

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



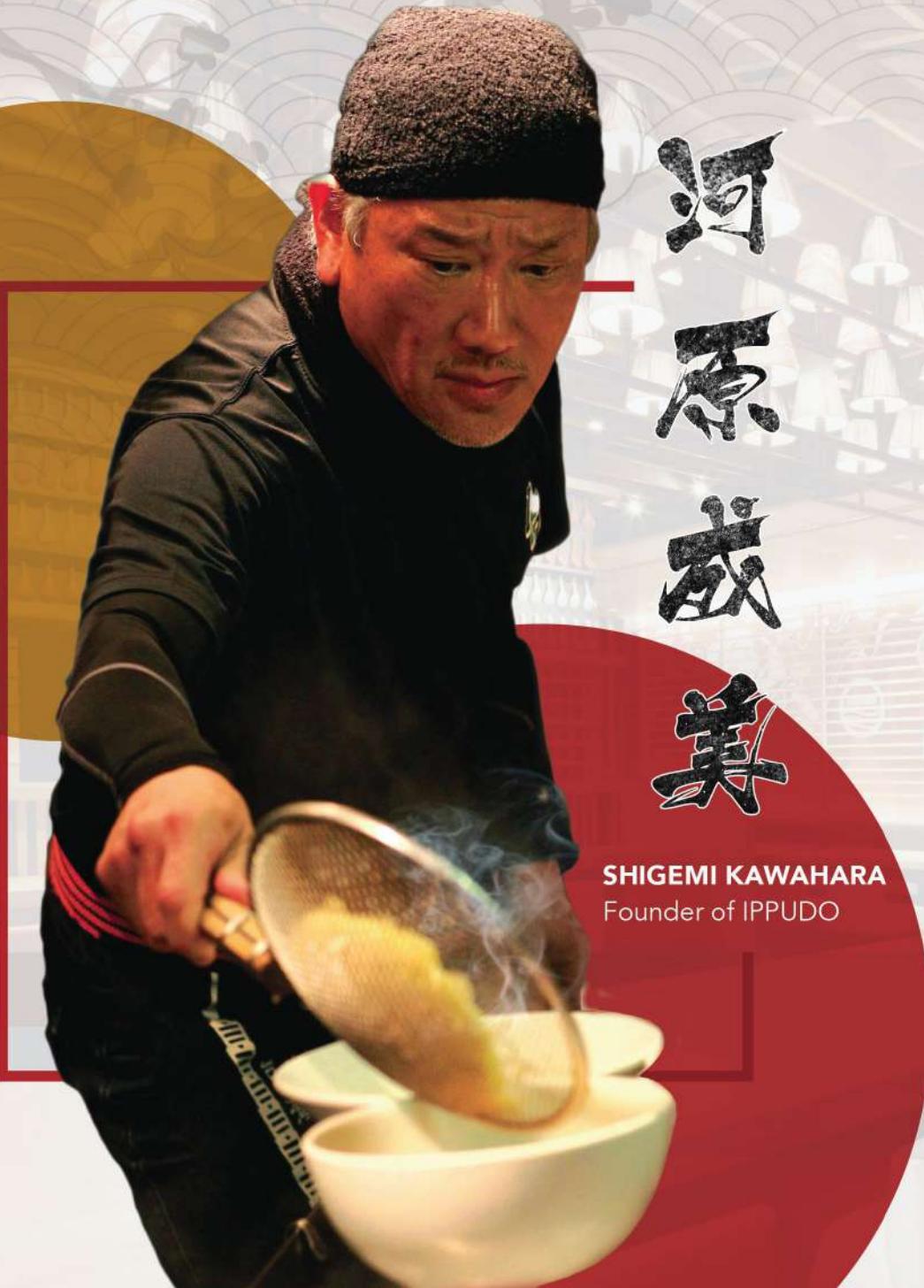
2008

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 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.

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
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

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



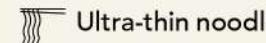
IPPUDO'S SIGNATURE



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

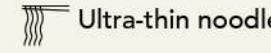
IPPUDO'S SIGNATURE



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

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



特製 からか

特製一風堂黑

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



IPPUDO'S SIGNATURE



Tonkotsu broth



IPPUDO special
blended miso



Thick noodle



Enhanced level of Garlic oil
+ Black Pepper

一風堂黑

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

一風堂黑角煮

IPPUDO Kuro Kakuni

Tender pork cubes simmered in IPPUDO special soy sauce.

RM42



Chicken broth



Shoyu Sauce



Thin noodle

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.

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.

RM43



Mixed broth

Infused sesame paste

Thin noodle

ADD-ON:

1 Soki Meat
RM10



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 フカ麺の食べ方

(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.



