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 flavors. 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.

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

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

特製赤丸

IPPUDO'S SIGNATURE

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

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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 spice level

ORIGINAL	LEVEL 1	LEVEL 2	LEVEL 3

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特製一風堂黒

IPPUDO'S SIGNATURE

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
Thick noodle
IPPUDO special blended miso
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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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.

- Chicken broth
- Shoyu Sauce
- Thin noodle

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 Shoots **RM5**

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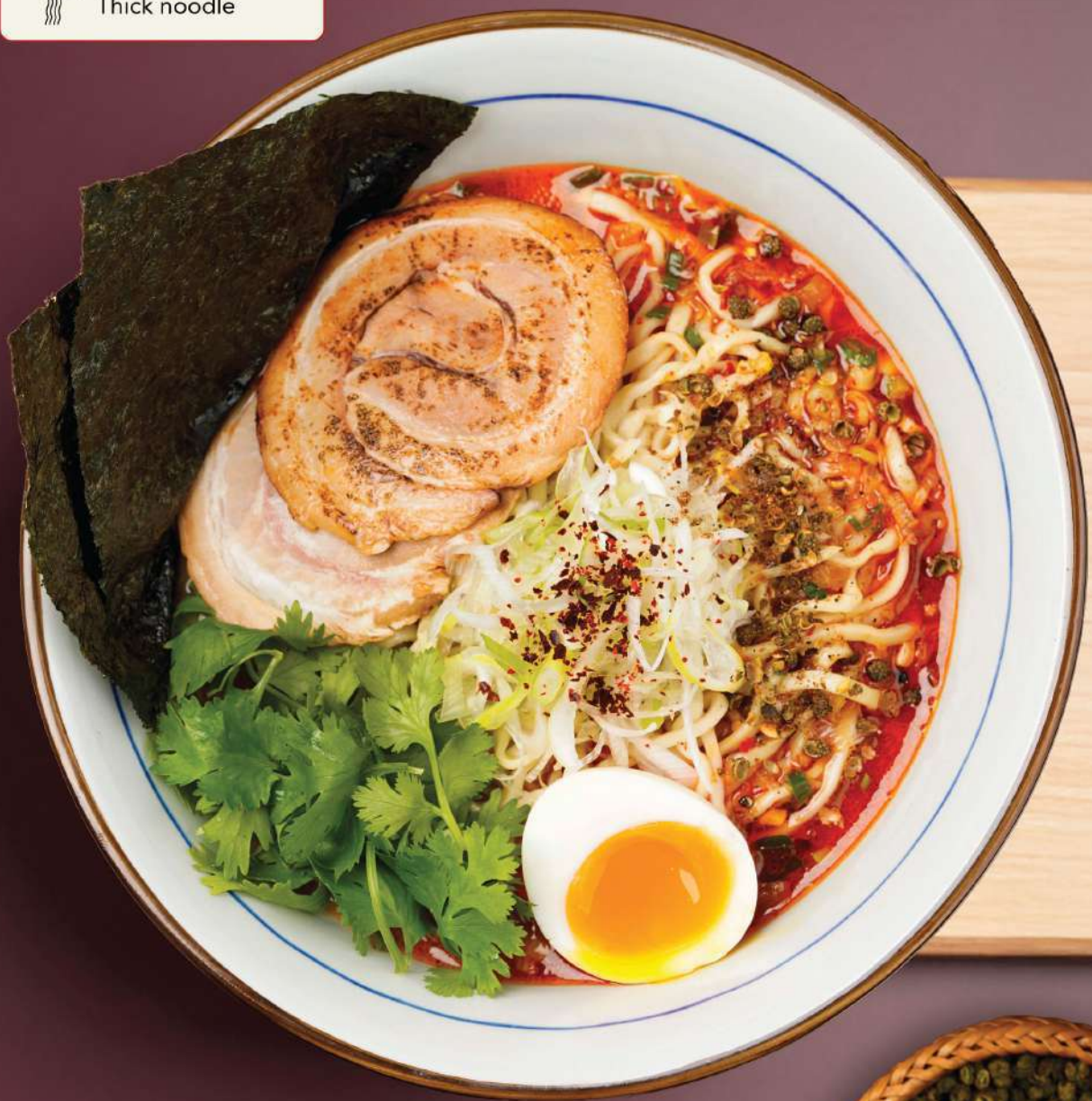
麻辣豚骨ラーメン
Mala Tonkotsu Ramen

