

RAMEN

SHIROMARU HAKATA CLASSIC 白丸元味 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

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 chashu, cabbage, sesame kikurage mushrooms, scallions, and fragrant garlic oil

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

KARAKA-MEN からか麺 🌶️ 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

B.B.C. SALAD MEN B.B.C.サラダ混ぜ麺 V 14

Our Chopped Salad Mazemen comes with kale, mixed lettuce, avocado, beets, croutons, cherry tomato, and pomegranate seeds. Served chilled with our exclusive thick wavy noodles, in an Ippudo goma wasabi dressing

Topping suggestions: Poached Egg \$2 / Bara Chashu \$3

NIRVANA RAMEN VEGETARIAN

SHIROMARU NEW YORK 白丸ニューヨーク V 16

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

AKAMARU NEW YORK 赤丸ニューヨーク V 16

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

KARAKA SPICY NEW YORK V 🌶️ 16

からかスパイシーニューヨーク
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

SHOJIN 精進 V G 18

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

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



IPPUDO NY
WEEKEND
LUNCH
MENU

V = VEGETARIAN G = GLUTEN FREE 🌶 = SPICY

APPETIZERS

KISETSU MAKI 季節の巻き **V G** 5
Sushi-style roll with seasonal vegetables in a soy paper

EDAMAME 枝豆 **V G** 6
with yuzu citrus salt

GOMA-Q やみつき胡麻きゅうり **V** 6
Cucumber seasoned with Ippudo's original sesame oil sauce

IPPUDO FRIES フライドポテト **V G** 7
French fries tossed in Ippudo's original spicy seasoning salt

SHISHITO しし唐の素揚げ **V 🌶** 8
Flash-fried Japanese peppers with yuzu salt

TORI-KARAAGE 鶏の唐揚げ 10
Fried, boneless chicken served with an original Ippudo spicy mentaiko mayo

IPPUDO BUNS 一風堂パンズ **🌶 PORK OR CHICKEN 9**
VEGETABLE V 8
Steamed buns (2pc) filled with your choice of pork, chicken, or eggplant & eringi mushrooms, served with Ippudo's original spicy sauce and mayo

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
ADD TOFU 2, AVOCADO 3

IPPUDO WINGS 一風堂手羽 7
ADDITIONAL PIECE, 2
Fried chicken wings (3pc) glazed with Ippudo's special black pepper sauce

DRINKS

SAKE

IPPUDO NIGORI 7
Cloudy, rich and creamy texture.

FUKUJU JUNMAI GINJO NEW! 12
Super clean, balanced, and elegant.

NARAMAN JUNMAI 8
Very smooth and gentle pure rice sake.

HAKKAISAN TOKUBETSU HONJOZO 8
Magic water! Super clean and smooth.

NANBU BIJIN TOKUBETSU JUNMAI 8
Lively orange aroma, food-friendly sake.

TENGUMAI YAMAHAI JUNMAI 8
Traditional Yamahai method. Bold, rich acidity.

NON-ALCOHOLIC

COKE, DIET COKE, SPRITE, GINGER ALE 3

ORANGE, CRANBERRY JUICE 3

CALPICO WATER OR SODA 3

ICED JASMINE TEA 3

AQUA PANNA, SAN PELLEGRINO 7

BEER

BROOKLYN KAEDAMA ALE 9
IPPUDO NY EXCLUSIVE BEER

ASAHI SUPER DRY 8

SAPPORO 6

KIRIN ICHIBAN 6

ASAHI KURONAMA (BTL) 7

KIRIN LIGHT (BTL) 6

COCKTAILS / APÉRITIFS

IKEZO SPARKLING JELLY 7

NIGORI ON THE ROCKS 7

LYCHEE, CALPICO OR YUZU HAI 7

GRAPEFRUIT HAI 8

YUZU SAKE-RITA 9

UME-ROSÉ PLUM SAKE 9

Please let us know if you have any food allergies or dietary restrictions so we may better accommodate you.
None of our menu items are available for Take Out or Take Away, including leftovers.