

白丸元味



SHIROMARU MOTOAJI \$15

IPPUDO's original creamy tonkotsu broth served with thin & straight noodles, pork loin, bean sprouts, black fungus & spring onions. A classic Hakata-style ramen.

SHIROMARU TAMAGO
白丸 玉子
Shiromaru with flavoured egg.
\$17

SHIROMARU CHASHU
白丸 チャーシュー
Shiromaru with extra pork belly.
\$20

赤丸新味



AKAMARU SHINAJI \$16

IPPUDO's original tonkotsu broth enhanced with special blended miso paste & fragrant garlic oil. Served with thin noodles, simmered pork belly, bean sprouts, black fungus & spring onions.

AKAMARU TAMAGO
赤丸 玉子
Akamaru with flavoured egg.
\$18

AKAMARU CHASHU
赤丸 チャーシュー
Akamaru with extra pork belly.
\$21

KARAKA-MEN \$16

からか麺

IPPUDO's original tonkotsu broth with thin and wavy noodles, served with simmered pork belly, bean sprouts, spring onions and topped with special spicy ground pork miso and roasted cashew garnish.

KARAKA-MEN TAMAGO \$18
からか麺 玉子
Karakamen with flavoured egg.

TORI SHOYU \$15

鶏醤油

Housemade medium-wavy noodles in a clear chicken broth blended with special bonito extract, topped with original chicken chashu, bamboo shoots, chopped leek, Japanese fish cake, spring onions and roasted seaweed.

TORI SHOYU TAMAGO \$17
鶏醤油 玉子
Tori shoyu with flavoured egg.

VEGGIE RAMEN \$15

ベジラーメン

IPPUDO thick and chewy noodles in a clear vegetable bouillon with pepperoncino oil, topped with sautéed tomato, fried mushrooms, rockets and sliced red onions.



TOPPINGS

- NITAMAGO** \$2
玉子
Flavoured egg
- MENMA** \$2
メンマ
Bamboo shoots
- AJIKIKU** \$2
味キク
Flavoured black fungus
- NORI** \$2
のり
Roasted Seaweed
- NEGI** \$2
ネギ
Spring Onions
- CHASHU** \$5
チャーシュー
Simmered pork belly

KAEDAMA

替玉



Extra serving of noodles. \$1

Originating from Hakata, diners may request for an extra serving of noodles as long as they have enough soup left in their bowl.

Please select hardness of your noodles.

SOFT (YAWA)	MEDIUM (FUTSU)
HARD (KATA)	VERY HARD (BARI KATA)

DO YOU KNOW HOW TO KAEDAMA?



SALAD

SMOKED SALMON SALAD \$12

スモークサーモンサラダ

Quality air-flown smoked salmon, diced and tossed in a Caesar-tartar dressing, served on a bed of fresh greens.

TOFU SALAD \$9

豆腐サラダ

Silky tofu on a bed of mixed garden greens, served with Japanese sesame dressing.



RICE

CHASHU RICE \$6

チャーシューライス

Simmered chashu & onions, accompanied with delicious flavoured egg on white rice.

MENTAI RICE \$6

明太ライス

Spicy cod roe & healthy pickled mustard leaves on white rice. Mix well!

SALMON & AVOCADO RICE BOWL \$10

サーモンアボカド丼

Diced raw salmon and avocado on a bed of white rice sprinkled with sweet sakura powder.

SALMON ABURI MENTAI (5 pcs) \$13

炙りサーモン寿司

Lightly seared salmon sushi topped with avocado & mentai mayonnaise.



DELICIOUS SIDES TO GO WITH YOUR RAMEN!

APPETISERS

GOMA Q  \$7
ゴマきゅうり

Crunchy Japanese cucumber with housemade sesame dressing

EDAMAME  \$6
枝豆

Healthy boiled soybeans, served hot with a sprinkle of sea salt.

TORI KARAAGE \$4 (3pcs) / \$7 (5pcs)
鶏唐揚げ

Chicken pieces fried to golden brown perfection.

YAMAIMO FRIES  \$8
のり塩 山芋フライ

Japanese mountain yam sticks lightly-battered & deep-fried with a salted-seaweed garnish. Served with teriyaki mayo.

IPPUDO SIGNATURES

BUNS (Any 3 buns for \$13)

PORK BUN \$5
ポークバン

Our famed international best-seller!
IPPUDO's signature melt-in-your-mouth chashu, accompanied with crisp iceberg lettuce and creamy mayo, nestled in a soft, fluffy bun.



CHICKEN KATSU BUN \$5
チキンバン

Deep-fried battered chicken thigh accompanied with crisp lettuce and mayo in a freshly-steamed bun.

GYOZA

ORIGINAL GYOZA \$6 (5pcs) / \$11 (10pcs)
オリジナル餃子

IPPUDO's Hakata-style pan-fried bite-sized pork dumplings.

SPICY BOILED GYOZA \$8 (5pcs)
スパイシー餃子

Our original dumplings boiled and served in a flavourful mix of special sauce and chili oil



DRINKS

SOFT DRINKS 【ソフトドリンク】

1. Coke \$4
コカコーラ
2. Coke Zero \$4
コカコーラゼロ
3. Ginger Beer \$4
ジンジャービア
4. Lemon Lime & Bitters \$4
レモンライムピター
5. Iced Green Tea \$4
緑茶
6. Iced Lemon Tea \$4
レモンティー
7. Orange Juice \$4
オレンジジュール

MINERAL WATER 【ミネラルウォーター】

1. San Pellegrino (500ml) \$5
サンペレグリーノ

BOTTLED BEER 【ボトルビール】

1. Sapporo Premium (355ml) \$8
サッポロプレミアム
2. Suntory Premium Malts (500ml) \$13
サントリープレミアム モルツ

SAKE 【日本酒】

1. IPPUDO Junmai 300ml (Hot/Cold) \$20
一風堂純米酒

WINE 【ワイン】

1. Invivo Sauvignon Blanc \$8 (gls) / \$35 (btl)
2. Ingram Road Pinot Noir \$8 (gls) / \$35 (btl)

DESSERTS

1. Matcha Ice-cream \$4
抹茶アイスクリーム
2. Black Sesame Ice-cream \$4
胡麻アイスクリーム