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
RM3

のり
Seaweed (5pcs)
RM4

もやし
Bean Sprouts
RM3

パクチー
Coriander Leaves
RM3

温泉卵
Poached Egg
RM3.50

半熟うまみ玉子
Salted Soft-Boiled Egg (1pc)
RM3.50

醤油卵
Soy Sauce Egg (1pc)
RM3.50

味きく (ホール)
Flavoured Black Fungus (Thick)
RM4

味きく (スライス)
Flavoured Black Fungus (Thin)
RM4

メンマ
Bamboo Shoots
RM5

とりつくね
Chicken Tsukune (2pcs)
RM6

鶏チャーシュー
Chicken Chashu (3pcs)
RM6

炙りチャーシュー
Aburi Pork Belly Chashu
RM9

豚バラチャーシュー
Simmered Pork Belly Chashu
RM9

角煮
Kakuni (2pcs)
RM9

ソーキ肉
Soki Meat
RM10

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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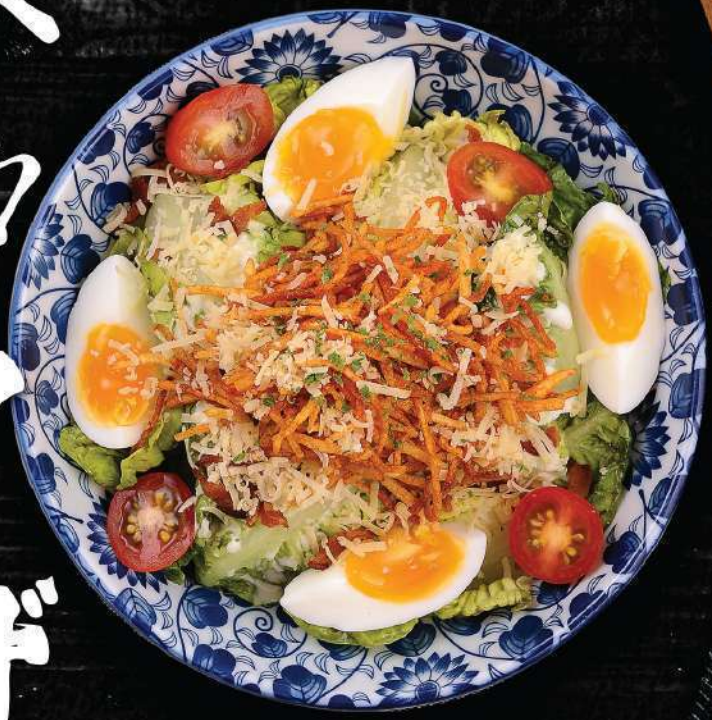
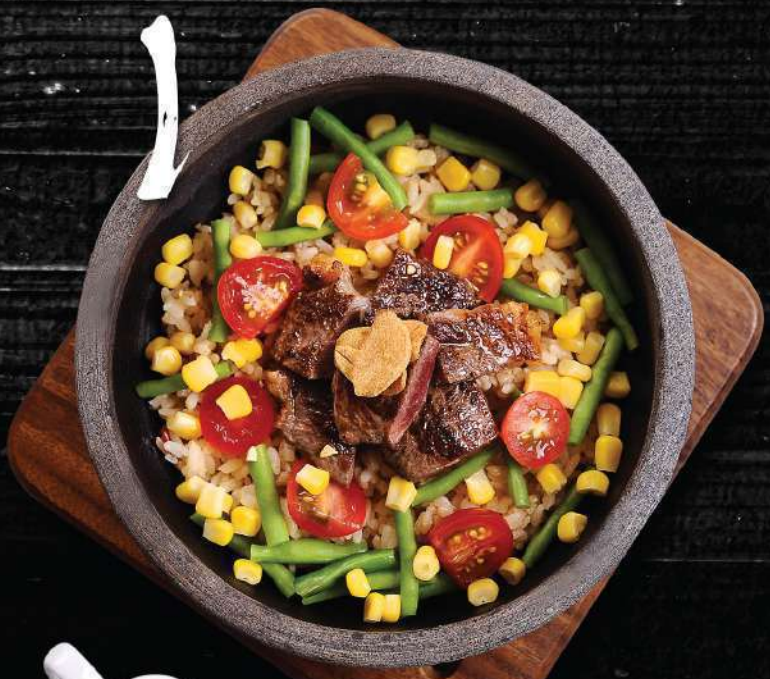
アペタイザー





