SPREADING 'SMILE' & 'ARIGATOU' THROUGH BOWLS OF RAMEN

IPPUDO hails from Japan's ramen capital of Hakata, founded by Shigemi Kawahara, the internationally renowned Ramen King and founder of Chikaranomoto Group, which encompasses some of Japan's finest restaurants.

Kawahara's attention to detail and hospitality redefined Japan's ramen experience.

To date, IPPUDO has since expanded to over 90 stores in Japan and more than 100 stores worldwide.

He is known for thinking outside the box and developing new menus that incorporate unusual ingredients with an international twist.

KAWAHARA REVOLUTIONISED THE INDUSTRY WITH HIS SIGNATURE TONKOTSU RAMEN.

With ramen of the highest quality, hospitable service with attention to details and a unique ambience, IPPUDO aims to create an exquisite and delightful ramen dining experience for its customers throughout the world.

TO REMAIN TRUE



Glabal Standard Ramen





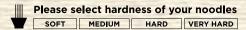
SHIROMARU MOTOAJI SPECIAL \$23

Shiromaru Motoaji served with umami egg, simmered pork belly and seaweed.

IPPUDO's original creamy tonkotsu broth served with thin noodles, pork belly chashu, black fungus and spring onion.

A classic Hakata-style ramen.

CHASHU \$21 / TAMAGO \$20 / BASIC \$17



Glabal Standard Ramen



赤れが外外

AKAMARU SHINAJI SPECIAL \$24

Akamaru shinaji served with umami egg, simmered pork belly and seaweed.

IPPUDO's original creamy tonkotsu broth enhanced with special blended miso paste and fragrant garlic oil, adding depth and richness when mixed. Served with thin noodles, pork belly, black fungus and spring onions.

A refined, modern-style ramen.

CHASHU \$22 / TAMAGO \$21 / BASIC \$18

Please select hardness of your noodles

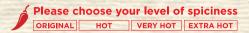
SOFT MEDIUM HARD VERY HARD



Enjoy the piquant flavours of our original silky pork broth blended with a myriad of spices, sweet and spicy miso paste and Sze Chuan peppers. Served with thin noodles, minced meat miso paste, pork belly chashu and spring onion.

Addictive!

CHASHU \$23 / TAMAGO \$22 / BASIC \$19





Store Exclusive



線しょうゆ懐かしの一杯

CHICKEN SHOYU SPECIAL

\$24

Chicken Shoyu Ramen served with umami egg, simmered chicken chashu and seaweed.

Home-made noodles in a clear chicken broth sprinkled with yuzu slices, topped with chicken chashu, bamboo shoots, spinach, Japanese leek and naruto (fish cake).

CHASHU \$22 / TAMAGO \$21 / BASIC \$18



Please select hardness of your noodles

SOFT MEDIUM HARD VERY HARD

Store Exclusive





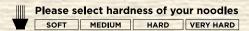
HAKATA NIKU SOBA SPECIAL

\$23

Hakata Niku Soba served with poached egg, pork belly slices and seaweed.

A flavourful mix of thinly sliced pork belly served with Hakata-style noodles in a rich, blended pork broth. Topped with spring onion and bamboo shoot.

EXTRA PORK SLICES \$21 / TAMAGO \$20 / BASIC \$17







TSUKEMEN SPECIAL

\$26

Tsukemen served with umami egg, simmered pork belly and seaweed.

Made fresh using whole grains, the cold, al dente noodles are a perfect match with the hot, rich pork broth blend which is boiled together with bonito fish flakes. Enjoy the fragrant scent of wheat with pork belly, spring onion, bamboo shoot, seaweed and naruto (fishcake).

CHASHU \$24 TAMAGO \$23 BASIC \$20

KIDS DELIGHT!

(FOR 12 YEARS OLD AND BELOW ONLY)

\$11

A WHOLESOME AND HEARTY MEAL PUT TOGETHER SPECIALLY FOR YOUR LITTLE ONE!

IPPUDO'S ORIGINAL TONKOTSU RAMEN PAIRED WITH HEALTHY RICEBALL AND HOMEMADE POTATO SALAD WITH MIXED YEGGIES.

~ INCLUDES 1 CHOICE OF (APPLE / ORANGE / CRANBERRY) JUICE ~

All prices are subject to 10% service charge & prevailing government taxes



替 Z aedama

EXTRA SERVING OF NOODLES \$2

Originating from Hakata, diners may request for an extra serving of noodles as long as they have enough soup left in their bowls.

Ramen Toppings



AJI KIKURAGE \$2 味キクラゲ Flavoured Black Fungus



\$3

MENMA メンマ Bamboo Shoot



NARUTO \$ ナルト Japanese Fishcake



CHASHU \$4チャーシュー
Simmered Pork Belly



\$3

TAMAGO うまみ玉子 Umami Egg



NORI & NEGI \$3 のりとネギ Seaweed & Spring Onion





PAN-FRIED GYOZA 5pcs \$9 / 10pcs \$17 焼ギョーザ

IPPUDO's original pan-fried chicken dumplings.

