

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.

Shishito | しし唐揚げ\$7
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\$8
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

Chashu Rice | チャーシューご飯\$5
Ippudo's original simmered pork belly chashu on rice.

Mentaiko Rice | 明太子ご飯\$5
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.

*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
The original "Tonkotsu" (pork) broth with Ippudo's signature dashi, thin noodles topped with pork belly chashu, bean sprouts, sesame kikurage mushrooms, and scallions.

Shiromaru Tamago | 白丸元味 玉子\$16
Shiromaru Classic with soft-boiled seasoned egg.*

Shiromaru Chashu | 白丸元味 チャーシュー\$17
Shiromaru Classic with extra pork belly chashu.

Shiromaru Special | 白丸元味 スペシャル\$18
Shiromaru Classic with soft-boiled seasoned egg, extra pork belly chashu, and nori seaweed.*

Akamaru Modern | 赤丸新味\$15
A more bold translation of the original pork broth, thin noodles topped with Ippudo's secret "Umami Dama" miso paste, pork belly chashu, bean sprouts, sesame kikurage mushrooms, and scallions, and fragrant garlic oil.

Akamaru Tamago | 赤丸新味 玉子\$17
Akamaru Modern with soft-boiled seasoned egg.*

Akamaru Chashu | 赤丸新味 チャーシュー\$18
Akamaru Modern with extra pork belly chashu.

Akamaru Special | 赤丸新味 スペシャル\$19
Akamaru Modern with soft-boiled seasoned egg, extra pork belly chashu, and nori seaweed.*

Karaka Spicy | からか麺\$16
The original "Tonkotsu" (pork) broth with an added kick, thin noodles with Ippudo's special blend of hot spices, topped with pork belly chashu, bean sprouts, sesame kikurage mushrooms, and scallions, and fragrant garlic oil.

Karaka Spicy Tamago | からか麺 玉子\$18
Karaka Spicy with soft-boiled seasoned egg.*

Karaka Spicy Chashu | からか麺 チャーシュー\$19
Karaka Spicy with extra pork belly chashu.

Karaka Spicy Special | からか麺 スペシャル\$20
Karaka Spicy with soft-boiled seasoned egg, extra pork belly chashu, and nori seaweed.*

Shoyu Ramen | 醤油ラーメン\$13
The classic shoyu soup noodles featuring bonito fish dashi with an incredible depth of flavor and richness. Topped with pork belly chashu, scallions, nori seaweed, soft-boiled seasoned egg, menma, and naruto.*

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白丸元味

赤丸新味

風堂からか麺

醤油

IPPUDO

EXTRA RAMEN TOPPINGS

- Tamago | 煮玉子**\$2
*Soft-boiled seasoned egg**
- Nori | のり**\$1
Roasted seaweed
- Negi | ねぎ**\$1
Scallions
- Kikurage | キクラゲ**\$3
Seasoned wood ear mushrooms
- Menma | メンマ**\$3
Seasoned bamboo shoots
- Chashu | チャーシュー**\$3
Simmered pork belly
- Tofu Chashu | 豆腐 チャーシュー**\$3
Deep fried tofu

SELECT FIRMNESS OF YOUR NOODLES

YAWA

FUTSU

KATA

BARI KATA

Soft Medium Firm

KAEDAMA (Extra Noodles)

- Kaedama | 替玉**\$2
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.



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