!

Enhance your experience by adding a thirst-quenching Lemon Mint Soda & Ice Cream for just RM12 more.

Select your flavour:

Matcha **OR** Goma Ice Cream

BUTA-BARA CHAZUKE SET

豚バラ茶漬けセット

An appetizing and fulfilling rice set topped with yaki Buta-Bara (pork belly) and Chazuke dashi broth on the side, served with sesame, are and wasabi.

RM 42

Each Rice Set Meal includes:

- Salmon Sashimi
- Tsukemono
- Assorted Fruits
- Mixed Salad with Sesame Dressing



Change Chahan to
Su-Ramen
+RM8

SABA CHAHAN SET 鯖チャーハンセット

Grilled Mackerel served with Chahan (fried rice). Optionally change Chahan to Su Ramen for an additional RM8.

RM 39

Each Rice Set Meal includes:

- Salmon Sashimi
- Tsukemono
- Assorted Fruits
- Mixed Salad with Sesame Dressing



Complete Your Meal for an additional RM12!

Enhance your experience by adding a thirst-quenching Lemon Mint Soda & Ice Cream for just RM12 more.

Select your flavour:

Matcha **OR** Goma Ice Cream

SAMURAI SET MEAL SPECIALS

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

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RAMEN SET

ラーメンセット

Choose any one of our signature classic regular Shiromaru Motoaji / Akamaru Shinaji / Karaka-Men / IPPUDO Kuro Ramen served with Salmon Sashimi, Mixed Salad with sesame dressing, and an assorted Fruits Platter.

RM 39.90

RAMEN CHOICES



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu

Upgrade to Special Ramen **+RM9**



ハイボール JAPANESE HIGHBALLS

CLASSIC HIGHBALL
YUZU HIGHBALL
ELDERFLOWER HIGHBALL
CUCUMBER HIGHBALL
ROSE HIGHBALL

KAKUBIN WHISKIES

1 SHOT | 2 SHOTS

RM 25	RM 43
RM 33	RM 51
RM 28	RM 46
RM 28	RM 46
RM 28	RM 46



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BEER COCKTAILS

ADDICTED TO MATCHA

An easy-drinking, refreshing brew composed of authentic matcha balanced with the hoppy flavours of Tiger draught.

RM 30

BERRIED TREASURE

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

RM 30

WICKED IRISHMAN ALE

A frothy, fruity ale with mellow citrus flavours that intertwine with orange and lemongrass notes.

RM 30

DRAUGHT BEERS

SUNTORY PREMIUM MALT GOLD

RM 33

BEER BOTTLES

KIRIN TIGER

RM 30

RM 26

JAPANESE COCKTAILS

TROPICAL STROLL

A tangy citrus blend of unsweetened grapefruit juice, yuzu juice, sweet rum and a dash of French orange liqueur.

RM 38

FEELIN' PEACHY!

A light and floral elixir with notes of ripe peaches and rock melon trail on the finish.

RM 36

CITRUS SQUEEZE

An exotic mix of yuzu juice, sweet honey, rum and triple sec with natural orange flavours.

RM 38

OUT IN THE GARDEN

A zesty and revitalizing combo of matcha, fresh cucumber juice, sake, and dry gin.

RM 35



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JAPANESE WHISKIES

SUNTORY KAKUBIN

A highly versatile whisky with light notes of pepper and honey, giving it a sweet aroma and a dry finish.

GLASS | BOTTLE

RM 29 RM 398

SUNTORY CHITA

A sublimely smooth and versatile single grain whisky with subtle vanilla and honey sweetness.

- RM 680

SUNTORY HAKUSHU

A single malt whisky that captures the gentle smoky, herbaceous characteristics.

- RM 1280

SUNTORY HIBIKI

Meticulously blended innumerable malt and grain whiskies to create a full orchestra of flavours and aromas.

- RM 1450

SUNTORY YAMAZAKI

A multi-layered single malt whisky with notes of dried berries, light oak, white peach and Mizunara aromas.

- RM 1450

SUNTORY YAMAZAKI 12Y

This 12-year-old single malt whisky has a lovely, soft citrus note with good sweetness and winter spice.

- RM 2650

JAPANESE GIN

SUNTORY ROKU GIN

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

GLASS | BOTTLE

RM 35 RM 550





MATUA WINES

MARLBOROUGH SAUVIGNON BLANC

Deliciously pure, bursting with citrus notes with a hint of grapefruit and basil.