 Wari-soup: komebucha + hot water

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

まぜそば Mazesoba

15-20
Min

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



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



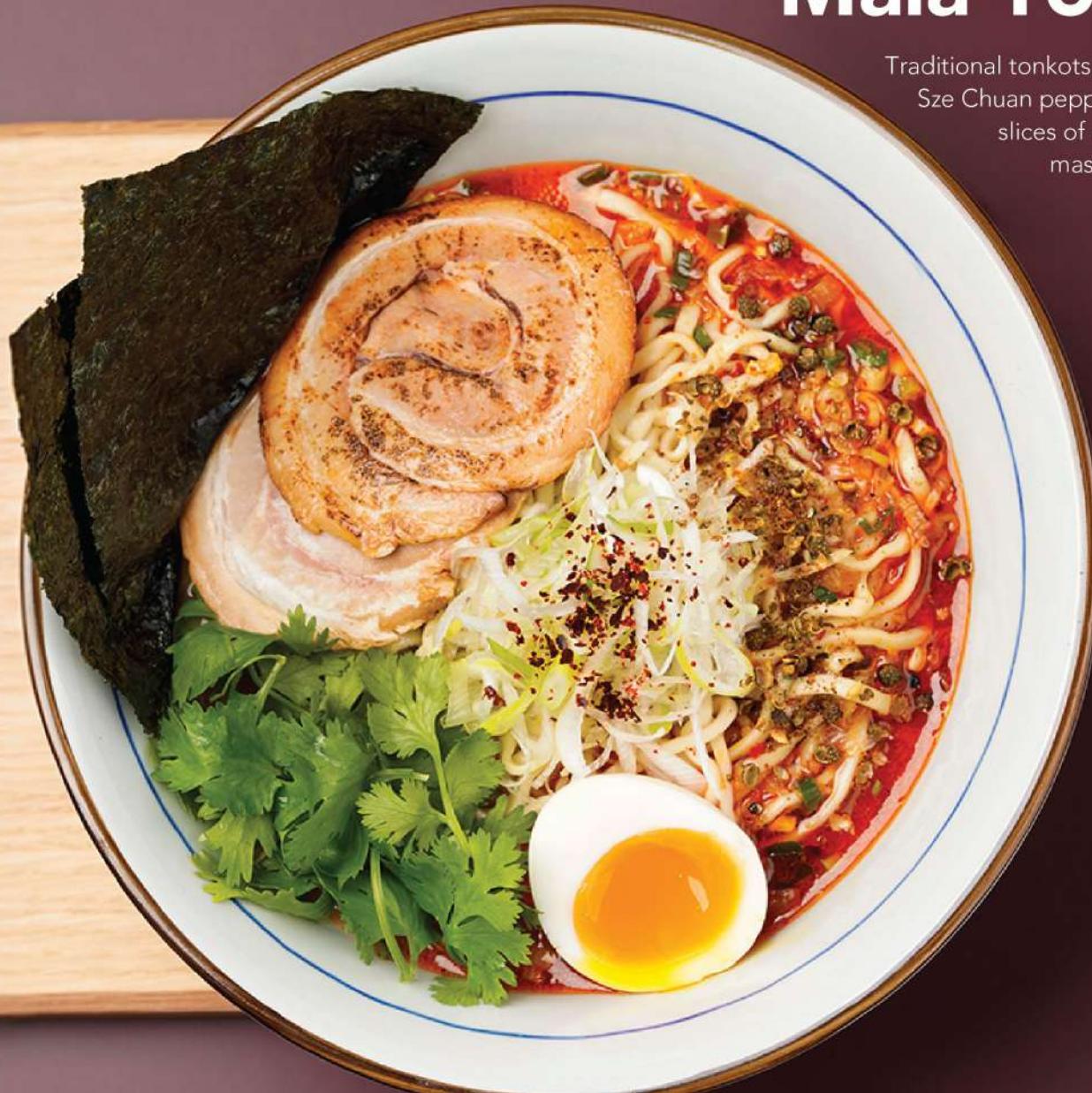
② Bamboo Shoots
RM5



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

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



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

TOPPING

追加トッピング



ねぎ
Spring onions
RM 3



のり
Seaweed (5pcs)
RM 4



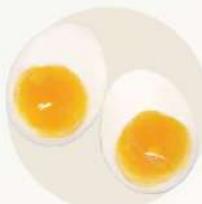
もやし
Bean Sprouts
RM 3



パクチー
Coriander Leaves
RM 3



温泉玉子
Poached Egg
RM 3.50



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



醤油玉子
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



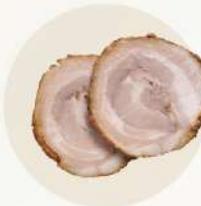
鶏チャーシュー
Chicken Chashu (3pcs)
RM 6



エビのソテー
Sautéed Prawn (2pcs)
RM 9



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.

アペタイザー



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STARTERS



Edamame 枝豆 RM11

Boiled edamame with salt.



Goma Q ゴマQ

Fresh Japanese cucumber with homemade sesame dressing.

