

## IPPUDO SIGNATURE APPETIZERS

### IPPUDO BUNS 一風堂バンズ 🌶️ 9

Steamed buns (2pc) filled with your choice of pork, chicken, eggplant & eringi, or fried cod. Served with Ippudo's original spicy sauce and mayo. Cod topped with a sweet nanban and tartar sauce

### IPPUDO FRIES フライドポテト v 8

French fries tossed in Ippudo's original spicy seasoning salt

### IPPUDO WINGS 一風堂手羽 9

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

### IPPUDO SALAD 一風堂サラダ v 12

Chopped kale, sharp cheddar cheese, avocado, and toasted pumpkin seeds with Ippudo's original creamy sesame dressing

## STARTERS

**EDAMAME** 枝豆 v, g 7  
with yuzu citrus salt

**GOMA-Q** 胡麻きゅうり v, g 7  
Cucumber seasoned with Ippudo's original sesame oil

**SHISHITO** しし唐の素揚げ v 🌶️ 9  
Flash-fried Japanese peppers with yuzu salt

**TORI-KARAAGE** 鶏の唐揚げ 10  
Japanese style fried chicken with spicy mentai mayo



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

## RAMEN

### WHAT IS KASANE

Ippudo's Kasane-Aji "Layered Taste" Broth 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 silky tonkotsu broth. A thick white tori-paitan chicken broth is then added, creating a unique blended broth with unmatched depth and deliciousness. It is served extra hot, so please use caution when indulging in our ramen.

**SHIROMARU KASANE** 白丸かさね 16  
Thin noodles topped with pork bara chashu, sesame kikurage mushrooms, menma, red pickled ginger, and scallions

**AKAMARU KASANE** 赤丸かさね 16  
Thin noodles topped with Ippudo's secret "Umami Dama", pork bara chashu, cabbage, sesame kikurage mushrooms, scallions, and fragrant garlic oil

**KARAKA SPICY KASANE** からかかさね 🌶️ 16  
Thin noodles with Ippudo's special blend of hot spices, topped with pork chashu, cabbage, sesame kikurage mushrooms, scallions, and fragrant garlic oil

**ICHIRAKU** 一樂 16  
A classic shoyu-broth featuring bonito fish dashi, with an incredible depth of flavor and richness. Topped with pork belly chashu, cabbage, scallions, umami egg, menma, and naruto

**MISO RAMEN** 味噌ラーメン v 16  
5th Avenue original miso-broth. Topped with cabbage, scallions, menma, kikurage mushrooms, oroshi ginger, and sakusaku crispy kakiage tempura

### RAMEN TOPPING CHOICES

**UMAMI EGG** うまみ玉子 Seasoned boiled egg 2  
**BARA CHASHU 2PCS** 豚バラチャーシュー 4  
**KARASHI TAKANA** 辛子高菜 v Pickled mustard leaves 3  
**MENMA** メンマ v Seasoned bamboo shoots 4  
**BAKUDAN** 爆弾 Ippudo original spicy paste v 🌶️ 2

### KAE-DAMA 替え玉 \$2

Kae-dama is 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 they will bring you another 'ball of noodles' for you to put in the soup. You will need to have enough soup in the bowl for the new noodles; that is, you shouldn't drink too much

v = VEGETARIAN g = GLUTEN FREE 🌶️ = SPICY

## DRINKS

### WHISKY HIGHBALL

**TOKI HIGHBALL** 7  
Suntory Whisky created for this classic Japanese cocktail

**IPPUDO HIGHBALL** 8  
Suntory Whisky garnished with yuzu salt

**KOBE HIGHBALL** 14  
Double shot of Suntory Whisky

**HAKUSHU HIGHBALL** 20  
Hakushu 12 year single malt whisky

**YAMAZAKI HIGHBALL** 20  
Yamazaki 12 year single malt whisky

### SPECIAL WHISKY

**HAKUSHU 12 YR** 20  
**YAMAZAKI 12 YR** 20

### WINE

**RUFFINO PROSECCO (ITALY)** 10  
Fragrant and fruity bouquet; clean, crisp, and delicate, with notes of apple, pear, citrus

**FERRARI ROSE (ITALY)** 10  
Hints of strawberries, red currants, and hawthorn flowers, with a delicate note of fresh, crusty bread

**CHATEAU STE MICHELLE RIESLING (WA)** 9  
Dry, refreshing style of Riesling with notes of fruit and sweet citrus. Crisp with an elegant finish

**FERRARI CARANO SAUVIGNON BLANC (CA)** 9  
Guava, citrus, lemongrass with minerality. Bright acidity with crisp freshness

**CLOS DU BOI PINOT NOIR (CA)** 9  
Nose of dried roses, nutmeg, wrapped in a silky texture. Well balanced with light, toasty oak

**JOSH CELLARS CABERNET SAUVIGNON (CA)** 9  
Rich dark fruit, cinnamon, clove, and soft oak aroma. Juicy on the palate with a long, soft finish

### BEER

**ASAHI SUPER DRY** 8  
Refreshingly crisp draft. Imported directly from Japan

**KIRIN LIGHT (BTL)** 7

**SAPPORO (BTL)** 7

### SAKE

**HAKKAISAN 八海山** 9  
Magic water! Super clean and smooth

**ATSUKAN HOUSE HOT SAKE** 16

### SOFT DRINKS

**COKE, DIET COKE, SPRITE, GINGER ALE** 3

**ICE JASMINE TEA** 3

**BOTTLED WATER ACQUA PANNA, S. PELLEGRINO** 5



### DESSERT

**MOCHIDOKI 2PC** Choose one flavor 5

**BLACK SESAME**  
Rich flavor of toasted sesame. Delectable

**MATCHA GREEN TEA**  
Japanese matcha green tea-infused perfection

**PASSION FRUIT**  
Bright, creamy, slightly tangy. A wonderful combination

**BELGIAN CHOCOLATE**  
A satisfyingly rich classic. A true chocolate-lover's choice



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

\$16 minimum charge per person

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