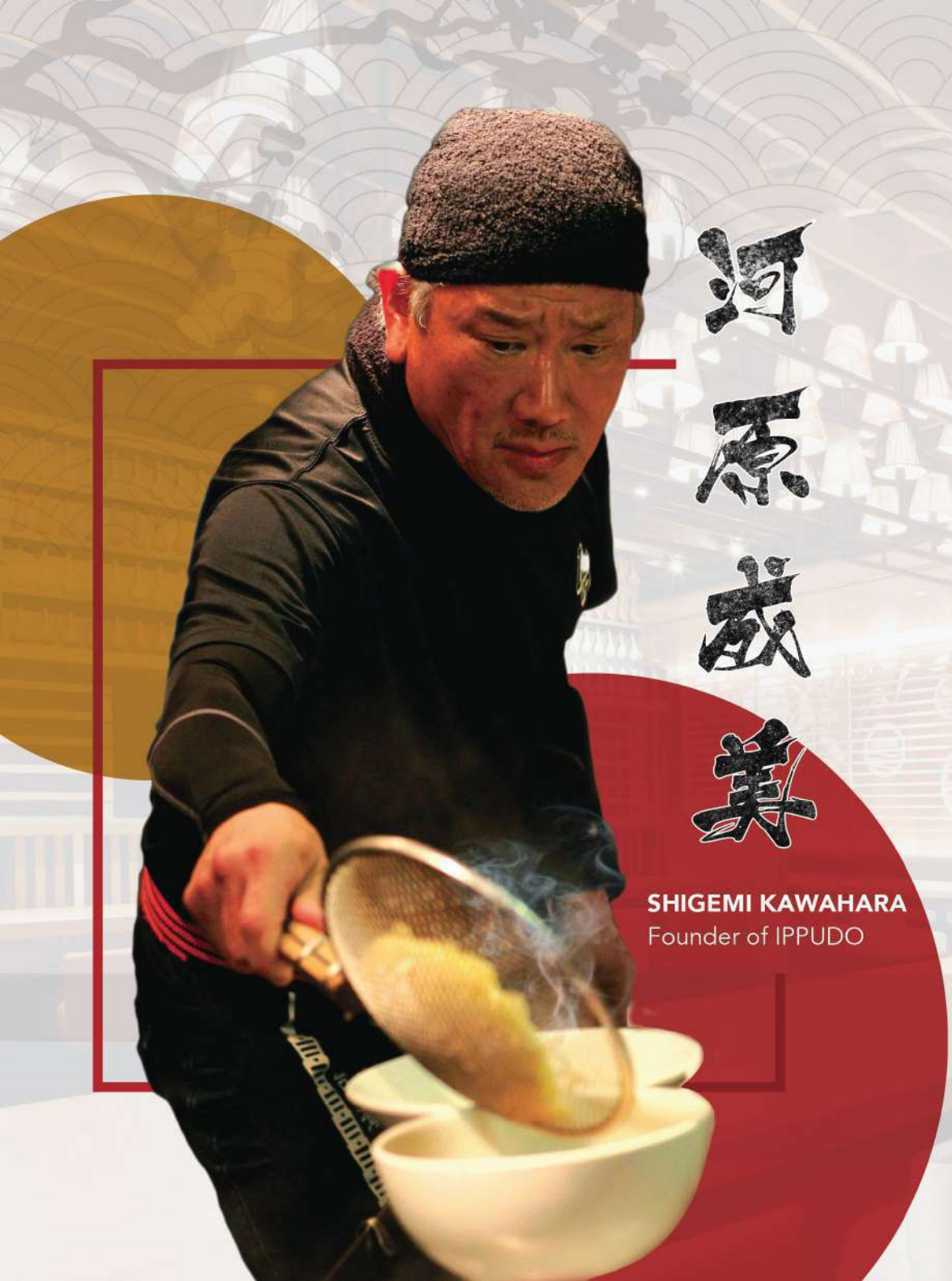


河原成美

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 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 ONLY. ALL PRICES SHOWN ARE SUBJECT TO PREVAILING TAXES.

IPPUDO'S SIGNATURE

Shiromaru Special

特製白丸

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

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特製赤丸

Akamaru Special

IPPUDO'S SIGNATURE

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

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IPPUDO'S SIGNATURE

Karaka Special

特製からか

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 spicy level

ORIGINAL | LEVEL 1 | LEVEL 2 | LEVEL 3

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特製一風堂黒

IPPUDO Kuro Special

IPPUDO'S SIGNATURE

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

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Chicken broth

Shoyu Sauce

Thin noodle

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, savory chicken tsukune, thin noodles, salted soft- boiled egg, bamboo shoots, spinach, leeks, narutomaki, and seaweed.