DEEP-FRIED GYOZA 5pcs \$9 / 10pcs \$17

揚げギョーザ

Ippudo's deep-fried chicken dumplings served with home-made chilli sauce. **Must try!**

SPICY BOILED GYOZA 5pcs \$9 / 10pcs \$17

スパイシー茹でギョーザ

Chicken dumplings boiled and served in a flavourful mix of special spicy sauce.





IPPUDO PORK BUN \$5

IPPUDO ポークバンズ

Choice of Spicy / Non-Spicy

Our famed international best-seller! IPPUDO's signature melt-in-your-mouth chashu, perfectly paired with crisp iceberg lettuce and creamy mayo, nestled in a soft, fluffy bun.







CHICKEN BUN \$5

から揚げバンズ

Deep fried battered chicken thigh accompanied with fresh lettuce and creamy mayo in a freshly-steamed bun.



GREEN SALAD \$10

グリーンサラダ

A colourful medley of different kinds of fresh vegetables tossed in our tangy and nutty home-made Goma (sesame) sauce.



CAESAR SALAD \$12

シーザーサラダ

Classic Caesar Salad with romaine lettuce, topped with crispy bacon bits, onsen tamago, sprinkled with parmesan cheese and accompanied with our home-made creamy dressing.

IPPUDO POTATO SALAD \$8

IPPUDO ポテトサラダ

Creamy potato salad mixed with Japanese mayonnaise, cucumber, crabstick and carrot.







GOMA Q \$6

ゴマQ

Crunchy Japanese cucumber with original sesame dressing.



TAKOYAKI (5pcs) \$6

たこ焼き

Deep-fried octopus balls with bonito flakes.

SWEET & SOUR CHICKEN (6pcs) \$9 鶏肉の甘酢揚げ

Juicy fried chicken chunks coated with a piquant home-made sweet and sour sauce.





CHICKEN KARAAGE (5pcs) \$8

鶏から揚げ

Juicy & tender karaage fried to golden-brown perfection.



PORK KARAAGE \$8

豚肉からあげ

Marinated with home-made seasoning, these addictive deep-fried pork loin strips are served with mayonnaise and a lemon slice on the side.



SALMON ROLL \$12

炙りサーモンロール

Raw salmon sushi topped with lightly-torched mentai mayo.





ABURI SALMON MENTAI DON \$15

炙りサーモン丼

Grilled salmon slices cover a bowl of fluffy Japanese sushi rice, topped with a blanket of mentai mayonnaise flamed-seared to perfection. Crowned with spring onions and a dollop of wasabi, every mouthful melts in the mouth.

IPPUDO FRIED RICE \$11

一風堂炒飯

Japanese-style fried rice with spring onion, pork chashu, egg and naruto (fishcake).





ISHIYAKI UNAGI DON \$15

石焼鰻丼

Hotpot rice with unagi, shredded tamagoyaki & unagi sauce.

All prices are subject to 10% service charge & prevailing government taxes



BLUEBERRY YOGHURT SORBET

ブルーベリーヨーグルトソルベ

Refreshing sorbet made with fresh blueberries and healthy yoghurt.



ROOIBOS TEA PUDDING

ルイボスティープリン

Delicious home-made pudding made with rooibos tea - a healthy and delightful treat!



Home-made Japanese-style green tea tiramisu.



JAPANESE KOME KOME RING DONUT (100% GLUTEN-FREE)



~ YUZU HONEY ~

柚子ドーナツ

Dense cakey donut generously drizzled with sweet honey, crunchy almond flakes and topped with a scoop of citrusy yuzu ice cream for an extra tang!

~ CHOCOLATE ~

チョコレートドーナツ

Dense cakey donut coated with cocoa powder, crunchy almond flakes and generously drizzled with rich chocolate sauce. Topped with a scoop of creamy chocolate ice cream for extra indulgence!



Beverage

Cold Drink		Mineral Water	
COCA COLA	\$4	ACQUA PANNA	\$8
コカコーラ		アクアパンナ	
COCA COLA LIGHT	\$4	SAN PELLEGRINO	\$8
コカコーラライト		サンペレグリノ	
GINGER ALE	\$4		
ジンジャーエール		11+	
SPRITE	\$4	Hot lea	
スプライト		(Served in 1 pot, 1 time refill)	
ICED CDEEN TEA		GREEN TEA	\$8
ICED GREEN TEA 緑茶	\$4	緑茶	
1977		ROASTED TEA	\$8
ICED LEMON TEA	\$4	ほうじ茶	Ψ0
レモンティー			
CALPIS	\$5		
カルピス		(1) eer	
CALPIS SODA	\$5	SAPPORO PREMIUM BEER	\$10
カルピスソーダ		サッポロプレミアムビール	\$10
LEMON SODA	\$5	SUNTORY PREMIUM MALT	\$14
レモンソーダ		サントリープレミアムモルツ	
T		7 111	
Juice		Japanese Alcohol	
CRANBERRY JUICE	\$4		
クランベリージュース		HIGHBALL	\$10
		ハイボール	
ORANGE JUICE	\$4	CINCED HIGHDALL	
オレンジジュース		GINGER HIGHBALL ジンジャーハイボール	\$12
		ラフラドー ハイ かール	