limited edition · limited edition · limited edition

The all time favourite winter ramen is back and better than ever!

Silky-smooth tonkotsu broth combined with full of umami veggie stock (double broth = double joy!) enhanced with Ippudo's secret blend of Japanese miso, and a dollop of melted lard. Served with our home-made wavy noodles - perfect for lifting the thick broth. Topped with bean sprouts, spring onions, bamboo shoots, soy-butter corn, crunchy fried garlic, diced onions, and pork belly chashu, and minced ginger.

Full of fiery garlic, crunchy onions, and hints of warming ginger you will enjoy it to the very last sip.

Recommended toppings:

fresh garlic Nitamago egg extra soy-butter corn £2 £1.5



INTER E C I A L

IPPUDO SALAD

Fresh greens, mini tomatoes, crunchy fried noodles, shiitake mushrooms, fried tofu, softboiled egg, served with wasabi sesame dressing.

£8 regular

small

AGEDASHI TOFU

Lightly fried silky tofu served in savoury itake-infused dashi broth. Topped with lotus chip and grated radish & carrot oroshi.

£7

SPICY AGEDASHI TOFU

Spicy version of our Agedashi Tofu with Karaka Miso paste, dollop of home-made chili oil, and shredded spring onions.

£8

POPCORN SHRIMPS

Juicy shrimps in spiced tempura batter, fried until golden and crisp, served with a lemon wedge. good you just can't stop

£7 5pcs