



DRAFT BEER

SAPPORO サッポロ	7
ASAHI SUPER DRY アサヒスーパードライ	7
KIRIN キリン	7
SUNTORY THE PREMIUM MALT'S	8
Rich taste premium beer with elegant fragrance	

BOTTLED CRAFT BEER

COEDO SHIRO Hefeweizen	7
COEDO RURI Premium pilsner	7
COEDO KYARA India pale lager	8
COEDO SHIKKOKU Black lager	8
COEDO BENIAKA Imperial sweet potato amber	9

WINE

	(GL)	(BT)
SAUVIGNON BLANC (CA)	9	35
CHARDONNAY (CA)	9	45
CABERNET SAUVIGNON (CA)	10	47
SYRAH (CA)	11	49

NON-ALCOHOLIC

COKE / DIET COKE	2
CALPICO	3
ICED GREEN TEA / ICED OOLONG TEA	4
HOT GREEN TEA / HOT GENMAI TEA	4
SPARKLING WATER BOTTLED	4

SALAD

MENTAI POTATO SALAD 明太子とポテトのサラダ	7
Creamy potato salad with spicy cod roe	
TOFU SALA お豆腐のサラダ	7
Silken tofu topped with fresh arugula and daikon sprouts, crispy Japanese baby sardines, and Ippudo's original soy-based dressing	
DAIKON SALAD 大根のサラダ	8
Japanese radish, organic mizuna, shiso flavored furikake with miso mayo dressing	

IPPUDO BUNS

Steamed buns with filling of your choice	(1PC)	(2PCS)
PORK BUNS ポークバンズ	4.5	8
CHICKEN BUNS チキンバンズ	4.5	8
VEGETABLE BUNS v 野菜かきあげのバンズ	4.5	8

APPETIZERS

EDAMAME v 枝豆	6
Flash-fried Japanese peppers with yuzu salt and lemon GARLIC SEASONING or YUZU CITRUS SALT	
SHISHITO v ししとうの素揚げ	7
Flash-fried Japanese peppers with yuzu salt and lemon	
GOMA Q v ごまきゅうり	8
Japanese cucumber seasoned with sesame oil dressing	
IPPUDO FRENCH FRIES 一風堂ポテトフライ	8
French fries seasoned with truffle salt	
AGEDASHI TOFU v 揚げ出し豆腐	8
Deep fried soft tofu in a savory veggie broth	
CHICKEN KARA-AGE 鶏の唐揚げ	9
Japanese style crispy fried chicken	
UNA Q 漢字ひらがな	9
desc	
desc	
GOMA HAMACHI 漢字ひらがな	10
desc	
desc	
MARUSAN SHRIMP 海老の丸さん流	11
Deep fried soft shell shrimp on lobster chips topped with chilantro and savory aioli sauce	

SOFT SHELL CRAB NANBAN	15
Deep fried soft shell crab in sweet and sour sauce served with marinated egg plant, yellow onion, and sweet cherry tomato	

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

= SPICY
 = VEGETARIAN

RAMEN

SHIOMARU CLASSIC 白丸元味 14

The original Tonkotsu pork broth with our signature dashi, thin noodles topped with pork belly chashu, bean sprouts, sesame kikurage mushrooms, and scallions

Extra Topping Suggestion:
XX?

AKAMARU MODERN 赤丸新味 15

A more bold translation of the original Tonkotsu pork broth, thin noodles topped with our secret Umami miso paste, fragrant garlic oil, pork belly chashu, bean sprouts, sesame kikurage mushrooms, and scallions

Extra Topping Suggestion: Tamago \$1.5

KARAKA SPICY 🌶️ からか麺 15

The original Tonkotsu pork broth with an added kick, thin noodles topped with our special blend of hot spices, fragrant garlic oil, pork belly chashu, bean sprouts, sesame kikurage mushrooms, and scallions

Extra Topping Suggestion: Poached Egg \$1.5, Corn \$2

BONITO TONKOTSU 魚介豚骨 15

The original Tonokotsu pork broth infused with a fragrant bonito fish dashi. Topped with menma bamboo shoot, naruto, spinach, pork belly chashu, bean sprout, scallions and roasted nori

Extra Topping Suggestion: Tamago \$1.5, Menma \$3

SHOYU RAMEN 醤油ラーメン 12

A classic shoyu broth featuring bonito fish dashi. Topped with menma bamboo shoot, naruto, 2pc pork belly chashu, scallions, a 1/2 boiled seasoned egg, and roasted nori

Extra Topping Suggestion: Tamago \$1.5, Menma \$3

NIRVANA RAMEN

SHIOMARU VEGGIE v 白丸ベジ 14

A rich silky sesame broth with our signature dashi featuring thin noodles topped with tofu chashu, bean sprouts, kikurage mushrooms, and scallions

Extra Topping Suggestion: Tofu Chashu \$3

AKAMARU VEGGIE v 赤丸ベジ 15

A rich silky sesame broth with our signature dashi featuring thin noodles topped with tofu chashu, bean sprouts, kikurage mushrooms, scallions, fragrant garlic oil, and our secret Umami miso paste

Extra topping suggestion: Tamago \$1.5

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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EXTRA RAMEN TOPPINGS

SPECIAL トッピングスペシャル 4

Boiled seasoned egg, pork belly chashu, roasted nori

TAMAGO 味付け玉子 1.5

Boiled seasoned egg

POACHED EGG おんたま 1.5

BAKUDAN 🌶️ 爆弾 2

Spicy paste that adds a kick to your ramen

PORK BELLY CHASHU 豚チャーシュー 3

TOFU CHASHU v 豆腐チャーシュー 3

MENMA v メンマ 3

Seasoned bamboo shoots

CORN v コーン 2 KIKURAGE v きくらげ 2

ROASTED NORI v 1 SCALLION v ねぎ 1

RICE (REGULAR) (LARGE)

MISO CHASHU RICE チャーシューご飯 5 7

Marinated pork belly chashu with miso sauce on rice

CHICKEN KARA-AGE RICE 唐揚げご飯 5 7

Chicken kara-age dressed with special garlic sauce on rice

HIJIKI RICE v ひじきご飯 5 7

Lotus chip, edamame, carrot, bamboo shoots, and hijiki seaweed on rice

WASABI INARI RICE 日本語どうしたらいい? ?

desc

MAGURO POKE DON まぐろポキ丼 ? ?

ZEITAKU DON ぜいたく丼 22

Rice bowl topped with snow crab, salmon roe, sea urchin, shredded egg omelete and pickled kelp

DESSERT

MOCHI ZENZAI もちぜんざい 7

Shiratama mochi with matcha ice cream and black sugar syrup

SOBA PUDDING そばプリン 7

Original soba flavored pudding

DASSAI PANNA COTTA 獺祭パannaコッタ 7

Special panna cotta made with Dassai sake lees

ICE CREAM BLACK SESAME or MATCHA 3

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