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KUSHIYAKI

串焼き

ボタンマッシュルーム
BUTTON MUSHROOMS
Button Mushrooms

RM 7

ぎんなん
GINNAN
Ginkgo Nuts

RM 7

ニンニク串
NINNIKU
Garlic

RM 7

オクラ串
OKRA
Ladies Fingers

RM 7

出汁巻き明太
DASHIMAKI MENTAI
Japanese Omelette With Cod Fish Roe

RM 8

エリンギ
ERYNGII
King Oyster Mushrooms

RM 8

ねぎま
NEGIMA
Chicken Thigh with Japanese Leeks

RM 8

ニラ
NIRA
Garlic Chives

RM 8

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トマト巻き
TOMATO-MAKI
Cherry Tomatoes wrapped with Pork Belly Slices

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

ボタンマッシュルーム巻き
BUTTON MUSHROOM-MAKI
Button Mushrooms wrapped with Pork Belly slices

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

芽キャベツ
MEKYABETSU
Brussel Sprouts

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

手羽先
TEBASAKI
Chicken Wings

豚バラ
BUTA BARA
Pork Belly

鮭ハラス
SAKE HARASU
Salmon Fins

シシトウ
SHISHITO
Japanese Peppers

シシトウ巻き
SHISHITO-MAKI
Japanese peppers wrapped with Pork Belly slices

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SALAD

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

クリスピーベーコンサラダ

CRISPY POTATO SALAD

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

RM 29

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COLD DISHES

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

CHOICE OF Original Spicy

RM 12

サーモン刺身
SALMON SASHIMI
Fresh raw salmon slices.

RM 45 (5pcs)
RM 82 (10pcs)

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

RM 55

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STARTERS

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.

Boiled RM13
Pepperon RM16

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

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BUNS

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

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

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GYOZA · OTHERS

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 (5pcs)
RM 28 (10pcs)

だし巻玉子 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

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APPETISERS

カリカリ手羽先から揚げ

CRISPY TEBASAKI

Deep-fried crispy chicken wings served with chili powder.

RM 28 (6pcs)

なすの田楽

NASU DENGAKU

Deep-friend eggplants tossed in an aka miso, garlic and soy sauce.

RM 18

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GRILLED DISHES

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

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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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TOBANYAKI

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.

RM 188 (100G)
RM 358 (200G)
RM 798 (500G)

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SUSHI · MAKI

炙りサーモンスパイシーロール
VOLCANO MAKI
Salmon maki with avocado, cucumber and dashimaki egg torched and served with a homemade spicy sauce.

RM 55

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

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 (6pcs)
RM 50 (10pcs)

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RICE

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

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

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DESSERTS

抹茶もなか
MATCHA MONAKA
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

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**

柚子アイス
YUZU ICE CREAM
Japanese yuzu ice cream. **RM 10**

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サムライセット

SAMURAI SET MEAL SPECIALS

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

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, arare and wasabi.

RM 42

Each Rice Set Meal includes:

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

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

Change Chahan to Su-Ramen +RM8

Each Rice Set Meal includes:

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

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 and additional RM8.

RM 39

Change Chahan to Su-Ramen +RM8

Each Rice Set Meal includes:

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

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SAMURAI SET MEAL SPECIALS

サムライセット

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

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*

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

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ULTIMATE Combo Set

Available All Day on Weekends & Public Holidays

ADD-ON
Any mocktail + RM6
Any ice-cream + RM5

A Satisfying Set for 3–4 Pax

A satisfying combination of assorted appetisers of the day, steam chicken with garlic ponzu, and a salmon sashimi & awabi platter, chashu fried rice, served with your choice of two signature ramen.

RM 128

Ramen Choices

Choose any 2 Ramen

Shiromaru Motoaji

Akamaru Shinaji

Karaka-Men

IPPUDO Kuro

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ハイボール JAPANESE HIGHBALLS

KAKUBIN WHISKIES	1 SHOT	2 SHOTS
CLASSIC HIGHBALL	RM 25	RM 43
YUZU HIGHBALL	RM 33	RM 51
ELDERFLOWER HIGHBALL	RM 28	RM 46
CUCUMBER HIGHBALL	RM 28	RM 46
ROSE HIGHBALL	RM 28	RM 46

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

BEER COCKTAILS

ADDICTED TO MATCHA — RM 30
An easy-drinking, refreshing brew composed of authentic matcha balanced with the hoppy flavours of Tiger draught.

BERRIED TREASURE — RM 30
A medium-bodied beer that elegantly blends a vibrant mix of sweet autumn berries and smooth Tiger draught.

