

IPPUDO was founded in 1985 in Japan's ramen capital of Hakata by Shigemi Kawahara, the internationally renowned Ramen King. With over 125 restaurants in Japan and 105 internationally in places such as New York, London, Paris, Singapore and more, IPPUDO has garnered international fame and legendary status over the years. Fueled by tradition and innovation, IPPUDO strives to spread "smile" and "arigato" through bowls of ramen.

## RAMEN

白丸元味



### SHIROMARU CLASSIC 白丸元味 - \$12.8

The original Tonkotsu pork broth with our signature dashi, thin noodles topped with pork belly chashu, bean sprouts, kikurage mushrooms and scallions

### AKAMARU VEGGIE 赤丸ベジ V🌶️ - \$13.8

A rich silky sesame broth with our signature dashi featuring thin noodles topped with inari, bean sprouts, kikurage mushrooms, scallions, fragrant garlic oil, and our special aka paste

赤丸新味



### AKAMARU MODERN 赤丸新味 🌶️ - \$13.8

A bolder version of the original Tonkotsu pork broth, thin noodles topped with our special spicy miso paste, fragrant garlic oil, pork belly chashu, bean sprouts, kikurage mushrooms and scallions

### SHOYU 醤油ラーメン - \$12.8

A classic shoyu broth made from bonito fish dashi featuring thin noodles topped with menma bamboo shoots, naruto, pork belly chashu, scallions, flavored egg and roasted nori

風堂からか麺



### KARAKA SPICY からか麺 🌶️ - \$14.8

The original Tonkotsu pork broth with an added kick, thin noodles topped with our special blend of hot spices, fragrant garlic oil, pork belly chashu, bean sprouts, kikurage mushrooms and scallions

#### SELECT FIRMNESS OF YOUR NOODLES



## SEASONAL RAMEN

### HAKATA TSUKEMEN 博多つけ麺 - \$15.8

Japanese Dipping-style noodles! Essentially the ramen equivalent of soba noodles in which the noodles are served separately from the broth and are dipped in the soup when being eaten. This is to ensure you can enjoy the best texture and fragrance of the noodles! The soup is a combination of our signature pork broth & bonito. Served with our new special thick tsukemen noodles!



## TOPPINGS

### SPECIAL COMBO スペシャルトッピング - \$5.0

Seasoned medium boiled egg\*, pork belly chashu & roasted nori

### AJITAMA 味玉 - \$2.2

Seasoned medium boiled egg\*

### ONSEN TAMAGO 温泉玉子 - \$1.5

Poached egg\*

### CORN コーン V - \$1.5

Sweet corn

### KIKURAGE キクラゲ V - \$1.5

Sliced wood ear mushrooms

### NEGI ねぎ V - \$1.5

Scallions

### MOYASHI もやし V - \$1.5

Mung Bean Sprouts

### NORI のり V - \$1.5

Roasted seaweed

### PORK CHASHU チャーシュー - \$3.5

Simmered pork belly

### TOFU 豆腐チャーシュー V - \$3.0

Handmade Seasoned Tofu Chashu

### MENMA メンマ V - \$3.0

Seasoned bamboo shoots

### BAKUDAN 爆弾 V🌶️ - \$2.0

Spicy bomb to add a kick to your ramen

### KAEDAMA 替え玉 - \$1.5

Kaedama is an extra serving of noodles. When you have finished your first serving of noodles, you can order by saying "Kaedama, please." Your server or Ramen Chef will quickly bring you another serving of noodles. Make sure you leave soup in your bowl to enjoy your kaedama.

## CRAFT SAKE

### FRUITY

#### RYUJIN NAMAZUME JUNMAI DAIGINJO (Gunma)

\$12 gl / \$30 cf / \$72 btl

Notes of muskmelon and ripe grapes. Soft, rounded finish.

#### PHOENIX JUNMAI DAIGINJO (Yamagata)

\$14 gl / \$35 cf / \$84 btl

Light and juicy texture with fruity aromas of cherry and berries. This sake is made with respect and love for music and friendship.

### DRY

#### NANBU BIJIN TOKUBETSU JUNMAI (Iwate)

\$11 gl / \$28 cf / \$66 btl

The IWC Champion Sake of 2017. A mid-light body that appears after tasting with a short and tight finish.

#### SEIDIN OMACHI JUNMAI GINJO (Akita)

\$11 gl / \$28 cf / \$66 btl

Sweet aroma of butterscotch and peaches. Finishes with refreshing acidity and well-balanced sweetness.

