

## APÉRITIF

Specialty Sake Paired with Cheese

チーズと合わせてお召し上がりください

一本義 吟香梅般若刀 甘辛梅酒

### HANNYA PLUM SAKE 7

Chili-infused spicy plum sake. Full-bodied, rich, and sweet with a spicy dry finish

1 OZ

勝山 純米大吟醸「元」

### KATSUYAMA "GEN" 12

*Junmai Daiginjo*

Originally created over 300 years ago by Katsuyama brewery as an offering to legendary samurai lord Date Masamune

1 OZ

## IPPUDO NY SIGNATURE APPETIZERS

一風堂パンズ

### IPPUDO BUNS

**PORK OR CHICKEN 9, VEGETABLE 8 V**

Steamed buns (2pc) filled with your choice of pork, chicken, or eggplant & eringi, served with Ippudo's original spicy sauce and mayo

一風堂サラダ

### IPPUDO SALAD V

**ADD TOFU 2, AVOCADO 3**

Noodle-cut cucumber, carrot, chopped kale, and mixed greens with Ippudo's original soy dressing

一風堂手羽

### IPPUDO WINGS 7

Fried chicken wings (3pc) glazed with Ippudo's special black pepper sauce  
Additional piece, \$2

US和州牛のタタキ

### IPPUDO WASHUGYU TATAKI 28

Sliced US washugyu beef grilled medium-rare, served with an Ippudo original Fuji apple sauce

## STARTERS

### KISETSU MAKI 季節の巻き V

Sushi-style roll with seasonal vegetables in a soy paper

5

### EDAMAME 枝豆 V, G

with yuzu citrus salt

6

### GOMA-Q 胡麻きゅうり V, G

Cucumber seasoned with Ippudo's original sesame oil sauce

6

### IPPUDO FRIES フライドポテト V

French fries tossed in Ippudo's original spicy seasoning salt

7

### SHISHITO しし唐の素揚げ V

Flash-fried Japanese peppers with yuzu salt

8

### IPPUDO BUNS 一風堂パンズ (V)

Steamed buns (2pc) filled with your choice of pork, chicken, or eggplant & eringi mushrooms, served with Ippudo's original spicy sauce and mayo

9



## IPPUDO RAMEN

Ippudo's Tonkotsu pork-bone ramen soup is perfected by blending soups in three stages of preparation. Requiring over 20 hours of slow boiling in a secret process to remove excessively porky smell, it results in a delicious, silky broth unlike any other tonkotsu soup. It is served extra hot, so please use caution when indulging in our signature ramen.

## SPECIAL APPETIZERS

### SALAD Fresh, light, and healthy

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- IPPUDO SALAD** 一風堂サラダ **V** **11**  
Noodle-cut cucumber, carrot, chopped kale, tomato, beets, and mixed greens with Ippudo's original soy dressing
- ANGEL SHRIMP SALAD** 海老サラダ **12**  
Shrimp, corn, beets, bell peppers, and mixed greens with Ippudo cocktail dressing

**ADDITIONAL TOFU 2, AVOCADO 3**

### TOFU These vegetarian-friendly dishes showcase the versatility of tofu

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- AGEDASHI TOFU** 揚げ出汁豆腐 精進出汁 **V** **8**  
Fried silky tofu served in a Shojin Dashi
- BAKURETSU TOFU** 爆裂豆腐 **V** **9**  
Stewed spicy tofu with soy meat and crunchy noodles served in a sizzling stone pot
- TOFU TEPPAN** 豆腐鉄板 **V** **10**  
Sautéed tofu with onions, celery, bell pepper and soy fettucine; on a sizzling skillet with tangy Ippudo sauce

### SEAFOOD Fresh seafood bursting with flavor, in Ippudo's bold presentation

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- TAKO SPICY GRILL** 蛸のスパイシーグリル **10**  
Grilled Spanish octopus and potatoes seasoned with Ippudo chili sauce and cilantro
- SOFT-SHELL CRAB** 柔殻蟹 (ジュウカクカイ) **12**  
Fried soft-shell crab drizzled with a tangy ponzu
- ASTORIAN GARLIC SHRIMP** アストリア ガーリックシュリンプ **14**  
Sautéed marinated black tiger shrimp with garlic butter. A classic take on the famous shrimp dish found on Hawaii's North Shore
- HAMACHI WAFU CARPACCIO** ハマチ和風カルパッチョ **14**  
Hamachi carpaccio with a wasabi shoyu glaze, Japanese-style salsa, and fresh grapefruit
- MAGURO TARTARE** マグロ - タルタル **15**  
Freshly diced seared tuna infused with garlic soy and herb wasabi oil, garnished with avocado and tonburi seeds

**V = VEGETARIAN** **G = GLUTEN FREE** **🔥 = SPICY**

Please let us know if you have any food allergies or dietary restrictions.

None of our menu items are available for Take Out or Take Away, including leftovers.