RM 160

MARLBOROUGH PINOT NOIR

Bright and energetic to taste with an aroma of sweet cherry and strawberry hints.

RM 195

HOUSE WINE (WHITE)

GLASS | BOTTLE

RM 29

RM 135

HOUSE WINE (RED)

RM 29

RM 135



UMESHU

HAKUTSURU GENSHU UMESHU

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

GLASS | BOTTLE

RM 29

RM 185

SHOCHU

KURO KIRISHIMA IMO

A lean and dry sweet potato shochu with notes of steamed kabocha, aromatic citrus oil, chestnuts, and sweet fruit cake.

- **RM 229**

IICHIKO MUGI

An outstanding aroma with an excellent body accompanied by notes of lychee, walnut and oat.

- **RM 185**

HALF MOON YUZU

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

- **RM 185**

日本酒

JAPANESE SAKE LIST

HAKUTSURU



白鶴 純米酒 祝寿 金満入

HAKUTSURU SHUJUKU

Profile : Slightly Rich
Flavour : Sweet Rice
Alcohol : 15%
Rice Milling : 70%

1.8 L

RM 398



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 218 RM 98

KUBOTA



久保田 萬壽

MANJU JUNMAI
DAIGINJO

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

720 ML

RM 568



久保田 千壽

SENJU GINJO

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

720 ML

RM 208

KOZAEMON



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

300 ML

RM 368 RM 168



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 268

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 300 ML

RM 218 RM 98



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 300 ML

RM 188 RM 88



本醸造 辛丹波

KARATAMBA HONJOZO

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

720 ML 300 ML

RM 188 RM 88

KIKUSUI 菊水 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 338



菊水 純米吟醸

JUNMAI GINJO

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

720 ML 300 ML

RM 198 RM 78



菊水の辛口

KARAKUCHI

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

720 ML 300 ML

RM 162 RM 70



花 HOUSE SPARKLING SAKE

HANA AWAKA
(SMALL BOTTLE 250 ml)

RM 68



HOUSE POURING

150 ML **RM 38**
300 ML **RM 65**
1800 ML **RM 288**



FRESH FRUIT JUICES

ORANGE JUICE	RM 19
APPLE JUICE	RM 19
WATERMELON JUICE	RM 19

SOFT DRINKS

COCA-COLA RASA ASLI 	RM 9
COCA-COLA ZERO SUGAR 	RM 9
SCHWEPPE'S GINGER ALE 	RM 9
SCHWEPPE'S TONIC 	RM 9
SPRITE 	RM 9
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