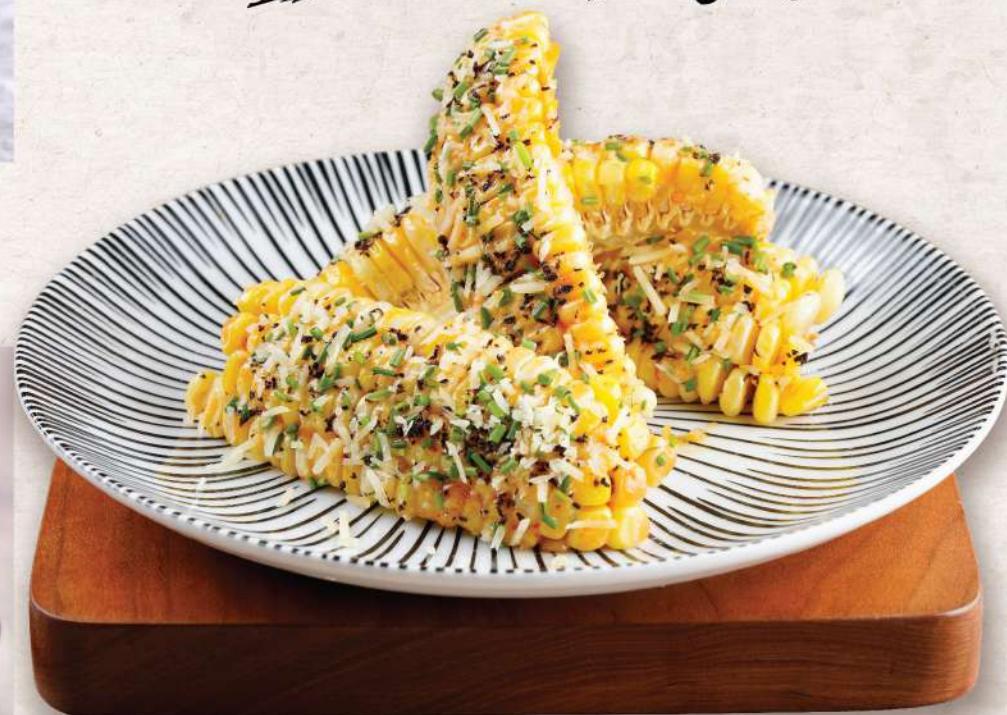
ORIGINAL

RM 6

SPICY

RM 7

前菜



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

COLD DISHES

冷た食べ物



刺身サーモンサラダ

Salmon Sashimi Salad

Freshly sliced salmon served with assorted greens and Japanese dressing.

RM33



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



Crispy Mochi クリスピーメシ

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

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)

APPETISERS

アペタイザー

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





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)

餃子



BUNS

一風堂特制バンズ

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

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

DESSERTS

デ
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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.



GOMA ICE CREAM RM10

Japanese black sesame ice cream.

飲品

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

MOCKTAILS

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



Oishii Ramen Set

Smiles in Every Zuzutto!

From RM **29.90** onwards

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



Karako-Men
RM32.90



IPPUUDO Kuro
RM33.90

Egao Ramen Choices

Our Egao Ramen options are served in smaller sizes.



Shiromaru Motoaji
RM33.90



Akamaru Shinaji
RM34.90



Karako-Men
RM35.90



IPPUUDO Kuro
RM36.90

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

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



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



Karako-Men
RM35.90



IPPUUDO Kuro
RM36.90

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

WEEKDAYS AFTER 5 PM
WEEKENDS AND PUBLIC HOLIDAYS

Family Combo

Choose Two Mains

Appetisers in each set are fixed



SET A

RM 96

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

Main Course Choices



Shiromaru Motoaji



Akamaru Shinaji



Karaka-Men



IPPUDO Kuro



Hojun Shoyu



Sake Mentai Rice



IPPUDO Fried Rice

UPGRADE TO
SPECIAL RAMEN +RM 9



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 B



RM 110

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

SET MEALS

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BEER LOVER'S Ramen Combo

RM 52



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

Tiger Beer

UPGRADE
Kirin Bottle +RM5
Sapporo Bottle +RM5
Suntory Premium Malt's
Bottle +RM8

FREE

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

Hakata-Style Gyoza (3pcs)

À LA CARTE



Koebi Karaage
RM14



Mentai Gyoza (5pcs)
RM17



Luncheon Meat Fries
RM19

KANPAI SPECIAL

1 BOTTLE 3 BOTTLES 6 BOTTLES 12 BOTTLES

TIGER
BEER BOTTLE

RM 16

RM 43

RM 79

RM 140

KIRIN
BEER BOTTLE

RM 20

RM 55

RM 103

RM 188

SAPPORO
BEER BOTTLE

RM 20

RM 55

RM 103

RM 188

SUNTORY
PREMIUM MALT'S BOTTLE

RM 22

RM 61

RM 115

RM 208

JAPANESE BEER TRIO MIX BUCKET

RM 58



(Includes one bottle each of Suntory Premium Malt's, Sapporo and Kirin)

Get a **Beer Punch Card** with
a 12-bottle purchase to enjoy
your remaining bottles later.



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

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.