

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
Our
Beginning



1995
Our
Recognition



2005
Our
Achievement



2008
Our
Adventure



2010
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

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

特製白丸



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
やわ

NORMAL
ふつう

HARD
カタ

VERY HARD
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

やわ

NORMAL

ふつう

HARD

カタ

VERY HARD

バリカタ

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
やわ

NORMAL
ふつう

HARD
カタ

VERY HARD
バリカタ

 Choose your spice level

 **ORIGINAL**

 **LEVEL 1**

 **LEVEL 2**

 **LEVEL 3**

特製からか

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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 fragrant 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

特製芳醇醬油 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



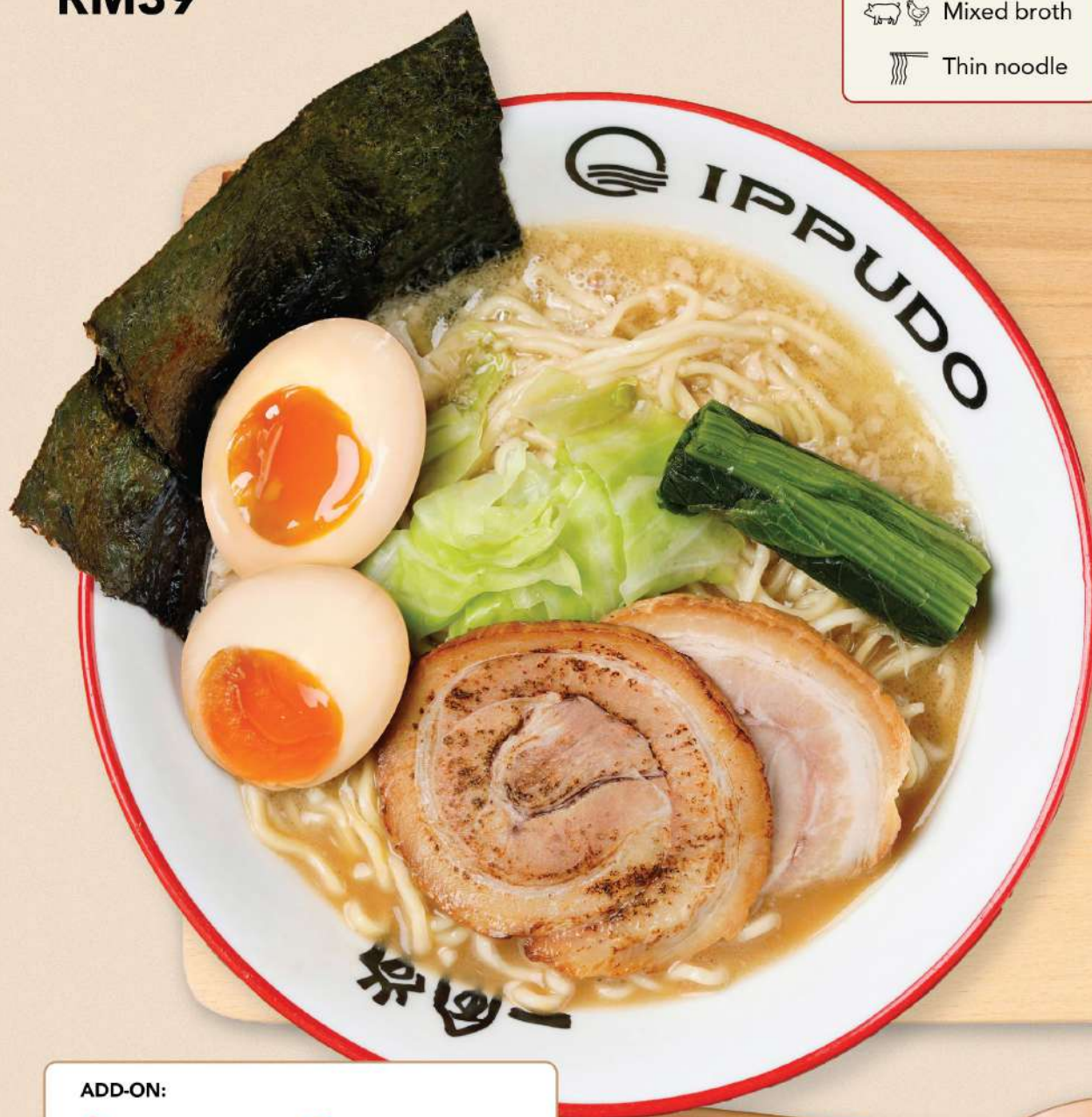
横浜家系豚骨 Yokohama Iekei

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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軟骨担々麵

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.



Mixed broth



Infused sesame paste



Thin noodle

RM43



ADD-ON:

1 Soki Meat
RM10



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博多つけ麺

Hakata Tsukemen

(Original / Spicy)



Perfectly cooked, chewy Hiyamori noodles served with a rich, spicy dipping broth that combines our signature tonkotsu and premium bonito. Topped with tender kakuni, salted soft-boiled egg, spring onions, bamboo shoots, and seaweed.