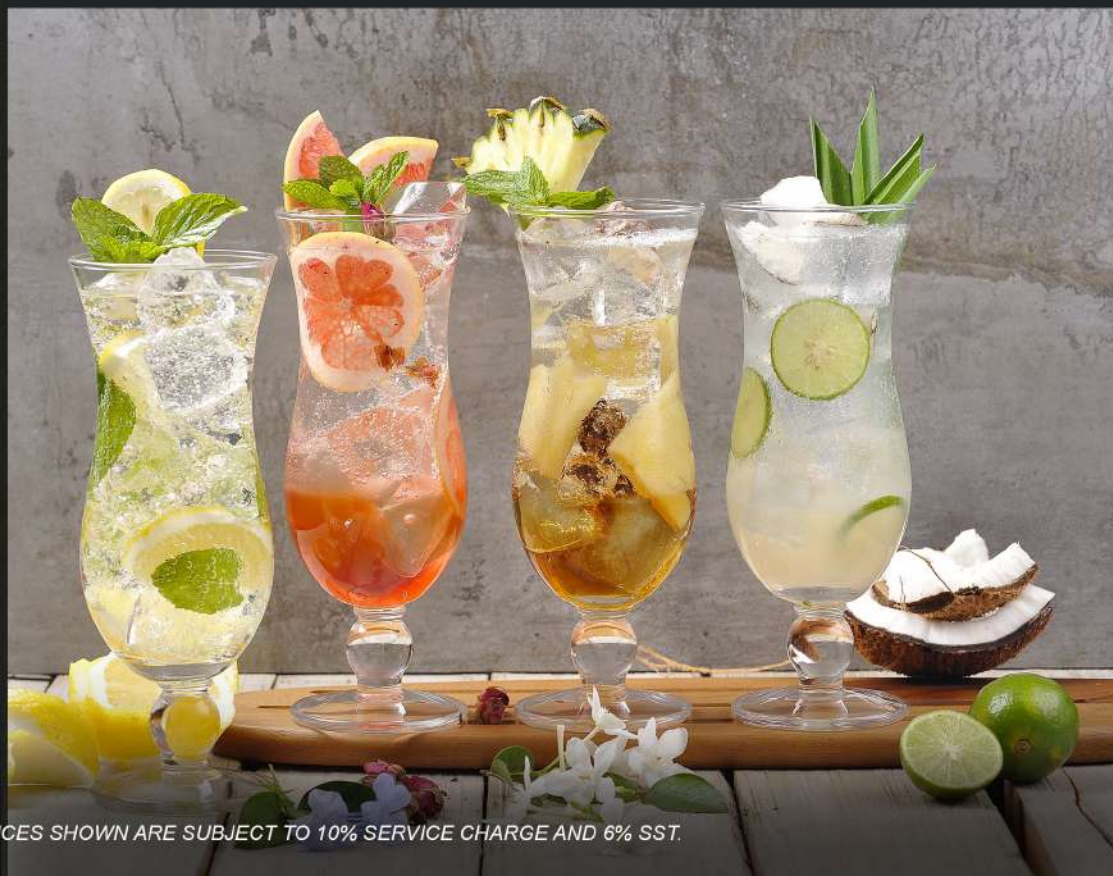
MOCKTAILS

LEMON MINT SODA	RM 18
<i>A classic, infused with a blend of citrus lemon, all-natural mint, and sugar in sparkling seltzer.</i>	

THE PINK DRINK	RM 20
<i>A quintessential balance of piquant pink grapefruit juice saturated with botanical flavours of sweet rose.</i>	

ELDERFLOWER DELIGHT	RM 20
<i>A fun twist to a local delicacy made with freshly blended pineapple juice infused with Asam Boi and traces of honeyed elderflower.</i>	

COCO BREEZE	RM 18
<i>A symphony of flavours made from a harmonious blend of tropical, nutty coconuts and zesty limes.</i>	





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

TEAS

	HOT		COLD
JAPANESE GREEN TEA (SENCHA)	RM 5.50		RM 5.50
PASSION FRUIT	RM 8		-
EARL GREY	RM 8		-
CHAMOMILE	RM 8		-
JASMINE	RM 8		-

SIGNATURE TEAS

	HOT		COLD
HŌJICHA MILK TEA	RM 18		RM 20



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

Kanpai Hour

ALL DAY LONG!

BEER COCKTAILS

RM **45**

For TWO mugs

ADDICTED TO MATCHA WICKED IRISHMAN ALE BERRIED TREASURE



JAPANESE HIGHBALLS



KAKUBIN
WHISKIES

JIM BEAM

TWO
glasses

TWO
glasses

Classic
Yuzu
Elderflower
Cucumber
Rose

RM 44
RM 58
RM 49
RM 49
RM 49

RM 48
RM 62
RM 53
RM 53
RM 53

Whisky, Shochu & Gin

(On the Rocks / Highball)

TWO
glasses

Whisky
Shochu
Gin

RM 48
RM 45
RM 48

Sake, Wine & Umeshu

TWO
glasses

Sake
Wine (Red/White)
Umeshu

RM 75
RM 48
RM 42

Bottle

RM 198
RM 98
RM 148

Suntory Premium Malt Gold



RM **580**

For TWENTY-FIVE glass

TWO
glasses
RM 52

FIVE
glasses
RM 119

Beer Bottle



TWO
bottles

FIVE
bottles

Tiger Bottle
Sapporo Bottle
Kirin Bottle

RM 36
RM 49
RM 49

RM 79
RM 102
RM 102

Japanese Cocktails

RM **58**

For TWO glasses



Citrus Squeeze
Feelin' Peachy!
Tropical Stroll
Out In The Garden

RM 35
RM 36
RM 38
RM 31



BEER FOR FREE



With every order of

any ONE (1) choice of
Special Ramen Combo Set



OKRA
Ladies Fingers

NEGIMA
Chicken Thighs with
Japanese Leeks



From
RM **53**
onwards

OR

ONE (1) Kushiyaki Moriawase Set



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.

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



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, Shigemichi 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.