



LUNCH SETS

Monday - Friday, open till 5pm

Add a side to your main dish order for just

£1.50

Choose your favourite:

- | | |
|------------------------------|------|
| A Yaki Gyoza | 5pcs |
| B Crispy Gyoza | 5pcs |
| C Kara-age | 4pcs |
| V Crispy Veggie Gyoza | 4pcs |

Available with ramen, Japanese Curry, and Today's Donburi.
Ask our staff for Today's Donburi selection.

HIRATA BUNS

Fluffy, freshly steamed buns with a filling of your choice:

- pork belly chashu
- chicken katsu
- veggie croquette
- sweet chilli shrimp

1pc £4
2pcs £7
3pcs £10



DRINKS

BEERS

Asahi (draft)	1/2 pint	£2.5	£3.3
	pint	£4	£5
Sapporo Premium	330ml		
Kirin Ichiban Shibori	330ml	£3	£4

WINES

La Reserve de Rafegue Sauvignon	£6	£7	175ml
Languedoc, France	£8.5	£9.5	250ml
	£21	£24	750ml

Ancora Sangiovese
Puglia, Italy

Fiorita Procecco Doc Treviso	£4	£5	175ml
Veneto, Italy	£20	£22	750ml

SOFT DRINKS

Pepsi / Diet Pepsi / Lemonade / Ginger Ale	£2
Juice apple, cranberry, orange, grapefruit, lychee	£2
Ramune ask for available flavours	£3
Calpico water / soda	£2.5
Iced Green Tea	£3
Mineral Water still / sparkling	£2 330ml £3.5 750ml

HOT TEA

Sencha Japanese green tea	£3.5
Houjicha Japanese roasted green tea	

MOCKTAILS

Lemon Soda lemons, mint, sweet syrup, soda	£3
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LUNCH MENU

Japanese Otsumami APPETISERS

1. Salted Edamame

Boiled edamame soybeans tossed in salt.

£4.5

2. Goma Q

Crunchy Japanese cucumber drizzled with homemade sesame dressing.

£5

5. Yaki Gyoza

Japanese dumplings filled with chicken & veggies, pan fried and served with soy & vinegar dip.

£7 6pcs

6. Crispy Gyoza

Deep-fried Japanese dumplings served with sweet chili mayo dip.

- chicken & veggies
- vegetarian 

£7 6pcs

£7 5pcs

3. Chicken Kara-Age

£5 4pcs / £8 8pcs

Ippudo-Style fried chicken served with oroshi ponzu sauce.

4. Age-Tako Yaki

£5 3pcs / £8 6pcs

Octopus fried in batter, Takoyaki sauce, Japanese mayo, green seaweed, bonito fish flakes.

5. Chicken Wings

£6 5pcs

Temporarily juicy deep-fried chicken wings seasoned with a combination of spices.

6. Inferno Chicken Wings

£7 5pcs

Temporarily juicy deep-fried chicken wings covered in extra spicy sauce.

HIRATA BUNS

1pc £4
2pcs £7
3pcs £10

Fluffy, freshly steamed buns with a filling of your choice:

- pork belly chashu
- chicken katsu
- veggie croquette 
- sweet chilli shrimp



APPETISERS

RICE DONBURI

all £9.50



1. Chashu Don

Pork belly chashu in sweet & spicy sauce, Japanese mayo, shredded lettuce, spring onions, sesame seeds.



2. Inferno Chicken Don

Kara-age chicken in extra spicy sauce, shredded lettuce, Japanese mayo, spring onions, red ginger,



3. Chicken Katsu Don

Chicken cutlet, shredded lettuce, special katsu sauce, red ginger, spring onions, sesame seeds.



4. Tofu Don

Tofu chashu in sweet & spicy sauce, Japanese mayo, shredded lettuce, red ginger, spring onions, sesame seeds.



5. Veggie Kaki-Age Don

Deep-fried veggie fritter, tent-suyu sauce, shredded seaweed, red ginger, spring onions.

vegan

JAPANESE CURRY

Home-made vegetable based Japanese Curry served with rice and a topping of your choice.

Choose your topping:

- | | |
|-------------------------------|-------|
| - plain | £8 |
| - veggie croquette | £10.5 |
| - chicken katsu | £10.5 |
| - chicken kara-age | £10.5 |
| - pork belly chashu | £10.5 |
| - ebi furai (breaded shrimps) | £10.5 |



RICE DONBURI & CURRY

1. SHIROMARU CLASSIC £11.5

Original creamy tonkotsu pork broth, home-made thin and straight noodles, pork belly chashu, ajikiku mushrooms, bean sprouts, and spring onions. A classic, Hakata-style ramen.



2. Shiromaru Tamago £13.5

>> Shiromaru Classic with nitamago.

3. Shiromaru Chashu £14.5

>> Shiromaru Classic with extra portion of pork belly chashu.

4. Shiromaru Special £16.5

>> Shiromaru Classic with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

5. AKAMARU MODERN £12.5

Original tonkotsu broth, special-blended miso paste and fragrant garlic oil. Home-made thin straight noodles, pork belly chashu, bean sprouts, ajikiku mushrooms and spring onions.



6. Akamaru Tamago £14.5

>> Akamaru Modern with nitamago.

7. Akamaru Chashu £15.5

>> Akamaru Modern with extra portion of pork belly chashu.