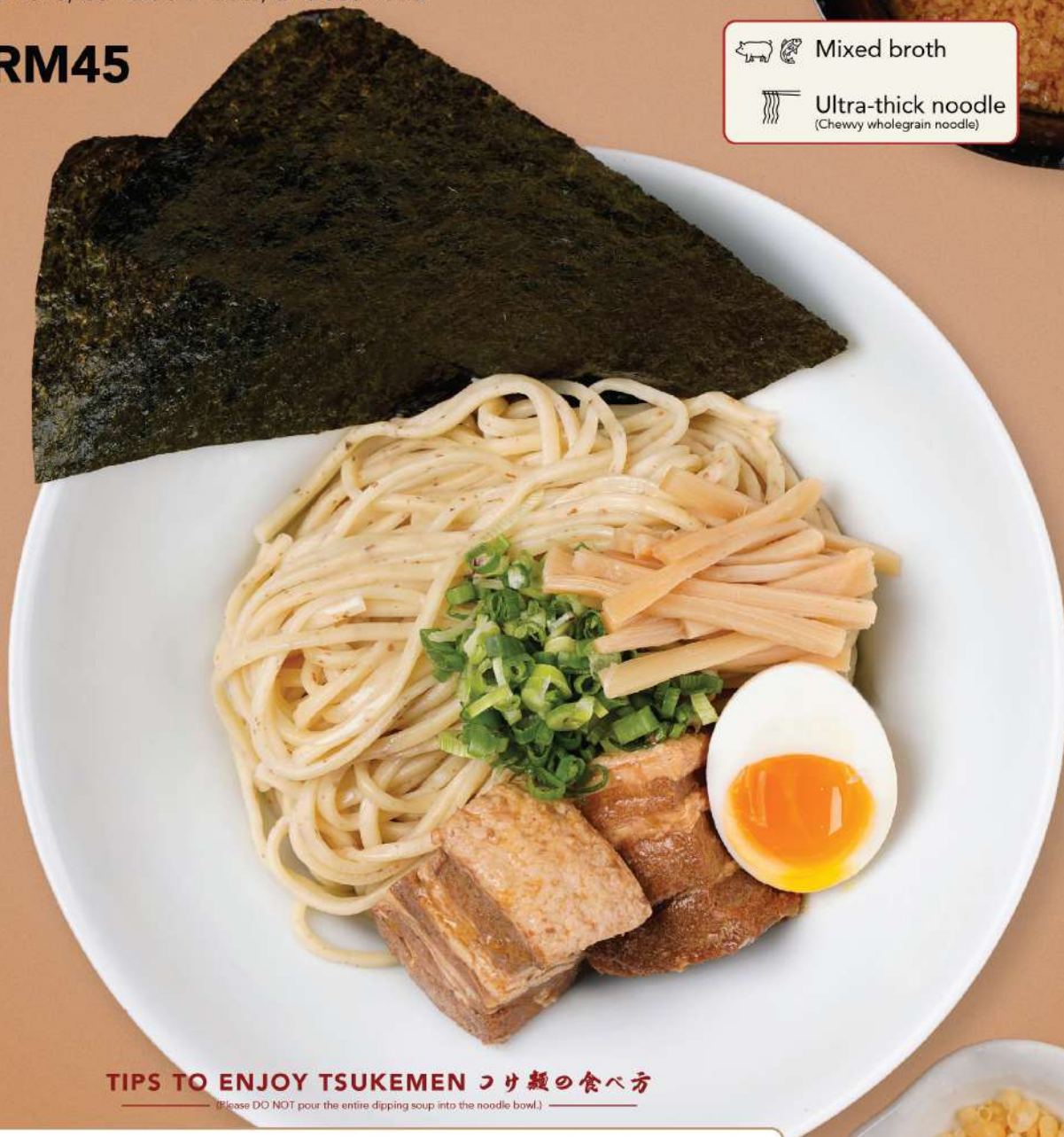
RM45



Mixed broth



Ultra-thick noodle
(Chewy wholegrain noodle)



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 into
Tonkotsu Soup.

02

Dip some noodles into
the soup and slurp.



03



Wari-soup
(tonkotsu + hot water)

03

To enjoy the soup after the noodles,
request wari-soup and pour before sipping.



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, red onion, and golden crunchy pork lard, with a sprinkle of cashew nuts for a delicious twist.

RM36

-  Ultra-thick noodle
(Chewy wholegrain noodle)
-  Tantan niku miso
-  Crispy pork lard



HOW TO EAT MAZESOBA:



