**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** Sun Tōryū Sōjū Sōjū Malt's 8

**BOTTLED CRAFT BEER**

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

**WINE**

- **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 CREEM TEA / ICED OOLONG TEA** 4
- **HOT GREN TEA / HOT GENMAI TEA** 4
- **SPARKLING WATER** 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 根豆 6
  Flash-fried Japanese peppers with yuzu salt and lemon GARLIC SEASONING or YUZU CITRUS SALT
- **SHISHITO** ししとうの素揚げ 7
  Flash-fried Japanese peppers with yuzu salt and lemon
- **GOMA Q** 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** 捨て出しみそ 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
- **GOMA HAMACHI** 漢字ひらがな 10
  desc
- **MARUSAN SHRIMP** 海老の丸さん汁 11
  Deep fried soft shell shrimp on lobster chips topped with chilantro and savory aioli sauce
- **SOFT SHELL CRAB NANBAN** 白子かきあげのナンバン 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

v = VEGETARIAN
RAMEN

SHIROMARU 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 からか締 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 Tonkotsu 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, spinach, pork belly chashu, bean sprout, scallions, and roasted nori
Extra Topping Suggestion: Tamago $1.5, Menma $3

NIRVANA RAMEN

SHIROMARU 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

EXTRA RAMEN TOPPINGS

SPECIAL トップピングスペシャル 4
Boiled seasoned egg, pork belly chashu, roasted nori

TAMAGO 味付け玉子 1.5
Boiled seasoned egg

POACHED EGG おたま 1.5
Spicy paste that adds a kick to your ramen

PORK BELLY CHASHU 豚チャーシュー 3
Bean sprouts, sesame kikurage mushrooms, and scallions

TOFU CHASHU v 豆腐チャーシュー 3
Bean sprouts, sesame kikurage mushrooms, and scallions

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

MISO CHASHU RICE チャーシューご飯 (REGULAR) 5 (LARGE) 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 日本語どうしただいい ？ ？

MAGURO POKE DON まぐろポケ丼 ？ ？

ZEITAKU DON せいたく丼 22
Rice bowl topped with snow crab, salmon roe, sea urchin, shredded egg omelette 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 猪取バナナコッタ 7
Special panna cotta made with Dassai sake lees

ICE CREAM BLACK SESAME or MATCHA 3

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.