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# DINNER MENU

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# STARTERS

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タコ山葵

**Tako Wasabi** ..... £ 3.50

*Raw baby octopus with freshly chopped wasabi.*

一風堂 枝豆

**Ippudo Edamame** ..... £ 4

*Sautéed Ippudo-style peperoncino edamame with soy sauce and garlic chips.*

やみつき胡麻きゅうり

**Yamitsuki Goma Kyuri** ..... £ 4

*Cucumber seasoned with Ippudo's original sesame oil sauce.*

昆布出汁の旨味たっぷり自家製ピクルス

**Homemade Pickles** ..... £ 5

*Konbu-dashi pickled tomatoes, celery, radish, cucumber, pepper and lemon paired with a sweet plum wine jelly.*

焼き餃子

**Gyoza** ..... £ 5

*Seared Japanese chicken and vegetables dumplings (5 pcs) served with soy and vinegar dipping sauce.*

平田®バンズ

**Hirata® Bun** ..... £ 3

**Pork, chicken or vegetables**

*Steamed bun (1pc) filled with your choice of either pork, chicken, or aubergine & eringi mushrooms, served with Ippudo's original spicy buns sauce and Japanese mayonnaise.*

Please advise your waiter of any allergies or dietary requirements

A discretionary 12.5% service charge will be added to your bill

平田®サムライチキンウィング  
**Hirata® Samurai Chicken Wings**.....£ 7  
*Fried jumbo chicken wings (2pcs) glazed with  
Ippudo's special black pepper sauce served with  
pickles.*

フィッシュ&チップ 山葵タルタソース  
**Fish & Chips**.....£ 9  
*Beer marinated, Japanese-style fried black cod  
and chips, served with pickles, malt vinegar &  
wasabi tartare sauce.*

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## SALADS

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健康ケール胡麻サラダ  
**Kale & Nuts Salad**.....£ 7.50  
*Fresh kale greens, asparagus, blueberries, cherries,  
mixed nuts, sesame soy sauce with a dash of  
balsamic and olive oil.*

一風堂グリーンサラダ  
**Ippudo Salad**.....£ 6  
**Extra Topping: Tofu or Avocado**.....+ £ 1  
*Mixed greens topped with fried noodles, served  
with wasabi goma dressing.*

肉じゃがポテトサラダ  
**Niku-jaga Potato Salad**.....£ 6  
*Savory potato salad with minced pork chashu  
served with a sweet tartare sauce.*

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take away including leftovers

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## A LA CARTE

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丸煮

**Maruni** ..... £ 13

*A generous portion of braised pork belly served with an edamame purée and a poached egg.*

博多豚風鉄板焼き

**Hakata Tonpu-Yaki** ..... £ 8

*A savory pancake with sliced pork belly and cabbage, prepared with Ippudo's signature pork broth, topped with okonomiyaki sauce, Japanese mayonnaise and hanakatsuo served on a sizzling iron plate.*

シーフードちらし寿司 手巻きスタイル

**Seafood Chirashi Sushi** ..... £ 9

*Open style chirashi sushi with prawns, yellowtail, tuna, salmon roe, masago, seaweed, avocado, seasonal vegetables and sushi rice.*

爆裂豆腐

**Bakuretsu Tofu** ..... £ 7

*Stewed spicy tofu with minced chicken and crunchy ramen noodles, served in a sizzling pot.*

銀鱈西京焼き

**Gindara Saikyo Yaki** ..... £ 16

*Grilled black cod marinated in a traditional saikyo miso.*

秘伝タレに漬け込んだ鶏の竜田揚げ  
**Tori Kara-Age** ..... £ 7  
*Japanese sauce marinated, Ippudo-style fried chicken.*

漬けマグロ 彩サラダ仕立て  
**Zuke-Maguro** ..... £ 14  
*Soy and mirin marinated sashimi tuna served with soft boiled quail eggs, garnished with mixed greens, salmon roe, garlic ponzu and wasabi oil.*

豆腐と野菜ヌードル鉄板焼き オニオンソース  
**Tofu & Vegetables Teppan** ..... £ 7  
*Sautéed tofu with soy noodles, stringed celery, asparagus and carrot; served on a sizzling pan with our signature tangy onion sauce.*

海老すり身のおつまみ揚げパン  
**Ebi-Pan** ..... £ 7  
*Delicately fried pieces of fresh tiger prawn toast.*

16パウンドステーキ  
**16 Pound Steak** ..... £ 16  
*Fillet sirloin steak served in a sizzling pan and topped with Japanese onion sauce, garlic chips, and spring onions.*

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# TONKOTSU RAMEN

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白丸元味

**Shiromaru Hakata Classic** ..... £ 10

*Our original tonkotsu pork broth; homemade thin noodles topped with pork loin chashu, sesame kikurage mushrooms, bean sprouts and spring onions.*

赤丸新味

**Akamaru Modern** ..... £ 11

*A bolder translation of the original pork broth; homemade thin noodles topped with Ippudo's secret Umami Dama paste, pork belly chashu, bean sprouts, sesame kikurage mushrooms, spring onions and fragrant garlic oil.*

からか麺

**“Karaka” Spicy Men** ..... £ 11

*Our original tonkotsu pork broth and homemade noodles topped with “Karaka” spicy miso paste, pork belly chashu, bean sprouts, sesame kikurage mushrooms, spring onions, roasted cashew nuts, sansho pepper and fragrant garlic oil.*

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# VEGETARIAN RAMEN

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白ベジラーメン

**Shiro Vegetarian**.....£ 11

*Our original seaweed and mushroom dashi broth; homemade thin noodles topped with fried tofu, sesame kikurage mushrooms, bean sprouts and spring onions.*

赤ベジラーメン

**Aka Vegetarian**.....£ 12

*A bolder translation of the original seaweed and mushroom dashi broth; homemade thin noodles topped with Ippudo's secret Umami Dama paste, fried tofu, bean sprouts, sesame kikurage mushrooms, spring onions and fragrant garlic oil.*

からか ベジ麺

**"Karaka" Spicy Vegetarian**.....£ 12

*Our original seaweed and mushroom broth; homemade noodles and topped with "Karaka" spicy miso paste, fried tofu, sesame kikurage mushrooms, bean sprouts, spring onions, roasted cashew nuts, sansho pepper, and fragrant garlic oil.*

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## **RAMEN TOPPINGS**

味付け塩玉子

**Seasoned Boiled Egg** ..... £ 1.50

ポーチドエッグ

**Poached Egg** ..... £ 1.50

からか味噌

**Karaka-Miso** ..... £ 2.50

時雨煮

**Shigureni** ..... £ 1.50

チャーシュー

**Pork Belly Chashu** ..... £ 3

メンマ

**Seasoned Bamboo Shoots** ..... £ 2.50

辛し高菜

**Takana Leaf Mustard** ..... £ 2

替玉

**Kaedama** ..... £ 1.50

*Kaedama is a system that offers you an extra serving of noodles. To order kaedama, almost finish the noodles in the ramen first, then say “Kaedama, please”. Within a few minutes, a waiter will bring you another serving of noodles. Remember, you must save enough soup in the bowl to accomodate the new noodles.*