01 Squeeze the lime



02 Mix well



03 Pour the pork lard

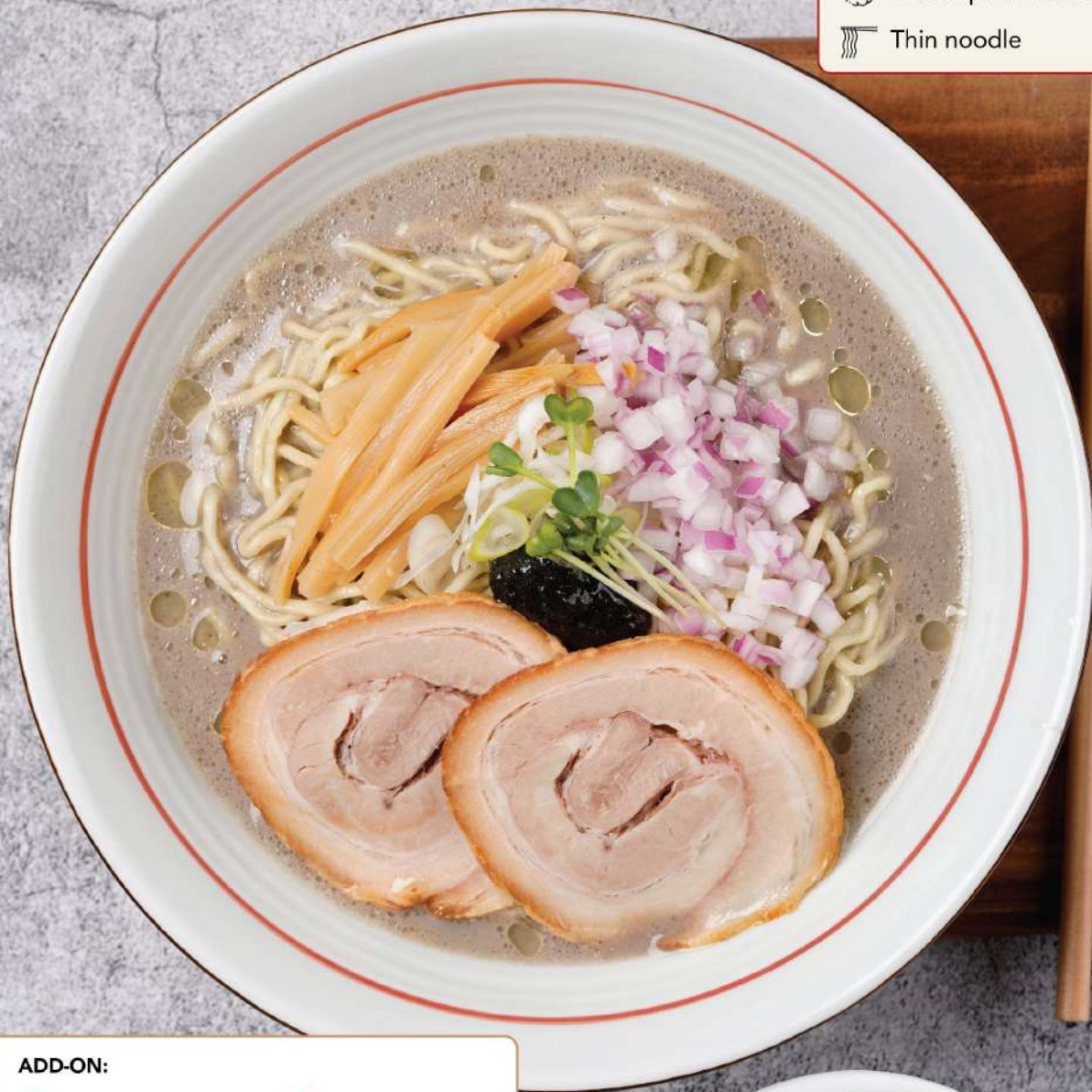


黒トリュフラーメン Truffle Ramen