### RICH

#### YAEMON JUNMAI DAIGINJO (Fukushima)

\$11 gl / \$28 cf / \$66 btl

Well-balanced, aroma of wheat and marshmallow with a soft mouthfeel.

### AGED

#### ZUIYO JUNMAI (Kumamoto)

\$10 gl / \$25 cf / \$60 btl

Blended with traditional Yamahai Sake. Semi-dry, slightly nutty

#### BORN GOLD JUNMAI DAIGINJO (Fukui)

\$11 gl / \$28 cf / \$66 btl

Gold-colored Junmai Daiginjo, aged for one year at slightly above freezing point of sake making. Rich and sweet aromas

### NIGORI

IPPUDO Nigori \$9 gl / \$21 cf / \$45 btl

Kikusui Snow \$17 (300ml bottle)

### DRAFT BEER

Sapporo - \$7  
Asahi Super Dry - \$7

### BOTTLED BEER

Echigo Koshihikari Rice Lager - \$9  
Echigo Flying IPA - \$9  
Kyoto White Yuzu Ale - \$12

### HOT SAKE

House Hot Sake \$9 - 6oz / \$18 - 12oz

### WINE

House White \$10 gl / \$38 btl

House Red \$11 gl / \$38 btl

### COCKTAILS \$10

#### LYCHEE SNOW

Kikusui Snow Nigori, Lychee Lime

#### LEMON MINTO

Ichiko Shochu, Lemon, Agave, Mint, Soda

#### YUZU CHU HAI

Ichiko Shochu, Yuzu, Agave, Mint, Soda

### NON-ALCOHOLIC

Mexican Coke - \$3

Diet Coke - \$2

Yuzu Soda - \$3

Ramune - \$3

Calpico - \$3

Iced Green Tea - \$3

Iced Oolong Tea - \$3

Hot Green Tea - \$4

Hot Genmai Tea (caffeine - free) - \$4

Sparkling Water (Bottle) - \$3

### DESSERT

#### HOJICHA PUDDING ほうじ茶プリン - \$5.0

Roasted green tea pudding with salted caramel sauce

#### CHEESECAKE チーズケーキ - \$5.0

Matcha Green Tea or Yuzu Citrus



## APPETIZERS

### IPPUDO BUNS

Our signature steamed buns. Single or Pick Three for \$11.0

#### PORK BUN ポークバンズ - \$4.2 (1)

Melt-in-your-mouth chashu with crispy lettuce and creamy mayo; an international best-seller

#### CHICKEN BUN チキンバンズ - \$4.0 (1)

Chicken kara-age with crispy lettuce, creamy mayo and special BBQ sauce

#### VEGGIE BUN ベジコロッケバンズ V - \$4.0 (1)

Veggie croquette with crispy lettuce and creamy mayo



### RICE BOWLS

Suggested topping: Onsen Tamago - \$1.5

#### CHASHU RICE チャーシューご飯 - \$7.5

IPPUDO original simmered pork belly chashu on rice with shredded lettuce, menma, red ginger, scallion and sesame

#### CHICKEN KARAAGE RICE 唐揚げご飯 - \$7.5

Juicy chicken kara-age with original sauce, shredded lettuce, red ginger, scallion and sesame.

### STARTERS

#### EDAMAME 枝豆 V - \$5.2

Your choice of: Spicy Garlic or Salt

#### SHISHITO PEPPERS ししとうの素揚げ V - \$6.3

Flash-fried Japanese peppers with shichimi umami salt and lemon

#### GOMA Q ごまきゅうり V - \$5.8

Crunchy Japanese cucumber drizzled with homemade sesame dressing

#### IPPUDO GYOZA 一風堂餃子 - \$8.2 (5)

Original pan-fried pork dumplings, an IPPUDO classic

#### TAKOYAKI たこ焼き - \$8.8

Octopus takoyaki with bonito flakes, aonori, takoyaki sauce and mayo

#### CHICKEN KARAAGE 鶏の唐揚げ - \$5.8 (3) add'l piece \$1.5 ea

IPPUDO style fried chicken choice of: Japanese mayo or spicy mayo (+\$0.60)

#### SPICY UMAMI CHICKEN WINGS 旨辛手羽先 V - \$6.8

Fried chicken wings glazed with IPPUDO's special spicy UMAMI sauce and sprinkled with sesame seeds

#### IPPUDO SALAD 一風堂サラダ V - \$9.8 / \$7.3 (half size)

Cobb style salad with seasonal mixed greens. Choice of creamy miso, citrus ginger or creamy soy dressing