RM39

Hojun Shoyu Regular
RM30



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.

RM39

Mixed broth

Thin noodle

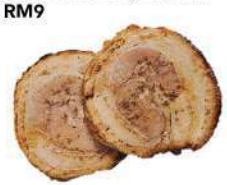


ADD-ON:

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



2. Aburi Pork Belly Chashu **RM9**



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軟骨担々麺
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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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.

RM39

- Mushroom broth
- Truffle paste and oil
- Thin noodle



ADD-ON:

1. Simmered pork belly chashu **RM9**



2. Bamboo Shoot **RM5**



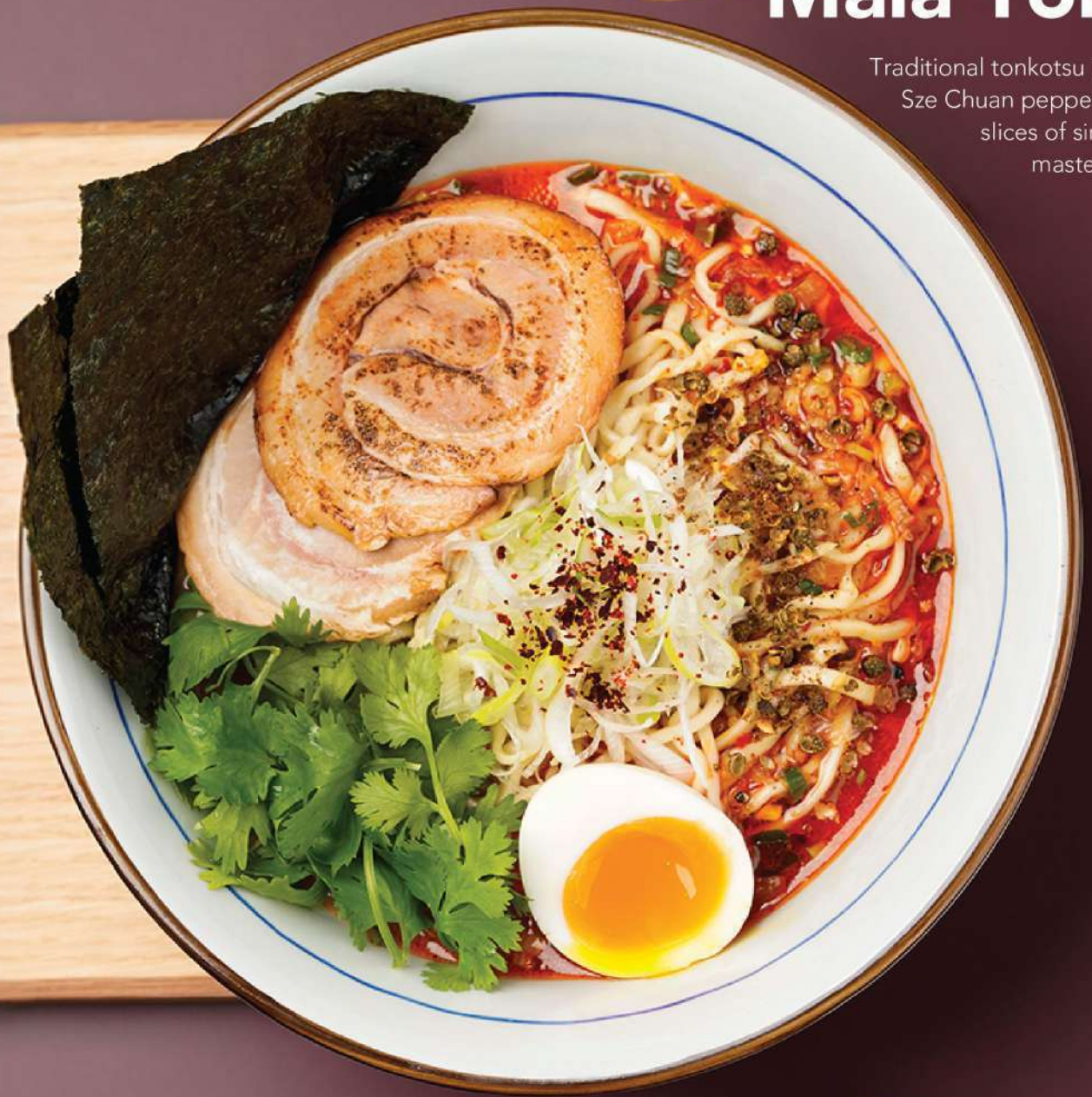
* IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY. ALL PRICES SHOWN ARE SUBJECT TO PREVAILING TAXES