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



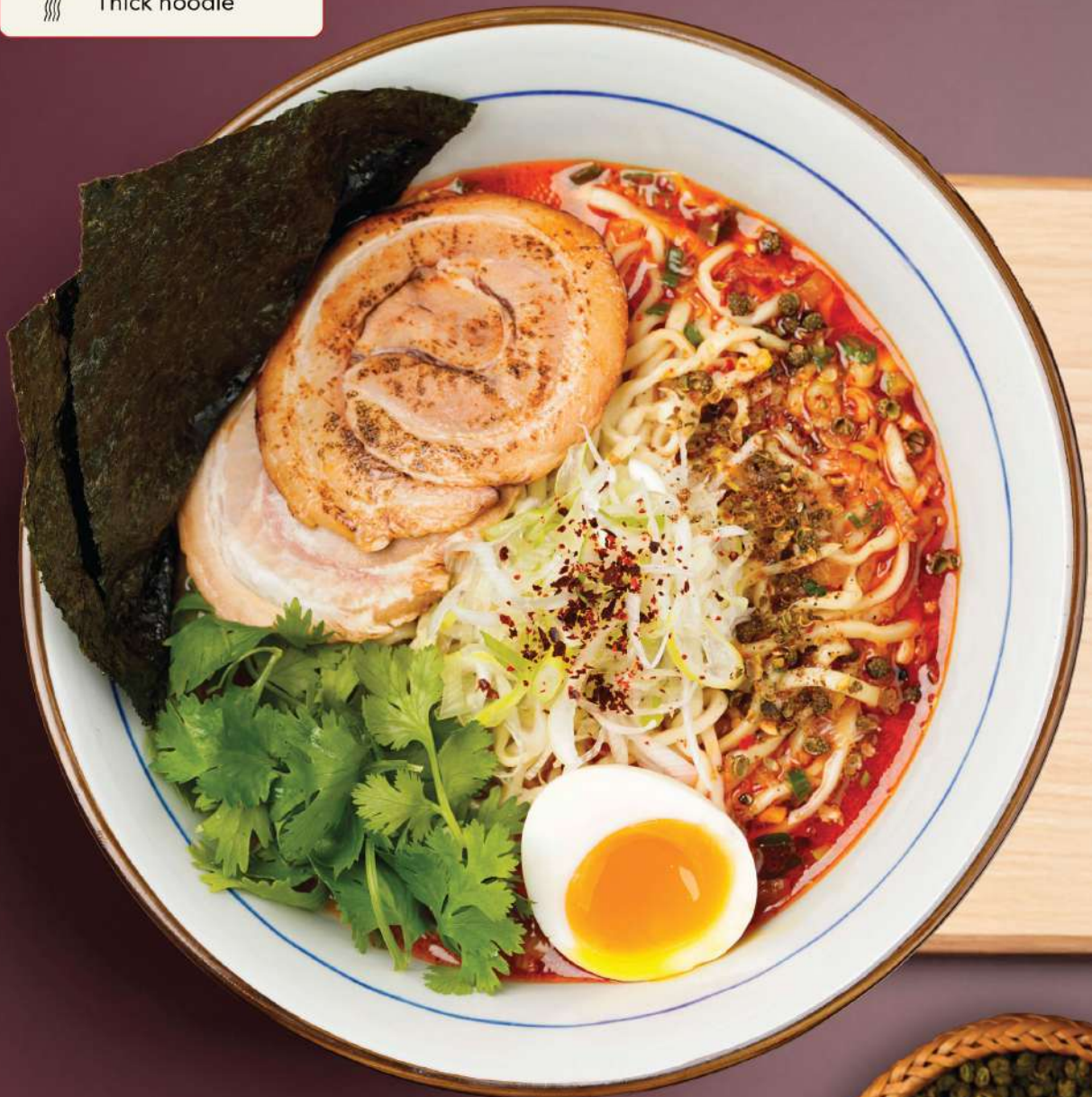
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麻辣豚骨ラーメン Mala Tonkotsu Ramen

