# **IPPUDO**

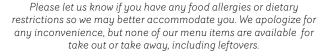
# - STARTERS -Ippudo Buns | 一風堂バンズ Steamed buns (2 pcs) filled with your choice of either pork, chicken or vegetables served with Ippudo's original spicy buns sauce and mayo. 2 pieces (Pork) ......\$9 2 pieces (Chicken) ......\$9 2 pieces (Vegetables) ......\$8 Edamame | 枝豆 ......\$6 Steamed green soybeans served with yuzu citrus salt or wasabi seasoning. Flash-fried Japanese peppers with yuzu citrus salt and lemon. Goma Q | 胡麻きゅうり ......\$8 Cucumbers seasoned with Ippudo's original sesame oil sauce. Ippudo Wings | 一風堂手羽 ...... Fried chicken wings (3pcs) glazed in Ippudo's special black pepper sauce. (Additional pieces: \$2 each) Chicken Kara-age | 鶏の唐揚げ ......\$9 Original marinated and fried chicken. SALAD ----Gobo-Ten Salad | ごぼ天サラダ .......\$9 Mixed greens topped with fried burdock and served with Ippudo's original soy dressing. **Tofu Salad** | ベジ豆腐 .......\$7 Healthy soft tofu salad with crunchy Japanese young sardines with Ippudo's original soy dressing. — RICE — Ippudo's original simmered pork belly chashu on rice. Spicy cod roe\* on rice. Chicken Kara-age Rice | 唐揚げご飯 ......\$5 Juicy chicken kara-age doused in special garlic sauce on rice. Unagi Rice | うなぎご飯 ......\$6 Grilled Japanese eel on rice. -DESSERT----Azuki Ice Cream (Red Bean) ......\$3 Kuro-Goma Ice Cream (Black Sesame) ......\$3 Lychee Ice Cream .....\$3 Matcha Tiramisu ......\$6 Melt-in your mouth housemade matcha tiramisu.

Please let us know if you have any food allergies or dietary restrictions so we may better accommodate you. We apologize for any inconvenience, but none of our menu items are available for take out or take away, including leftovers.

<sup>\*</sup>Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.

## **IPPUDO**

RAMEN	
Shiromaru Classic   白丸元味	14
Shiromaru Tamago   白丸元味 玉子\$ Shiromaru Classic with soft-boiled seasoned egg*.	16
Shiromaru Chashu   白丸元味 チャーシュー	17
Shiromaru Special   白丸元味 スペシャル	
Akamaru Modern   赤丸新味	S
Akamaru Tamago   赤丸新味 玉子\$ Akamaru Modern with soft-boiled seasoned egg*.	17
Akamaru Chashu   赤丸新味 チャーシュー	18
Akamaru Special   赤丸新味 スペシャル	19
Karaka Spicy   からか麺	
Karaka Spicy Tamago   からか麺 玉子\$ Karaka Spicy with soft-boiled seasoned egg*.	18
Karaka Spicy Chashu   からか麺 チャーシュー\$ Karaka Spicy with extra pork belly chashu.	19
Karaka Spicy Special   からか麺 スペシャル	
Shoyu Ramen   醤油ラーメン	



<sup>\*</sup>Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.

### **IPPUDO**

Tamago   煮玉子\$2
Soft-boiled seasoned egg*
Nori   のり
Negi   ねぎ
Kikurage   キクラゲ
Menma   メンマ
Chashu   チャーシュー
<b>Tofu Chashu</b>   豆腐 チャーシュー
— SELECT FIRMNESS OF YOUR NOODLES —
YAWA FUTSU KATA BARI KATA

Soft ......Firm

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

# HISTORY OF IPPUDO RAMEN

Ippudo was founded in 1985 in Japan's ramen capital of Hakata by the internationally renowned Ramen King, Shigemi Kawahara. Through his devotion, creativity and passion for quality, Ippudo became the driving force behind the "Hakata Tonkotsu" ramen boom in Japan. Since then, Ippudo has become the most popular ramen restaurant expanding over 60 restaurants to major cities worldwide.

Our signature ramen is produced by highly skilled ramen artisans who carefully select ingredients to prepare a rich, aromatic tonkotsu soup & homemade thin noodles. Our tonkotsu soup is slow simmered over 20 hours producing a delicious, silky broth unlike any other. Our ramen is served extra hot so please use caution when indulging in our signature dish. Enjoy.