WICKED IRISHMAN ALE — RM 30
A frothy, fruity ale with mellow citrus flavours that intertwine with orange and lemongrass notes.

DRAUGHT BEERS

SUNTORY PREMIUM MALT GOLD	RM 33
SUNTORY PREMIUM MALT KURO	RM 33
TIGER DRAUGHT (HALF PINT)	RM 26

BEER BOTTLES

KIRIN	RM 30
TIGER	RM 26

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JAPANESE COCKTAILS

TROPICAL STROLL — **RM 38**

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

FEELIN' PEACHY! — **RM 36**

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

CITRUS SQUEEZE — **RM 38**

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

OUT IN THE GARDEN — **RM 35**

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

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JAPANESE WHISKIES

	GLASS	BOTTLE
SUNTORY KAKUBIN *A highly versatile whisky with light notes of pepper and honey, giving it a sweet aroma and a dry finish.*	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 innumerous 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

	GLASS	BOTTLE
SUNTORY ROKU GIN *An earthy, vegetal gin with an underlying whisper of fruity sweetness and peppery notes on the finish.*	RM 35	RM 550

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MATUA WINES

	GLASS	BOTTLE
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)	RM 29	RM 135
HOUSE WINE (RED)	RM 29	RM 135

UMESHU

	GLASS	BOTTLE
HAKUTSURU GENSHU UMESHU *Made from 100% Kishu plums with no added water for a clean, undiluted taste.*	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

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日本酒 JAPANESE SAKE LIST

HAKUTSURU 白鶴

白鶴 純米酒 祝寿 金箔入
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

久保田 萬寿
MANJU JUNMAI DAIGINJO

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

720 ML

RM 568

久保田 千寿
SENJU GINJO

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

720 ML

RM 208

KOZAEMON 梵

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

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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 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**

花泡香 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**

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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
SCHWEPPES GINGER ALE	RM 9
SCHWEPPES 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

