



IPPUDO NY
WEEKEND
LUNCH
MENU

V = VEGETARIAN

G = GLUTEN FREE

🔥 = SPICY

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

WASABI SHOYU 山葵醤油 V 15

Vegetarian soy sauce based broth with inari-age bean curd, menma, seaweed, scallions, tempura flakes, kizami wasabi stem, and wasabi-infused oil

Topping suggestions: Nitamago \$2

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.

Please let us know if you have any food allergies or dietary restrictions so we may better accommodate you.

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

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



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APPETIZERS

EDAMAME 枝豆 V G with yuzu citrus salt	6	IPPUDO BUNS 一風堂バンズ 🌶 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	
GOMA-Q やみつき胡麻きゅうり V Cucumber seasoned with Ippudo's original sesame oil sauce	6	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 FRIES フライドポテト V G French fries tossed in Ippudo's original spicy seasoning salt	7	IPPUDO WINGS 一風堂手羽	7 Fried chicken wings (3pc) glazed with Ippudo's special black pepper sauce ADDITIONAL PIECE, 2
SHISHITO しし唐の素揚げ V 🌶 Flash-fried Japanese peppers with yuzu salt	8		
TORI-KARAAGE 鶏の唐揚げ Fried, boneless chicken served with an original Ippudo spicy mentaiko mayo	10		



BROOKLYN KAEDAMA ALE	9	KIRIN ICHIBAN FROZEN	7
ASAHI SUPER DRY IMPORTED FROM JAPAN	8	KIRIN ICHIBAN	6
ORION IMPORTED FROM JAPAN	8	KIRIN LIGHT BOTTLE	6
SAPPORO	6	ASAHI KURONAMA BLACK BOTTLE	7

DRINKS

IPPUDO COCKTAILS

SAMURAI sake, gin, apple juice	8
MAIKO sake, cassis, cranberry juice	8
HAKATA sake, gin, grapefruit juice	8
LYCHEE MARTINI vodka, sake, lychee, triplesec	10
SPUMONI Campari and grapefruit juice	10
AMERICAN Campari, sweet vermouth, seltzer	10
"DRY DRY" Chardonnay and Asahi Draft	10
BLOODY MARY vodka, cucumber-infused sake, tomato juice, tabasco, pepper, Japanese spices	12
MANHATTAN Japanese whiskey, vermouth, angostura bitters	15

NON-ALCOHOLIC

SODA COKE, DIET COKE, SPRITE, GINGER ALE, SELTZER	3
ORANGE / CRANBERRY JUICE	3
ICED JASMINE TEA	3
CALPICO WATER OR SODA	3
LYCHEE SODA / YUZU SODA	4
AQUA PANNA / SAN PELLEGRINO	4

WINE

	(G)	(B)
CABERNET SAUVIGNON (CA)	8	
CHARDONNAY (CA)	8	
MALBEC (ARGENTINA)	10	38
FALANGHINA (ITALY)	13	55

SAKE

	(G)	(B)
IPPUDO NIGORI	8	19
HAKKAISAN HONJOZO (NIIGATA)	9	50

SPECIALTY SAKE/ PLUM WINE

YUZU CITRUS SAKE	11
IKEZO BERRY SPARKLING SAKE (CAN)	7
SARARI UMESHU PLUM WINE, LIGHT & REFRESHING	8
"KOKUTO" BROWN SUGAR PLUM WINE	8

SHOCHU HIGBALL

GRAPEFRUIT HAI FRESHLY SQUEEZED	8
CALPICO / LYCHEE / YUZU HAI	7