

## 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

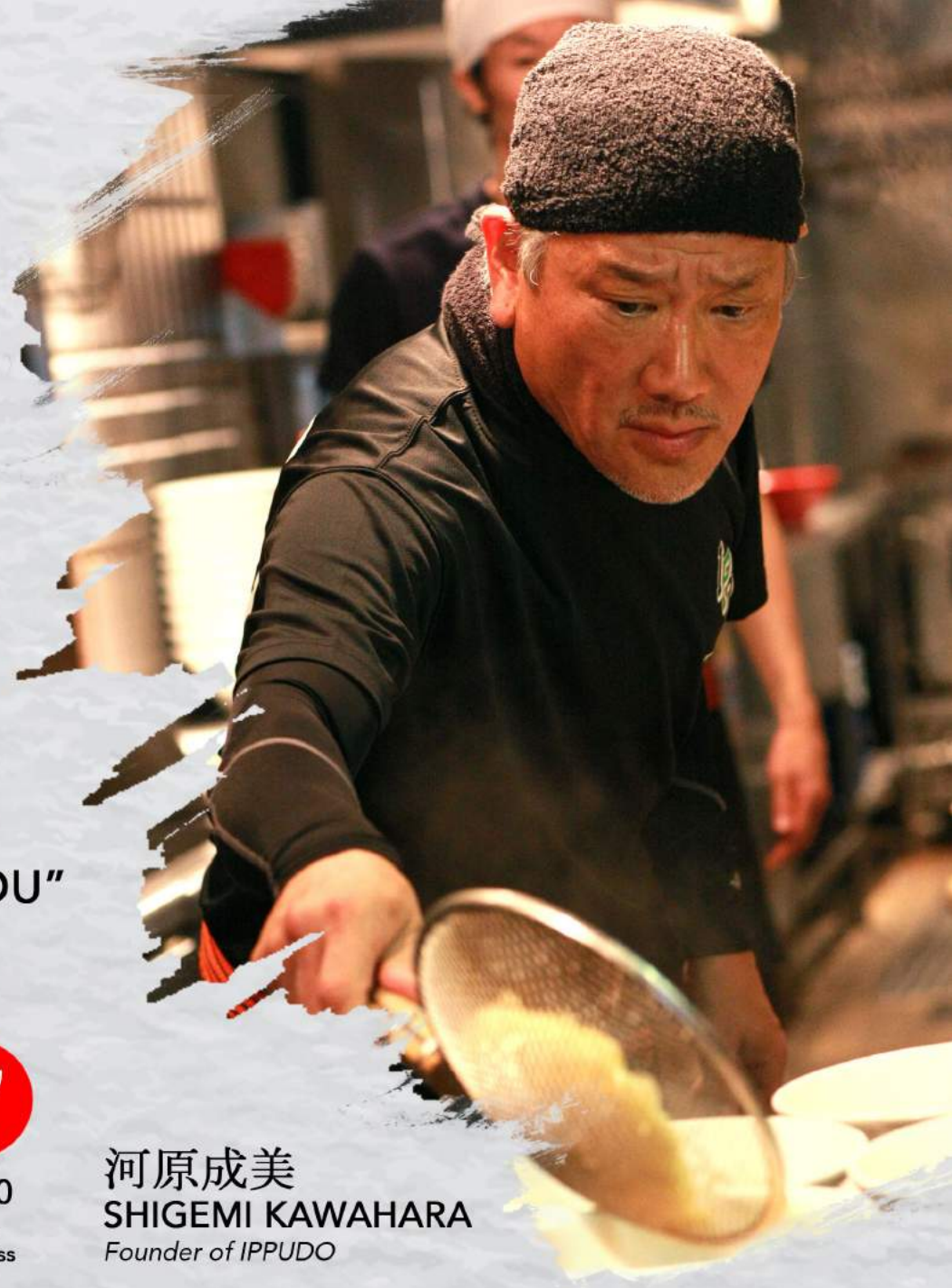


2008  
Our  
Adventure



2010  
Our  
Success

河原成美  
SHIGEMI KAWAHARA  
Founder of IPPUDO



LEMON  
MINT SODA



### TEA (Refillable)

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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

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ORANGE	RM 18
APPLE	RM 18



PINK GUAVA ROSE SODA



TROPICAL SPICE PUNCH



## MOCKTAILS

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

## SOFT DRINKS

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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

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SUNTORY PREMIUM MALT'S (Draught)	RM 26
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

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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)

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Fresh raw salmon belly slices.

**RM 38**

サーモン刺身  
SALMON SASHIMI

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Fresh raw salmon slices.

**RM 28 (5 Pcs)**

**RM 52 (10 Pcs)**



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**





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**



ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY  
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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**





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 OPEN UNTIL 5 PM  
WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

# Full Bowl Set

Choose One Ramen  
Choose One Appetiser Platter

Ramen Toppings



ADD-ON DRINK

Lemon  
Mint Soda  
RM 8.90



## Ramen Choices



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu

## Appetiser Platter Choices

SET A



RM  
**35.90**

- Crispy Mochi
- Edamame
- Hakata Chashu Rice

SET B



RM  
**37.90**

- Shu Mai
- Hakata Chashu Rice
- Salmon Sashimi

SET C



RM  
**39.90**

- Salmon Sashimi
- Hakata Chashu Rice
- Fugu Karaage

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# SET MEALS

FROM OPEN UNTIL 5 PM  
WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

# Egao Ramen Set

Our Egao Ramen options are served in smaller sizes

Choose One Egao Ramen  
Choose One Appetiser Platter

ADD-ON DRINK

Lemon  
Mint Soda  
RM 8.90



RM  
**32.90**

## Egao Ramen Choices



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men

## Appetiser Platter Choices

### SET A



- Edamame
- Potato Tamago Salad
- Okonomiyaki Fries
- Ebi Katsu

### SET B



- Edamame
- Potato Tamago Salad
- Shu Mai
- Takoyaki

## SET MEALS

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FROM OPEN UNTIL 5 PM  
WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

