

# LUNCH SPECIALS!



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

## GLOBAL SIGNATURES

白丸元味



### 1. SHIROMARU CLASSIC £10

IPPUDO's original creamy tonkotsu pork broth served with homemade thin and straight noodles, topped with pork belly chashu, sesame kikurage mushrooms, bean sprouts, bamboo shoots and spring onions. A classic, Hakata-style ramen.

### 2. Shiromaru Tamago £11.5

白丸玉子入り  
Shiromaru with a soft-boiled egg marinated in special chashu sauce.



### 3. Shiromaru Chashu £13

白丸肉入り  
Shiromaru with simmered pork belly chashu.



### 4. Shiromaru Special £15

白丸スペシャル  
Shiromaru with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special chashu sauce, spring onions, sesame kikurage mushrooms and seaweed.

赤丸新味



### 5. AKAMARU MODERN £11

A bolder translation of the original pork broth, enhanced with IPPUDO's secret special-blended miso paste (umami-dama) and fragrant garlic oil. Served with homemade thin noodles, pork belly chashu, bean sprouts, sesame kikurage mushrooms and spring onions. A refined, modern-style ramen.

### 6. Akamaru Tamago £12.5

赤丸玉子入り  
Akamaru with a soft-boiled egg marinated in special chashu sauce.



### 7. Akamaru Chashu £14

赤丸肉入り  
Akamaru with simmered pork belly chashu.



### 8. Akamaru Special £16

赤丸スペシャル  
Akamaru with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special chashu sauce, spring onions, sesame kikurage mushrooms and seaweed.

## SPICY TONKOTSU

風堂からか麺



### 9. KARAKA-MEN £11

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

\*Add £2.5 for additional spicy Karaka-miso paste!

### 10. Karaka Tamago £12.5

からか玉子入り  
Karakamen with a soft-boiled egg marinated in special chashu sauce.



### 11. Karaka Chashu £14

からか肉入り  
Karakamen with simmered pork belly chashu.



### 12. Karaka Special £16

からかスペシャル  
Karakamen with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special chashu sauce, spring onions, sesame kikurage mushrooms and seaweed.

## FEATURED RAMEN



### 13. MISO TONKOTSU £13

味噌豚骨

A rich, fragrant miso-based broth and homemade noodles, topped with seasonal boiled vegetables, pork belly chashu, fried minced pork and chopped spring onions.



### 14. VEGETARIAN RAMEN £12

ベジタリアンラーメン

Original homemade thin noodles in a seaweed and mushroom dashi broth, enhanced with IPPUDO's special-blended miso paste (umami-dama) and fragrant garlic oil. Served with bean sprouts, sesame kikurage mushrooms, spring onions and fried tofu.

SET A + £2

Yaki Gyoza (5pc)  
& Mini Salad

SET B + £2

Fried Gyoza (5pc)  
& Mini Salad

SET C + £2

Karaage Salad

SET D + £1

Mini Salad

## ADD RAMEN TOPPINGS:

NEGI (spring onions)	£1	NITAMAGO (soft-boiled egg marinated in special chashu sauce)	£1.5
NORI (seaweed)	£1	MENMA (seasoned bamboo shoots)	£2.5
AJIKIKU (sesame kikurage mushrooms)	£1	KARAKA-MISO (spicy miso paste)	£2.5
ONSEN TAMAGO (poached egg)	£1.5	KARASHI TAKANA (Hakata-style spicy mustard leaf)	£2.5
		CHASHU (simmered pork belly)	£3



### SPECIAL COMBINATION £5

Pork belly chashu, bean sprouts, soft-boiled egg marinated in special chashu sauce, spring onions, sesame kikurage mushrooms and seaweed.



### KAEDAMA 替玉 £1.5

Extra serving of noodles, as long as you have enough soup left in your bowl!



# A LA CARTE

## APPETISERS



- 1. EDAMAME PEPPERONCINO-STYLE** £4   
ペペロンチーノ枝豆  
Sautéed IPPUDO-style pepperoncino edamame with soy sauce and garlic.
- 2. GOMA Q** £4.5   
ゴマきゅうり  
Crunchy Japanese cucumber with homemade sesame dressing. An all-time global favourite!
- 3. SPICY HOT TOFU** £5   
スパイシーホット豆腐  
Silky tofu topped with spicy Karaka-miso, chopped onions and tomato, served hot.
- 4. KARAAGE** £7.5  
鶏のから揚げおろしポン酢がけ  
IPPUDO-style fried chicken with grated daikon radish and ponzu (a tart citrus Japanese sauce).