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 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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TOPPING

追加トッピング



ねぎ
Spring onions
RM 3



のり
Seaweed (5pcs)
RM 4



もやし
Bean Sprouts
RM 3



パクチー
Coriander Leaves
RM 3



温泉卵
Poached Egg
RM 3.50



半熟うまみ玉子
Salted Soft-Boiled Egg (1pc)
RM 3.50



醤油卵
Soy Sauce Egg (1pc)
RM 3.50



味きく (ホール)
Flavoured
Black Fungus(Thick)
RM 4



味きく (スライス)
Flavoured
Black Fungus(Thin)
RM 4



メンマ
Bamboo Shoots
RM 5



とりつくね
Chicken Tsukune (2pcs)
RM 6



鶏チャーシュー
Chicken Chashu (3pcs)
RM 6



炙りチャーシュー
Aburi Pork
Belly Chashu
RM 9



豚バラチャーシュー
Simmered Pork
Belly Chashu
RM 9



角煮
Kakuni (2pcs)
RM 9



ソーキ肉
Soki Meat
RM 10



替玉

Kaedama RM6

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.

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アペタイザー















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前菜



Edamame 枝豆 **RM11**

Boiled edamame with salt.



Goma Q ゴマQ

Fresh Japanese cucumber with homemade sesame dressing.

ORIGINAL	SPICY
RM 6	RM 7



Corn Stick コーンスティック

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

RM14

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COLD DISHES 冷たい食べ物



刺身サーモンサラダ
Salmon Sashimi Salad
Freshly sliced salmon served with assorted greens and Japanese dressing.

RM33



トロサーモン刺身
Salmon Belly Sashimi (5pcs)
Fresh raw salmon belly slices.

RM38



Salmon Sashimi サーモン刺身
Fresh raw salmon slices.

RM28 (5 PCS)
RM52 (10 PCS)



炙り明太だし巻玉子
Dashimaki Egg Roll
Sweet yet savoury Japanese fluffy omelette roll with seared cod fish roe.

RM16

APPERTISERS
アペタイザー



Crispy Mochi クリスピー餅
Fried mochi coated with a homemade sauce and topped with sesame seeds.
RM15



Chicken Nanban チキン南蛮
Deep-fried chicken cutlets coated with special Nanban and tartar sauce.
RM18

Saikoro Steak サイコロステーキ
Grilled rib-eye steak cubes on a hot plate with deep-fried cabbage served with teppan sauce.

RM45



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餃子



ラザニア餃子

Lasagna Gyoza

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

RM27



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)



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BUNS

一風堂特製バンズ



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

DEEP-FRIED DISHES

揚げ物



揚げたこ焼き

Fried Takoyaki

A classic Japanese snack! Savoury octopus dumplings served with takoyaki sauce. **RM16**



大手羽先唐揚げ

IPPUDO Special Fried Chicken Wings

Juicy and tender chicken wings that are perfectly marinated in secret spices. **RM18**

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ご飯物・寿司



Salmon Roll 炙りサーモンロール
Lightly seared fresh salmon roll topped with mentaiko, black ebiko and cucumber.

RM33



炙り鮭明太ご飯
Sake Mentai Rice RM19
Rice topped with delicious grilled minced salmon and cod fish roe with eggs.



博多チャーシュー丼
Hakata Chashu Rice RM16
Braised pork topped with an egg on rice with seaweed.





IPPUDO Fried Rice 一風堂チャーハン

PORK
IPPUDO classic fried rice with chashu and tobiko.

ORIGINAL **RM 21** | SPICY **RM 22**

CHICKEN
IPPUDO classic fried rice with chicken and tobiko.

ORIGINAL **RM 19** | SPICY **RM 20**

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DESSERTS

デザート



板チョコモナカ

ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM18

抹茶



MATCHA ICE CREAM RM10

Japanese green tea ice cream.

黒ゴマ



GOMA ICE CREAM RM10

Japanese black sesame ice cream.

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飲み物

TEA (Refillable)

Hot Green Tea	**RM5.50**
Iced Green Tea	**RM5.50**
Passion Fruit Tea (SACHET)	**RM9**
Chamomile (SACHET)	**RM9**
Jasmine Tea (SACHET)	**RM9**
Earl Grey (SACHET)	**RM9**

FRESH JUICES

Orange	**RM18**
Apple	**RM18**
Watermelon	**RM18**
Orange Mix Apple	**RM18**
Orange Mix Watermelon	**RM18**

SOFT DRINKS

Coca-Cola Rasa Asli	**RM7**
Coca-Cola Zero Sugar	**RM7**
Sprite	**RM7**
Soda Water	**RM7**
IPPUDO Mineral Water	**RM3**

MOCKTAILS

Lemon Mint Soda	**RM16**
Peach Passion Fruit Tea	**RM15**
Pink Guava Rose Soda	**RM17**
Tropical Spice Punch	**RM18**
The Salvation	**RM17**



Lemon Mint Soda

Pink Guava Rose Soda

Tropical Spice Punch

Peach Passion Fruit Tea

The Salvation

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Oishii Ramen Set

Smiles in Every Zuzutto!

