



APPETISERS

A1. GOMA Q

ゴマきゅうり

Crunchy Japanese cucumber with housemade sesame dressing

\$7

A2. TORI KARAAGE \$4 (3pcs) / \$7 (5pcs)

鶏唐揚げ

Chicken pieces fried to golden brown perfection.

A3. YAMAIMO FRIES

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.

\$8




SALAD

S1. SMOKED SALMON SALAD \$12

スモークサーモンサラダ

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

S2. TOFU SALAD \$9

豆腐サラダ 

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



IPPUDO SIGNATURES

DELICIOUS SIDES TO GO WITH YOUR RAMEN!

BUNS

B1. CHOICE OF 3 BUNS \$13

Your choice of any 3 of our delicious buns

The
GLOBAL
- FAVOURITE -

B2. PORK BUN \$5

ポークパン

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.



B3. CHICKEN KARAAGE BUN \$5

チキンパン

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



B4. SHRIMP KATSU BUN \$5

シュリンプパン

Succulent shrimp in a crunchy breadcrumb batter, crisp lettuce and mayo, served in a freshly-steamed bun.



B5. YAKINIKU BUN \$5

焼き肉パン

Grilled tender beef slices in yakiniku sauce with crisp lettuce and mayo served in a freshly-steamed bun.



GYOZA

G1. ORIGINAL GYOZA \$6 (5 pcs) / \$11 (10 pcs)

オリジナル餃子

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

The
BEST BEER
- PARTNER -

G2. 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



白丸元味



1. 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.

2. SHIROMARU SPECIAL 白丸スペシャル \$23

Shiomaru with pork loin, pork belly, flavoured egg, bamboo shoots, spring onions and seaweed.

5. 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.

6. KARAKA-MEN SPECIAL \$24

からか麺スペシャル

Karaka-men with pork loin, pork belly, flavoured egg, bamboo shoots, spring onions and seaweed.

7. BONITO TONKOTSU \$17

ボニート豚骨

Thin and straight noodles in Ippudo's original tonkotsu broth, blended with bonito fish stock. Topped with pork loin, bamboo shoots, spring onions, Japanese leek and half a flavoured egg.

8. BONITO TONKOTSU SPECIAL \$25

ボニート豚骨スペシャル

Bonito Tonkotsu with pork loin, pork belly, flavoured egg, bamboo shoots, spring onions and seaweed.

9. 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.

10. TORI SHOYU SPECIAL \$23

鶏醤油スペシャル

Tori Shoyu with pork loin, pork belly, flavoured egg, bamboo shoots, spring onions and seaweed.



赤丸新味



3. 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.

4. AKAMARU SPECIAL 赤丸 スペシャル \$24

Akamaru with pork loin, pork belly, flavoured egg, bamboo shoots, spring onions and seaweed.

11. VEGGIE RAMEN 赤丸 \$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

T1. NITAMAGO 玉子 \$2
Flavoured egg

T2. MENMA メンマ \$2
Bamboo shoots

T3. AJIKIKU 味キク \$2
Flavoured black fungus

T4. NORI のり \$2
Roasted seaweed

T5. NEGI ネギ \$2
Spring onions

T6. CHASHU チャーシュー \$5
Simmered pork belly

T7. SPECIAL COMBINATION

全部のせ \$8

Pork loin, simmered pork belly, roasted seaweed, flavoured egg, spring onions and bamboo shoots.



KAEDAMA 替玉 \$1
Extra serving of noodles.



Please select hardness of your noodles.

SOFT (YAWA)

MEDIUM (FUTSU)

HARD (KATA)

VERY HARD (BARI KATA)

We apologize we do not offer packing of leftover food due to stringent food quality control.

RICE

R1. SALMON ABURI MENTAI ROLL

炙りサーモン寿司

Lightly seared salmon sushi topped with avocado & mentai mayonnaise.

\$13 (5 pcs)



R2. CHASHU RICE

チャーシューライス

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

\$6



R3. MENTAI RICE

明太ライス

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

\$6



R4. SALMON & AVOCADO RICE BOWL

サーモンアボカド丼

Diced avocado and fresh salmon tossed in housemade wasabi soy sauce served on top of sushi rice.

\$10



DINNER SPECIALS

METICULOUSLY CRAFTED BY OUR CHEFS

(Available only from 5pm)



D1. WAGYU TATAKI

和牛たたき

Tender prime beef slices pan-seared to perfection.

\$12

D2. LEMON GARLIC SHRIMP

レモンガーリックシュリンプ

Succulent sautéed shrimps in fragrant garlic and pepper, served with a wedge of fresh lemon for a zesty sweet-sour treat!

\$12



D3. WAGYU STEAK

和牛ステーキ

Prime beef steak pan-fried to a tender-pink doneness served with garlic salt and fries with a side of greens.

(Please choose:
medium rare / medium / well-done)

\$23

D4. TERIYAKI CHICKEN

照焼鶏

Chicken thigh glazed in homemade teriyaki sauce served in a hot plate on a bed of sautéed onions.

\$14



DRINKS

SOFT DRINKS 【ソフトドリンク】

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

MINERAL WATER 【ミネラルウォーター】

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

BOTTLED BEER 【ボトルビール】

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|---|--------------|
| *HH - Happy Hour everyday 3pm - 7pm | HH* |
| 1. Sapporo Premium (355ml)
サッポロプレミアム | \$5 / \$8 |
| 2. Echigo Koshihikari Rice Lager (500ml)
こしひかり越後麦酒 | \$8.5 / \$10 |

SAKE 【日本酒】

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|---|------|
| 1. IPPUDO Junmai 300ml (Hot/Cold)
一風堂純米酒 | \$20 |
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WINE 【ワイン】

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|-------------------------------------|------------------|-----|-----|
| *HH - Happy Hour everyday 3pm - 7pm | HH* | Gls | Btl |
| 1. Invivo Sauvignon Blanc | \$5 / \$8 / \$35 | | |
| 2. Ingram Road Pinot Noir | \$5 / \$8 / \$35 | | |

DESSERTS

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