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.

-  Mixed broth
-  Spices and spicy oil
-  Thick noodle

RM39



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トムヤム海老豚骨

Tom Yum Tonkotsu Ramen

Experience the best of both worlds - rich, creamy tonkotsu broth infused with zesty tom yum minced meat miso and topped with succulent prawns for a burst of flavour.

RM40

-  Tonkotsu broth
-  Dashi and fragrant oil
-  Thin noodle



ADD-ON:

- 1** Coriander Leaves
RM3



- 2** Sautéed Prawn (2pcs)
RM9



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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



温泉玉子
Poached Egg
RM3.50



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



醤油玉子
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



エビのソテー
Sautéed Prawn (2pcs)
RM9



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



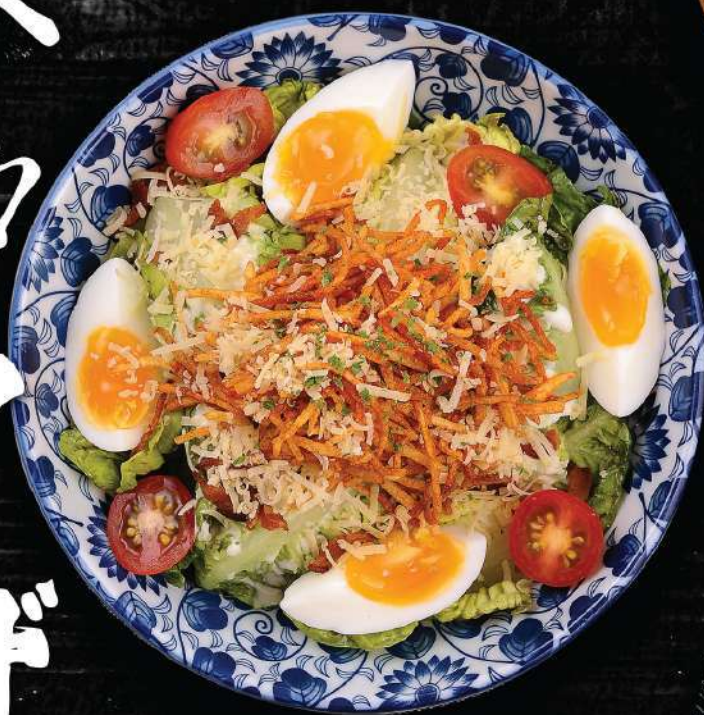
替玉

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.