## SALADS




- 1. KALE & NUTS SALAD** £7   
健康ケールナッツサラダ  
Fresh kale, asparagus, mixed fruit and nuts in a tangy balsamic dressing and a dash of sesame soy sauce.
- 2. LIGHTLY-PICKLED SALAD** £6.5   
浅漬けサラダ  
A refreshing palate opener - medley of salted kelp, cucumber, Japanese daikon and cherry tomatoes on a bed of mixed greens pickled in a zesty ponzu sauce, topped with deep-fried tofu skin.

## IPPUDO BUNS



**IPPUDO HIRATA BUNS** £4 (1PC) / £10 (3PCS)

- 1. HIRATA PORK BUN** 平田ポークバン  
IPPUDO's signature melt-in-your-mouth chashu, accompanied with crisp iceberg lettuce and creamy mayo, nestled in a soft, fluffy bun.
- 2. HIRATA CHICKEN BUN** 平田チキンバン  
Deep-fried battered chicken thigh accompanied with crisp lettuce and mayo in a freshly-steamed bun.
- 3. HIRATA VEGGIE BUN**   
平田ベジタリアンバン  
Deep-fried vegetable croquette, crisp lettuce and mayo in a freshly-steamed bun.

## GYOZA




- 1. YAKI GYOZA** £5.5  
焼き餃子  
Pan-fried chicken and vegetable dumplings served with a soy and vinegar dipping sauce.  
\*Additional piece at £1 each
- 2. FRIED GYOZA** £5.5  
揚げ餃子  
Chicken and vegetable dumplings deep-fried and served with a homemade sweet chilli-mayo dip.  
\*Additional piece at £1 each
- 3. BOILED GYOZA** £6.5  
ボイル餃子  
Boiled chicken and vegetable dumplings topped with coriander and Japanese leek, drizzled in a miso-based sauce.  
\*Additional piece at £1 each

## RICE




- 1. CHASHU DONBURI** £8  
チャーシュー丼  
IPPUDO's famous melt-in-your-mouth chashu cooked with egg, sweet onions, and topped with spring onions and nori.
- 2. CHIRASHI SUSHI** £15  
ちらし寿司  
Chirashi-style sushi with prawn, tuna, salmon roe, and seasonal vegetables on sushi rice.
- 3. SUSHI ROLL** £15  
ロール寿司  
Japanese maki-roll wrapped with raw salmon, rich cream cheese and healthy avocado, coated with fresh sesame and a shrimp roe topping.
- 4. WHITE RICE** £2  
ご飯

## DESSERTS




- 1. HOUJI-CHA PUDDING** £5  
ほうじ茶プリン  
Healthy homemade Japanese roasted tea pudding with a layer of sweet kuromitsu sauce and a dollop of honeyed whipped cream.
- 2. BANANA & CARAMEL MOUSSE** £6  
バナナとカラメルのムース  
A thick half-and-half caramel and banana mousse, complete with fresh banana bits. Served with honeyed whipped cream and fresh fruit on the side.
- 3. PEAR COMPOTE with cinnamon sauce** £7  
洋梨のコンポート  
Delectable warm pear compote encased in crispy pastry, served with deep-vanilla ice cream to pair.
- 4. ICE-CREAM** £3/SCOOP  
アイス各種  
Green Tea / Black Sesame / Vanilla

## BEVERAGES



**NON-ALCOHOLIC**

**SOFT DRINKS** £2  
Pepsi / Diet Pepsi / 7-Up / Ginger Beer

**JUICES** £2  
Apple / Cranberry / Orange

**ICED GREEN TEA** £3

**HOT TEAS** £3.5  
Sencha / Houji-cha

**SPARKLING MINERAL WATER** £3.5

**STILL MINERAL WATER** £3.5

**BEER**

**ASAHI (Draft)**

Half Pint £3.3

Full Pint £5

**SAPPORO (btl)** £4

**KIRIN ICHIBAN (btl)** £4

**OWA BEER (btl)** £5.5

**JAPANESE SAKE**

**IPPUDO HOT SAKE**

熱燗

250ml £10

400ml £14

**MIO SPECIAL SPARKLING SAKE (150ml)** £7.5  
瀧スパークリング酒(兵庫)

**KIKUSUI JUNMAI (200ml)** £12  
菊水缶純米(新潟)

**IPPUDO ORIGINAL COCKTAILS**

**SAMURAI** £4.5  
Sake, gin, apple juice, lime

**HAKATA** £4.5  
Sake, gin, grapefruit juice, lemon

**MAIKO** £5  
Sake, creme de cassis, cranberry juice, orange

**IPPUDO ORIGINAL MOCKTAILS**

**CSG MOJITO** £4  
Calpis, lime, mint, soda

**LYCHEE BURST** £4  
Lychee, apple juice, elderflower, soda

\*To see the full drinks menu, please ask our friendly staff.