8. Akamaru Special £17.5

>> Akamaru Modern with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

9. KARAKA-MEN £13.5

Original tonkotsu broth, home-made thin & straight noodles, spicy 'Karakaka' miso paste, pork belly chashu, bean sprouts, ajikiku mushrooms, spring onions, sansho pepper and fragrant garlic oil.



10 Karaka Tamago £15.5

>> Karaka-Men with nitamago.

11. Karaka Chashu £16.5

>> Karaka-Men with extra portion of pork belly chashu.

12. Karaka Special £18.5

>> Karaka-Men with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

ベジラーメン

13. VEGGIE RAMEN £13

Home-made medium-thin noodles, seaweed and mushroom dashi broth, special-blended miso paste, fragrant garlic oil, bean sprouts, sesame kikurage mushrooms, spring onions and fried tofu.

Recommended toppings: Nitamago £2



14. SPICY VEGGIE RAMEN £14

Medium-thin noodles, seaweed and mushroom dashi broth, spicy Karaka Miso paste, spring onions, bean sprouts, kikurage mushrooms, sansho pepper, fragrant garlic oil.

Recommended toppings: Onsen tamago £2
Nori £1.2

best value!

SPECIAL TOPPING COMBINATION

all £5

*buta

pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed.

*veggie

fried tofu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed.



RAMEN TOPPINGS

Ajikiku £1.5
Sesame kikurage mushrooms

Tofu £1.5
2 slices of sauce-marinated fried tofu

Negi £1.2
Spring onions

Karaka Miso £2.5
Home-made spicy miso paste

Kaedama £2
Extra portion of noodles

Nori £1.2
Seaweed

Nitamago £2
Marinated soft-boiled egg

Onsen Tamago £2
Poached egg

Pork Belly Chashu £3
4 slices of simmered pork belly

Please select the firmness of your noodles:

SOFT (YAWA) MEDIUM (FUTSU) FIRM (KATA) VERY FIRM (BARI KATA)

We apologize that we do not do takeaway or packing of leftover ramen dishes due to stringent food quality control.

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

Please advise our friendly staff of any food allergies or dietary requirements.

RAMEN

BEERS

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	pint	£4	£5
Sapporo Premium	330ml	£3	£4
Kirin Ichiban Shibori	330ml		

WINES

La Reserve de Rafegue Sauvignon
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Ancora Sangiovese
Puglia, Italy

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Veneto, Italy

£7	175ml
£9.5	250ml
£24	750ml
£5	175ml
£22	750ml

JAPANESE FRUIT LIQUEURS

Plum Wine	£4.5	75ml	£35	750ml
Yuzu Shu	£6	75ml	£50	750ml

SPIRITS

Whisky / Gin / Vodka

DIY Cocktail

Pick your favourite spirit and add a mixer of your choice! Our favourites include:

-Gin & Tonic / Whisky & Pepsi / Cranberry & Vodka

£3	25ml	£5	50ml
£5	single	£7	double

Happy Hour
Mon-Fri. 2-7pm

Japan-inspired COCKTAILS & MOCKTAILS

Lemon Soda £3
fresh lemons, mint, sweet syrup, soda

Yuzu-Chelo £9
Yuzu Shu, vodka, lemon, soda

Ume Spritz £8
Plum Wine, lime juice, soda



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HOT TEA

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KANPAI Japanese Sake Selection

SAKE BY GLASS

£9 90ml

Glass of sake of your choice.

SAKE TASTING SET

£23 3x90ml

Selection of 3 sake glasses.

Ippudo's favourites

HOT SAKE

Japan's choice of drink on a cold winter's day.

CHIYOMUSUBI RYO JUNMAI GINJO

Super dry sake with light caramel aroma, hints of minerals and rice.

OZEKI STRAWBERRY NIGORI

Unfiltered, 'cloudy' silky sweet sake with light, refreshing strawberry flavour.

KUROKIRISHIMA

Japanese shochu - spirit made of sweet potato. Drink straight, over ice, or mixed with cold or hot water!

£10	250ml
£14	400ml



£11	180ml
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£12	300ml
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£4	50ml
£45	700ml

SPARKLING SAKE

Mio

Perfect balance of naturally sweet and sour taste.

Hana Awaka 'Sparkling Peach'

Mildly sweet with a hint of acidity.

Hana Awaka 'Sparkling Yuzu'

Infused with refreshing yuzu.

Ikezo Yuzu Jelly Sake

Yuzu-flavoured canned sake cocktail with exciting jelly texture.

£7.5	150ml
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£8	250ml
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£8	250ml
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£6	180ml
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SHIRAKABEGURA JUNMAI DAIGINJO

Premium quality sake with delicately dry and acidic taste. As it warms to room temperature it becomes bolder and rich in umami.

Sweet notes of strawberries and melon.

£26	300ml
£50	640ml

sweet



AKASHI-TAI JUNMAI DAIGINJO

Brewed in mid-late winter months only, this international award-winning sake takes over 2 months to complete - two times longer than most others.

Armoas of lilies and pear; dry citrus finish.

£33	300ml
£62	720ml

sweet



DEWANOSATO 36 SAMURAI JUNMAI

Light and smooth texture with extremely elegant umami and gentle, dry finish.

Notes of soy sauce, hints of dragon fruit.

£18	300ml
£35	720ml

semi-dry



DENSHIN RIN JUNMAI DAIGINJO

Soothing semi-dry sake that carries the 'cold and crisp' of harsh winters it experienced at the brewery. Subtle taste of olives and honey.

£32	300ml
£59	720ml

dry

DRINKS