ア パ ウ ダ ザ ー



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KUSHIYAKI

串焼



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

トマト巻き

TOMATO-MAKI

Cherry Tomatoes wrapped with Pork Belly Slices



RM 8

アボカドベーコン

AVOCADO BACON

Avocado wrapped with Bacon slices



RM 9

ボタンマッシュルーム巻き

BUTTON MUSHROOM-MAKI

Button Mushrooms wrapped with Pork Belly slices



RM 9

エノキ巻き

ENOKI-MAKI

Enoki and Spring Onion wrapped with Pork Belly slices



RM 9

芽キャベツ

MEKYABETSU

Brussel Sprouts



RM 10

塩玉子ベーコン

SHIO TAMAGO BACON

Flavoured eggs with Bacon slices



RM 10

手羽先

TEBASAKI

Chicken Wings



RM 12

豚バラ

BUTA BARA

Pork Belly



RM 12

鮭ハラス

SAKE HARASU

Salmon Fins



RM 12

シシトウ

SHISHITO

Japanese Peppers



RM 15

シシトウ巻き

SHISHITO-MAKI

Japanese peppers wrapped with Pork Belly slices



RM 18

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

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



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



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



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

RM 18

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



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





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)

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)



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



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



サ ム ラ イ イ セ ツ 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



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 and additional RM8.

RM 39

Each Rice Set Meal Includes:

- Salmon Sashimi
- Tzukemono
- 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**

A Japan-Thai Affair

Mix & Match

any two A Japan-Thai Affair appetisers or mocktails for **RM29++**

Sunset Grapefruit Sparkler

A dazzling blend of grapefruit infused with yuzu and lemon, topped with ginger ale and finished with thyme.

RM16++

Hire Katsu Bites

Crunchy fried pork tenderloin balls complemented by crisp vegetables, accompanied by our house-made spicy dressing on the side.

RM18++  Warning: These bites burst with flavour and heat!

Golden Flame Ebi Salad

A vibrant salad of juicy prawn meat tossed with mango sweetness, fresh coriander, tomatoes, roasted cashew nuts, crunchy cucumber and onions, finished with our spicy-tangy sauce.

RM18++

Tom Yum Tonkotsu Ramen

Experience the best of both worlds - rich, creamy tonkotsu broth infused with zesty tom yum minced meat miso and topped with succulent prawns for a burst of flavour.

RM40++

'Ton' Yum Shumai

Juicy minced pork and chashu wrapped in delicate wonton skin, infused with fragrant Tom Yum spices for a bold, tangy finish.

RM15++

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



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



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

SUNTORY PREMIUM MALT KURO

RM 33

TIGER DRAUGHT (HALF PINT)

RM 26

BEER BOTTLES

KIRIN

RM 30

TIGER

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 GENSU 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