# Ishiyaki Rice Set

Choose One Main  
Choose One Appetiser Platter



## ADD-ON DRINK

Lemon  
Mint Soda  
RM 8.90



## Main Course Choices



Ishiyaki Pork Fried Rice



Ishiyaki Chashu Rice

## Appetiser Platter Choices

### SET A



- Edamame
- Potato Tamago Salad
- Okonomiyaki Fries
- Ebi Katsu

### SET B



- Edamame
- Potato Tamago Salad
- Shu Mai
- Takoyaki

ALL IMAGES ARE FOR ILLUSTRATION PURPOSES ONLY  
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# SET MEALS

WEEKDAYS AFTER 5 PM  
WEEKENDS AND PUBLIC HOLIDAYS

# Family Combo

Choose Two Mains  
*Appetisers in each set are fixed*

## ADD-ON DRINK

Lemon  
Mint Soda  
RM 8.90



## 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

## Main Course Choices

UPGRADE TO SPECIAL RAMEN +RM 5.90



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu



Sake Mentai Rice



IPPUDO Fried Rice

## SET MEALS

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# KANPAI specials

## HAPPY HOUR



1 bottle /glass    3 bottles /glasses    5 bottles /glasses

**TIGER**  
BEER BOTTLE

RM20

RM45

RM70

**KIRIN**  
BEER BOTTLE

RM24

RM57

RM90

**SUNTORY**  
PREMIUM MALTS

RM24

RM69

RM110

Exclusive Offer\*  
Every Tuesday and Thursday  
Premium Price **RM18**

## Beer for FREE

Suntory Premium Malt's Beer



Hakata-Style  
Gyoza (3pcs)

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

**RM59**

## Japanese Highball

やっぱり  
角ハイボールが  
お好きでしょ?



1 Shot

2 Shots

**CLASSIC**  
HIGHBALL

RM26

RM43

**SOUR PLUM**  
HIGHBALL

RM29

RM46

# Tsukemen

## つけ麺



À La Carte  
**RM 42<sup>++</sup>**

Set Meal  
**RM 49<sup>++</sup>** Comes with a serving of Hakata-Style Gyoza (3pcs) & Coca-Cola

### Tsukemen - Experience the Japanese Dipping Style Noodles!

A perennial favorite among our patrons, this Japanese summer ramen showcases Hiyamori Noodles served separately from the broth, inviting you to dip them into the soup, allowing you to relish the full umami experience. This ensures the noodles retain their finest texture and aroma.

The broth, an exquisite blend of our signature tonkotsu broth, is enhanced by the infusion of premium bonito. Paired with our special thick and chewy wholegrain noodles and succulent kakuni, this dish guarantees a distinctive and authentic ramen encounter brimming with rich flavors.

### TIPS TO ENJOY TSUKEMEN つけ麺の食べ方

Please **DO NOT** pour the entire dipping soup into the noodle bowl.



**01** Pour the Tanuki (tempura batter) into your Tonkotsu Soup.



**02** Dip some noodles into the soup and slurp.



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

Wari-soup: kombucha + hot water



**KIDS MENU**



**SHIROMARU MOTOAJI (HALF PORTION)**

Original Shiromaru Motoaji with pork belly, bean sprouts, kikurage and spring onions  
**RM 21\*\***



**CHASHU RICE**

Braised pork topped with egg and seaweed on rice with Dashimaki  
**RM 20\*\***

**ADD-ONS: RM6.90\*\* EACH**

Only 1 Add-on per order allowed



**PAN FRIED GYOZA (3 PCS)**



**FRENCH FRIES**



**GOMA or MATCHA ICE CREAM**

Kids Meal is only available for children age 12 and below  
 All prices shown are subject to 10% service charge and 6% service tax



**SUMO FACT**

Sumo is the national sport of Japan, although the most popular watched sport is baseball.

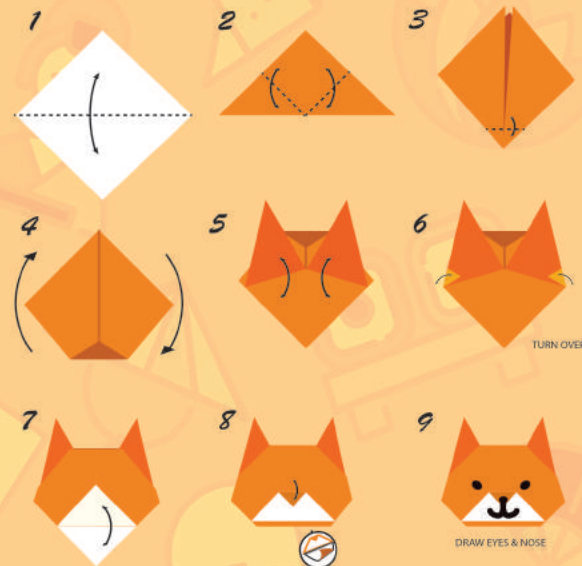
**DRAW YOUR OWN RAMEN**



**COPY THE NINJA**



**CUT AND FOLD : ORIGAMI SHIBA INU**



**DRAW EYES & NOSE**