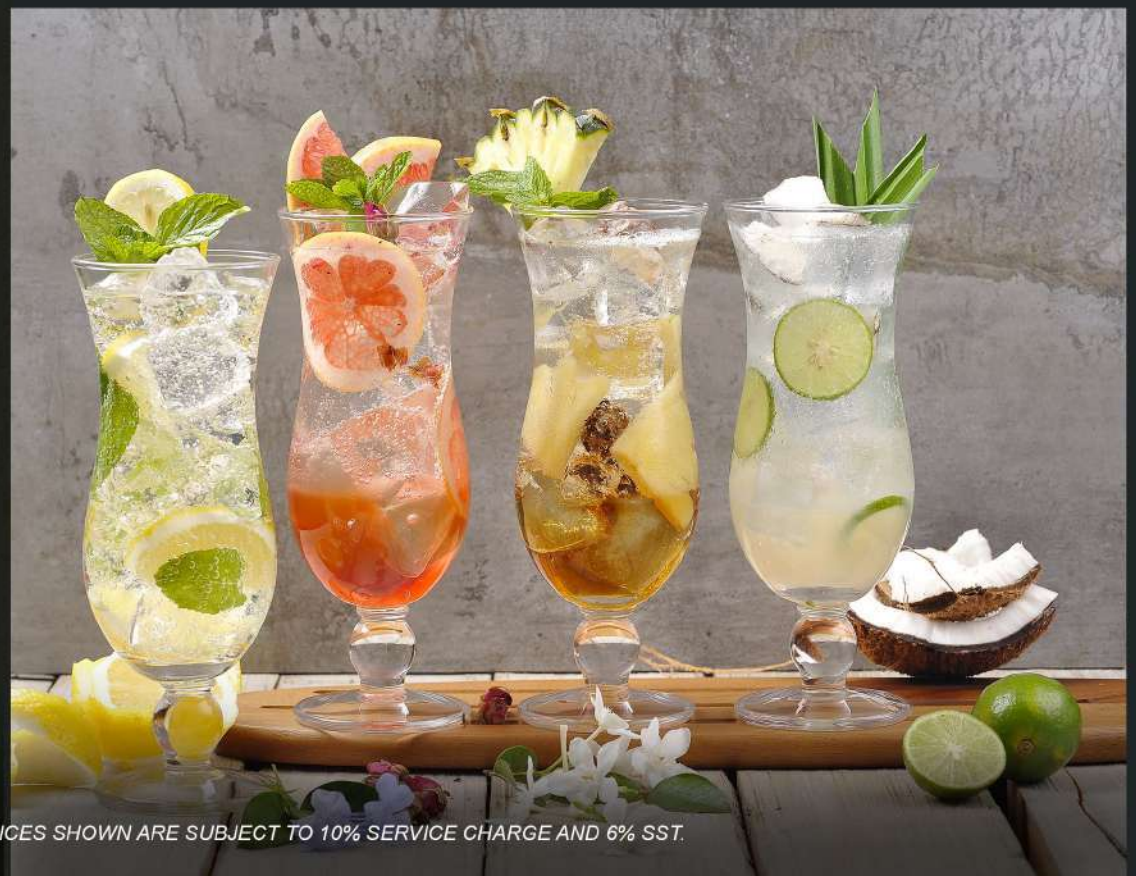
MOCKTAILS

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

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

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

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



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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

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IPPUDO

NON-HALAL

The PREMIUM MALT'S SUNTORY

SUNTORY PREMIUM MALT'S GOLD

ALL DAY LONG

3 GLASSES
RM58

6 GLASSES
RM96

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

IPPUDO

NON-HALAL

KANPAI HOUR

5PM ONWARDS

KIRIN BEER BOTTLE

3 BOTTLES

RM54

6 BOTTLES

RM95

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IPPUDO

NON-HALAL

2ND BOTTLE 50% OFF

Hakutsuru Daiginjo 720ML
1st bottle RM198
2nd bottle RM99

Hakutsuru Nigori Yuzushu 720ML
1st bottle RM188
2nd bottle RM94

House Pouring 1.8L
1st bottle RM288
2nd bottle RM144

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IPPUDO

NON-HALAL

KANPAI HOUR

5PM ONWARDS

Suntory Whisky Kakubin
For RM348
(N.P. RM398)

Any 2 Japanese Highballs
For RM48

CHOICE OF CLASSIC | YUZU | ELDERFLOWER | CUCUMBER | ROSE

ADDICTED TO MATCHA | WICKED IRISHMAN ALE | BERRIED TREASURE

Any 2 Beer Cocktails
For RM48

CHOICE OF ADDICTED TO MATCHA | WICKED IRISHMAN ALE | BERRIED TREASURE

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IPPUDO

NON-HALAL

SUNTORY WHISKY *Exclusive*

Suntory Hakushu
~~NP: RM 1280~~
RM799

Suntory Chita
~~NP: RM 680~~
RM399

Suntory Hibiki
~~NP: RM 1450~~
RM699

Suntory Yamazaki
~~NP: RM 1450~~
RM829

Suntory Yamazaki 12 Y.O.
~~NP: RM 2650~~
RM1399

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IPPUDO

NON-HALAL

WOMBAT HILL
EST 2005
ESTATE

WOMBAT HILL CLASSIC RESERVE CHARDONNAY

Wombat Hill Classic Reserve Chardonnay displays well balanced, peachy and tropical fruit flavours. You won't want to waste a drop of this beautiful crisp wine which will compliment any occasion. Voluptuous and easy-drinking, this wine is a perfect match for lemon chicken, seafood dishes, and even spicy curries.

1 BOTTLE ***RM135***

2 BOTTLES ***RM238***

PER GLASS ***RM32***

WOMBAT HILL CLASSIC RESERVE MERLOT

Wombat Hill Classic Reserve Merlot captures the classic qualities of Merlot. It has a deep youthful colour, with expressive aromas of plums, blackberries and violet. The palate has a velvety texture with generous flavours of sour cherries, plums and fragrant herbs with a hint of vanillin oak.

1 BOTTLE ***RM135***

2 BOTTLES ***RM238***

PER GLASS ***RM32***

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*ALL PRICES SHOWN ARE SUBJECT TO PREVAILING TAXES.

IPPUDO

NON-HALAL

BEER For FREE

WITH EVERY ORDER OF

生ビール無料

SET A
Any one choice of Special Ramen Combo Set

FREE

FROM RM53

OR

NEGIMA
Chicken Thighs with Japanese Leeks

OKRA
Ladies Finger

SET B
Kushiyaki Platter

NEGIMA
Chicken Thighs with Japanese Leeks

TOMATO-MAKI
Cherry Tomatoes wrapped with Pork Belly Slices

MEKYABETSU
Brussel Sprouts

OKRA
Ladies Finger

BUTA BARA
Pork Belly

BUTTON MUSHROOMS
Button Mushrooms

FREE

RM52

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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

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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.