From opening until 5pm (Weekdays ONLY (excluding Public Holidays)

From **RM 29.90** onwards

ADD-ON RM5
to get green tea & upgrade to Egao Special Ramen



ADD-ON RM12
*to get any mocktail **OR** fresh juice & upgrade to Egao Special Ramen*



Crispy Karaage Ramen Set

Golden-fried chicken karaage, cucumber tofu goma salad, mayo cauliflower and fresh fruits paired with your choice of ramen.



Egao Ramen Choices

Our Egao Ramen options are served in smaller sizes.



Shiromaru Motoaji
RM29.90



Akamaru Shinaji
RM31.90



Karaka-Men
RM32.90



IPPUDO Kuro
RM33.90

Tender Soki Ramen Set

Braised soki with radish, cucumber tofu goma salad, mayo cauliflower and fresh fruits served with your choice of ramen.



Egao Ramen Choices

Our Egao Ramen options are served in smaller sizes.



Shiromaru Motoaji
RM33.90



Akamaru Shinaji
RM34.90



Karaka-Men
RM35.90



IPPUDO Kuro
RM36.90

Ebi Cauliflower Ramen Set

Mayo cauliflower with prawns on teppan, cucumber tofu goma salad, and fresh fruits, accompanied by your choice of ramen.



Egao Ramen Choices

Our Egao Ramen options are served in smaller sizes.



Shiromaru Motoaji
RM33.90



Akamaru Shinaji
RM34.90



Karaka-Men
RM35.90



IPPUDO Kuro
RM36.90

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Oishii Rice Set

Full Belly, Full Smile!

From opening until 5pm
(Weekdays ONLY excluding Public Holidays)

Butayaki Rice Set

Tender grilled pork belly slices served with cucumber tofu goma salad, mayo cauliflower, marinated radish, fresh fruits, and steamed rice.

RM32.90



Karaage Chicken Curry Rice Set

Crispy deep-fried chicken atop Japanese curry, with cucumber tofu goma salad, mayo cauliflower, marinated radish, fresh fruits, and steamed rice.

RM28.90





ADD-ON RM12
*Any mocktail / fresh juice and your choice of Goma **OR** Matcha Ice Cream*



ADD-ON RM5
*Get green tea and your choice of Goma **OR** Matcha Ice Cream*

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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*
- *Pink Guava Rose Soda*
- *Tropical Spice Punch*
- *Lemon Mint Soda*
- *Peach Passion Fruit Tea*

SET A











RM **96**

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

SET B











RM **110**

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

Main Course Choices



UPGRADE TO SPECIAL RAMEN +RM 9



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu



Sake Mentai Rice



IPPUDO Fried Rice

SET MEALS

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NON-HALAL

IPPUDO

Celebrating Seniors

EXCLUSIVE

RM10

OFFER



Applicable to age 60 & above, IC validation required upon ordering • Only valid with min. purchase of any ONE ala-carte ramen • Applicable for dine-in only • Valid only at IPPUDO Sunway Velocity

BEER LOVER'S *Ramen Combo*

RM52

Tiger Beer



UPGRADE
Kirin Bottle
+RM5

FREE

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

Hakata-Style Gyoza (3pcs)

UPGRADE
Koebi Karaage **OR**
Mentai Gyoza (5pcs) **OR**
Luncheon Meat Fries
+RM5

À LA CARTE



Koebi Karaage
RM14



Mentai Gyoza (5pcs)
RM17



Luncheon Meat Fries
RM19

KANPAI SPECIAL

	1 BOTTLE	3 BOTTLES	5 BOTTLES
TIGER BEER BOTTLE	RM20	RM45	RM70
KIRIN BEER BOTTLE	RM24	RM57	RM90



All images are for illustration purpose only. All prices shown are subject to prevailing taxes.

IPPUDO

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.

KIDS MEAL IS ONLY AVAILABLE FOR CHILDREN AGE 12 AND BELOW. ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY. ALL PRICES SHOWN ARE SUBJECT TO 10% SERVICE CHARGE AND 6% SST.