## SPECIAL APPETIZERS

### POULTRY Chicken made with traditional Japanese country-style cooking techniques

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- IPPUDO WINGS** 一風堂手羽 **7**  
Fried chicken wings (3pc) glazed with Ippudo's black pepper sauce. Additional piece, \$2
- HAKATA SIMMERED WINGS** 博多手羽の煮込み  **8**  
Chicken wings gently simmered in a flavorful shoyu base. Additional piece, \$3
- TORI-KARAAGE** 鶏の唐揚げ **10**  
Original sake-marinated and fried chicken
- SUMIYAKI CHARCOAL CHICKEN** 鶏の炭焼き **12**  
Bamboo charcoal-infused chicken topped on a bed of moyashi. Served on a sizzling platter with ponzu and yuzu kosho. A traditional dish from Kyushu, Japan

### PREMIUM BEEF US Washugyu beef with spectacular marbling

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- GYUNIKU MAKI ROLL** 牛肉巻き **10**  
US washugyu beef-wrapped garlic onigiri, coated in a sweet shoyu reduction
- OKONOMI** お好み焼き **14**  
Japanese-style savory pancake featuring Ippudo ramen noodles and US washugyu premium beef
- AUTHENTIC NAKASU SUKIYAKI** 本場中洲すき焼き **18**  
US washugyu simmered in a clay pot with napa cabbage, yaki tofu, seasonal mushrooms, shungiku, scallions, and a poached egg in a traditional sukiyaki sauce
- IPPUDO WASHUGYU TATAKI** US和州牛のタタキ **28**  
Sliced US washugyu beef grilled medium-rare, served with an Ippudo original Fuji apple sauce

### PREMIUM PORK Featuring premium pork products from Berkshire Farms

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- BUTABARA PORK BELLY** 豚バラ **8**  
Berkshire pork belly on kushiyaki skewer
- SAMURAI RIBS** サムライリブ **13**  
Soy-braised pork spare ribs with balsamic orange sauce, and shichimi pepper
- KUROBUTA TONKATSU** 黒豚トンカツ **14**  
Berkshire pork cutlet with traditional tonkatsu sauce and a Fuji-apple curry slaw
- SCOTCH PORK BELLY KAKUNI** 黒豚の角煮 **18**  
Chivas Regal scotch-simmered pork belly, garnished with kaiware daikon sprouts and spicy Japanese karashi mustard

Please let us know if you have any food allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## RAMEN

白丸元味

### SHIROMARU HAKATA CLASSIC 15

The original "Tonkotsu" (pork) broth with Ippudo's signature Dashi; thin noodles topped with pork chashu, sesame kikurage mushrooms, menma, red pickled ginger, and scallions

*Topping suggestions: Karashi Takana \$3 / Shigureni \$4*

赤丸新味

### AKAMARU MODERN 15

A more bold translation of the original pork broth; thin noodles topped with Ippudo's secret "Umami Dama" miso paste, pork chashu, cabbage, sesame kikurage mushrooms, scallions, and fragrant garlic oil

*Topping suggestions: Nitamago \$2 / Shigureni \$4*

からか麺

### KARAKA-MEN 15 🌶️

The original "Tonkotsu" (pork) broth with an added kick; thin noodles with Ippudo's special blend of hot spices, topped with pork chashu, cabbage, sesame kikurage mushrooms, scallions, and fragrant garlic oil

*Topping suggestions: Nitamago \$2 / Bakudan \$2*



## NIRVANA RAMEN

VEGETARIAN

白丸ニューヨーク

### SHIROMARU NEW YORK 16 v

A silky, rich sesame broth with Ippudo's signature Dashi; thin noodles topped with tofu chashu, sesame kikurage mushrooms, menma, red pickled ginger, and scallions

*Topping suggestions: Karashi Takana \$3*

赤丸ニューヨーク

### AKAMARU NEW YORK 16 v

A silky, rich sesame broth with Ippudo's signature Dashi; thin noodles topped with Ippudo's secret "Umami Dama" miso paste, tofu chashu, sesame kikurage mushrooms, scallions and fragrant garlic oil

*Topping suggestions: Nitamago \$2*

からかスパイシーニューヨーク

### KARAKA SPICY NEW YORK 16 v 🌶️

A silky, rich sesame broth with an added kick; thin noodles topped with Ippudo's special blend of hot spices, topped with tofu chashu, cabbage, sesame kikurage mushrooms, scallions, and fragrant garlic oil

*Topping suggestions: Bakudan \$2*

精進

### SHOJIN 18 v g

Inspired by the intricacy and delicate flavors of Zen Buddhist cuisine, Ippudo's Shojin is made from extract of vegetables, beans and seaweed; with Koshihikari rice noodles, sansai mountain vegetables, six-grain rice, goji berries, yuzu vinaigrette, and a seasonal topping

## RAMEN TOPPING CHOICES

<b>NITAMAGO</b> 煮卵 Seasoned boiled egg	2	<b>KARASHI TAKANA</b> 辛子高菜 v Pickled mustard leaves	3
<b>POACHED EGG</b> 温泉卵 Poached egg	2	<b>MENMA</b> メンマ v Seasoned bamboo shoots	4
<b>SHIGURENI</b> チャーシュー時雨煮 Pulled chashu pork	4	<b>TOFU CHASHU</b> 豆腐チャーシュー v	3
<b>BARA CHASHU</b> 豚バラチャーシュー	3	<b>CORN</b> とうもろこし v g	2
<b>CHEESE</b> チーズ	2	<b>BAKUDAN</b> 爆弾 Ippudo original spicy paste v 🌶️	2

## KAE-DAMA 替え玉 \$2

Kae-dama is a system that offers you an extra serving of noodles. When you have almost finished your first serving of noodles, order by saying, "Kae-dama, please." In a few minutes the server or chef will bring you another 'ball of noodles' for you to put in the soup. You will need to have enough soup in the bowl to accommodate the new noodles; that is, you shouldn't drink too much soup if you are going to order the Kae-dama.

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