

DINNER MENU

IPPUDO

STARTERS

一風堂 枝豆
Ippudo Edamame (v)£ 4
Sauteed peperoncino edamame with soy sauce and sauteed
garlic.
やみつき胡麻きゅうり
Yamitsuki Goma Kyuri v £ 4
Cucumber seasoned with Ippudo's original sesame oil
sauce.
自家製セロリの浅漬け
Homemade Celery Pickles £ 4
Ippudo's pickled, thinly sliced celery topped with
katsuo-bushi (bonito flakes) and salted konbu (kelp).
焼き餃子
Gyoza£ 5
Seared Japanese chicken and vegetable dumplings
(5pcs) served with soy and vinegar dipping sauce.
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□ パン/
平田 バン
Hirata Bun £ 3
Pork or Vegetable Croquette v Steamed bun filled with your choice of either pork or
vegetable croquette served with Ippudo's original
spicy bun sauce, lettuce and Japanese mayonnaise.
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クリスピー餃子 Crispy Gyoza..... Our popular chicken and vegetable dumplings (5pcs) deep fried to offer a crispier contrast. 一風堂グリーンサラダ Ippudo Green Salad (v)£ 6 Extra Topping: Tofu or Shrimp.....+ £ 1 Mixed greens topped with fried noodles, served with wasabi goma dressing. ミックスビーンズとカリカリベーコンの10菜サラダ Mix Beans and Crispy Bacon salad £ 6.50 trio of beans consisting of cannellini, red kidney and chick peas, on a bed of mixed greens. Topped with blades of red and yellow peppers, carrots, daikon radish and chopped baby tomatoes. 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. 鶏のから揚げおろしポン酢がけ Chicken Kara-age with Oroshi Ponzu.....£ 7.50 Ippudo Style fried chicken with grated daikon radish and ponzu (a tart citrus Japanese sauce).

フライドじゃがバター Fried Buttered Potato v Steaming hot fried potato with garlic butter and eringi mushrooms.	£6
炊き餃子 Taki-Gyoza Steamed gyoza in our signature tonkotsu soup with fried noodles and spicy karaka-miso served in a sizzling pot.	£7
炊き豆腐 Takidofu Diced tofu in our signature tonkotsu soup with fried noodles and spicy karaka-miso served in a sizzling pot.	£ 6.50
シュリンプマヨ Shrimp Mayo . Succulent fried king prawns rested on a bed of fried noodles and lettuce, lightly drizzled with peppery mayonnaise dressing.	.£ 7.50
アンチョビと塩昆布の冷奴 Anchovy and Salted Kelp Hiyayakko Thickly sliced chilled tofu topped with spring onions, anchovy and salted konbu (kelp) dressing with a touch of black pepper.	£6
自家製麺うまか焼きそば	£7.50

TONKOTSU RAMEN

VEGETARIAN RAMEN

日へンフーメン	
Shiro Vegetarian (v)	£ 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	6 10
Aka Vegetarian (v)	£ 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 v	£12
Our original seaweed and mushroom broth;	
homemadenoodlesandtoppedwith "Karaka" spicy	
miso paste, friedtofu, sesame kikurage mushrooms,	
bean sprouts, spring onions, roasted cashew nuts,	
sansho pepper, and fragrant garlic oil.	

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-Miso②£ 2.50
チャーシュー Pork Belly Chashu£ 3
メンマ Seasoned Bamboo Shoots v£ 2.50
辛し高菜 Takana Leaf Mustard (v)£ 2

替玉

Kaedama....£1.50

Kaedama is a system that offers you extra serving of noodles. To order kaedama, almost finish the noodles in the ramen first, then ask for Kaedama. 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.