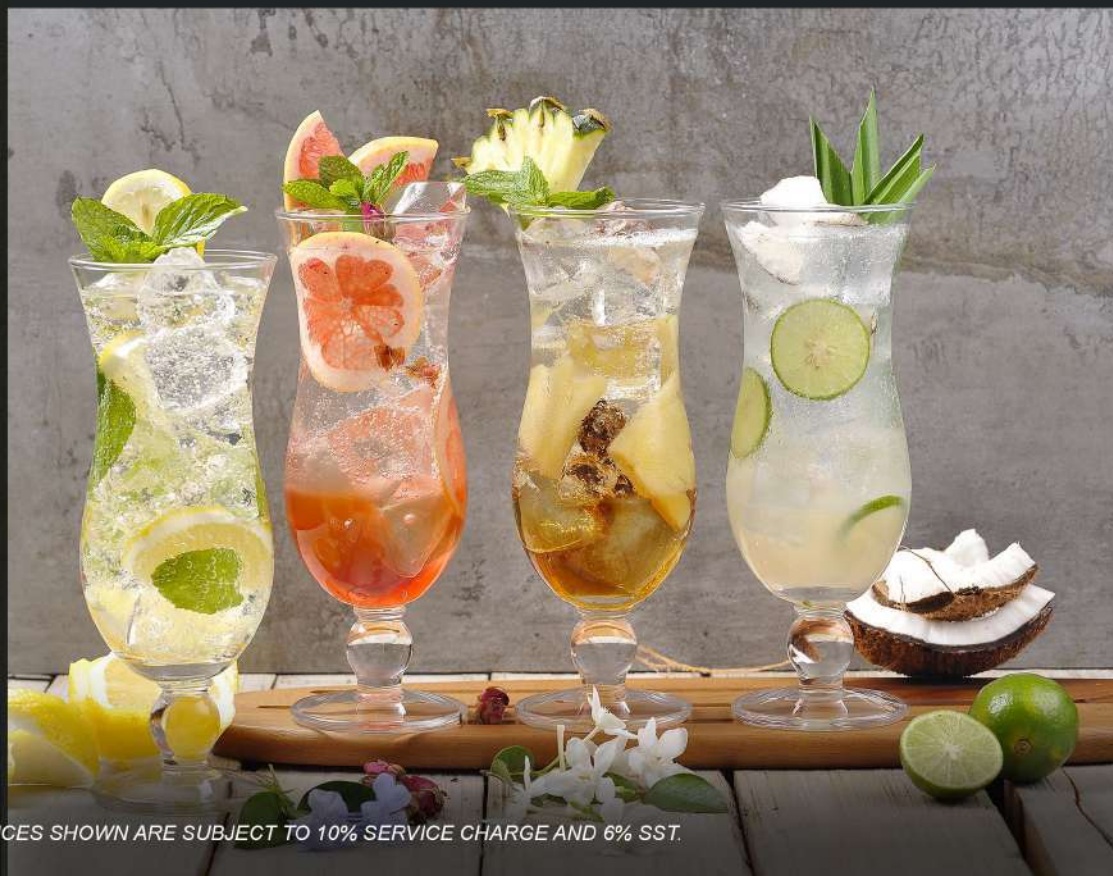
MOCKTAILS

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		-
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BLACK COFFEE	RM 10		RM 12
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CAPPUCCINO	RM 12		RM 15
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LATTE	RM 12		RM 15
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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.

SUNTORY PREMIUM MALT'S GOLD

ALL DAY LONG

3 GLASSES

RM58

6 GLASSES

RM96



KANPAI HOUR

5PM ONWARDS

KIRIN BEER BOTTLE

3 BOTTLES

RM54

6 BOTTLES

RM95



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



KANDAI 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

SUNTORY WHISKY

Exclusive

Suntory Hakushu

NP: RM 1280

RM799

Suntory Hibiki

NP: RM 1450

RM699

Suntory Yamazaki 12 Y.O.

NP: RM 2650

RM1399

Suntory Chita

NP: RM 680

RM399

Suntory Yamazaki

NP: RM 1450

RM829





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**



BEER *For* FREE

WITH EVERY ORDER OF

生ビール無料

SET A

Any one choice of
Special Ramen
Combo Set

FROM
RM **53**

OR

FREE



OKRA
Ladies Finger

NEGIMA
Chicken Thighs with
Japanese Leeks

MEKYABETSU
Brussel Sprouts

NEGIMA
Chicken Thighs with
Japanese Leeks

TOMATO-MAKI
Cherry Tomatoes wrapped
with Pork Belly Slices

SET B

Kushiyaki
Platter



OKRA
Ladies Finger

BUTTON MUSHROOMS
Button Mushrooms

BUTA BARA
Pork Belly

FREE

RM **52**



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.