

DINING RESTAURANTS

CENTRAL SAINT GILES
3 CENTRAL SAINT GILES PIAZZA
SAINT GILES HIGH STREET
LONDON WC2H 8AG
TEL: 020 7240 4469

CANARY WHARF
UNIT CR 28, LEVEL MINUS ONE
CROSSRAIL STATION AND RETAIL MALL
1 CROSSRAIL PLACE
LONDON E14 5AR
TEL: 020 3326 9485





RAMEN IS COSMOS CREATED IN A BOWL.

IPPUDO WAS FOUNDED IN 1985 IN JAPAN'S RAMEN CAPITAL OF HAKATA BY SHIGEMI KAWAHARA, THE INTERNATIONALLY RENOWNED RAMEN KING.

TO DATE, IPPUDO HAS MORE THAN 80 STORES IN JAPAN AND OVER 50 STORES GLOBALLY.

EVERYWHERE WE GO, OUR MISSION REMAINS THE SAME: TO SPREAD 'SMILE' AND 'ARIGATO' THROUGH BOWLS OF RAMEN.

EXTRA SERVING OF NOODLES



KAEDAMA £1.5

替玉

ORIGINATING FROM HAKATA, DINERS MAY ORDER KAEDAMA WHEN THEY ALMOST FINISH THEIR FIRST SERVING OF NOODLES IN THE RAMEN, AS LONG AS THEY HAVE ENOUGH SOUP LEFT IN THEIR BOWLS TO ACCOMMODATE THE NEW NOODLES.

Please select hardness of your noodles.
SOFT MEDIUM HARD VERY HARD



Please advise our friendly staff of any food allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill.

RAMEN TOPPINGS

- | | | | |
|--|------|--|------|
| 1. AJIKIKU
味付け木耳
SESAME KIKURAGE MUSHROOMS | £1 | 5. ONSEN TAMAGO
温泉玉子
POACHED EGG | £1.5 |
| 2. NEGI
ネギ
ONIONS & SPRING ONIONS | £1 | 6. KARAKA-MISO
からか味噌
HOMEMADE SPICY MISO PASTE | £2.5 |
| 3. NORI
海苔
SEAWEED | £1 | 7. MENMA
メンマ
SEASONED BAMBOO SHOOTS | £2.5 |
| 4. NITAMAGO
味付け玉子
SOFT-BOILED EGG MARINATED
IN SPECIAL CHASHU SAUCE | £1.5 | 8. CHASHU
チャーシュー
SIMMERED PORK BELLY | £3 |



9. SPECIAL COMBINATION £5

トッピングスペシャル

PORK BELLY CHASHU, BEAN SPROUTS, SOFT-BOILED EGG MARINATED IN SPECIAL CHASHU SAUCE, SPRING ONIONS, SESAME KIKURAGE MUSHROOMS AND SEAWEED.

AN EXQUISITE & DELIGHTFUL
RAMEN DINING EXPERIENCE.



STARTERS

EDAMAME PEPPERONCINO-STYLE

The
VEGETARIAN
-OPTION-

£4

ペペロンチーノ枝豆

SAUTÉED IPPUDO-STYLE PEPPERONCINO EDAMAME WITH SOY SAUCE AND GARLIC.

HOMEMADE CELERY PICKLES

£4

自家製セロリの浅漬け

IPPUDO'S PICKLED, THINLY-SLICED CELERY TOPPED WITH KATSUO-BUSHI (BONITO FLAKES) AND SALTED KONBU (KELP).

YAMITSUKI GOMA KYURI

The
VEGETARIAN
-OPTION-

£4.5

やみつき胡麻きゅうり

CRUNCHY JAPANESE CUCUMBER SEASONED WITH IPPUDO'S ORIGINAL SESAME OIL DRESSING.

ANCHOVY AND SALTED KELP HIYAYAKKO

£6

アンチョビと塩昆布の冷奴

THICKLY SLICED CHILLED TOFU TOPPED WITH SPRING ONIONS, ANCHOVY AND SALTED KONBU (KELP) DRESSING WITH A TOUCH OF BLACK PEPPER.

CHICKEN WINGS (2PCS)

£7

鶏手羽

FRIED JUMBO CHICKEN WINGS GLAZED WITH IPPUDO'S SPECIAL BLACK PEPPER SAUCE, SERVED WITH PICKLES.



RAMEN ▸ VEGETARIAN



13. 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.

Please select hardness of your noodles.

SOFT MEDIUM HARD VERY HARD

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

Please advise our friendly staff of any food allergies or dietary requirements.
A discretionary 12.5% service charge will be added to your bill.

RAMEN ▸ SPICY TONKOTSU



一風堂からか麺

9. KARAKA-MEN £11

OUR ORIGINAL TONKOTSU 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.

*ADD £2.5 FOR ADDITIONAL SPICY KARAKA-MISO PASTE!

10. KARAKA TAMAGO £12.5

からか玉子入り

KARAKA-MEN WITH SOFT-BOILED EGG MARINATED IN SPECIAL CHASHU SAUCE.



11. KARAKA CHASHU £14

からか肉入り

KARAKA-MEN WITH SIMMERED PORK BELLY CHASHU.



12. KARAKA SPECIAL £16

からかスペシャル

KARAKA-MEN WITH EXTRA PORK BELLY CHASHU, BEAN SPROUTS, SOFT-BOILED EGG MARINATED IN SPECIAL CHASHU SAUCE, SPRING ONIONS, SESAME KIKURAGE MUSHROOMS AND SEAWEED.



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

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HEALTHY SALADS

IPPUDO GREEN SALAD The VEGETARIAN OPTION £6

一風堂グリーンサラダ

MIXED GREENS TOPPED WITH FRIED NOODLES, SERVED WITH WASABI SESAME DRESSING.

ADD TOFU OR SHRIMP +£1

MIXED BEANS & CRISPY BACON SALAD £7

ミックスビーンズとカリカリベーコンの10菜サラダ

A 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.

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SIGNATURES

IPPUDO HIRATA BUNS

£4 (1PC) / £10 (3PCS)



PLEASE CHOOSE:

- HIRATA PORK BUN 平田ポークバン
- HIRATA CHICKEN BUN 平田チキンバン
- HIRATA VEGGIE BUN 平田ベジタリアンバン

THE
VEGETARIAN
OPTION

YOUR CHOICE OF FILLING SERVED WITH IPPUDO'S HOMEMADE SPICY SAUCE AND JAPANESE MAYONNAISE, NESTLED IN A FRESHLY-STEAMED BUN.

GYOZA SELECTION

YAKI GYOZA (5PCS) £5.5

焼き餃子

SEARED JAPANESE CHICKEN AND VEGETABLE DUMPLINGS SERVED WITH SOY AND VINEGAR DIPPING SAUCE.

*ADDITIONAL PIECE AT £1 EACH

CRISPY GYOZA (5PCS) £6

クリスピー餃子

CHICKEN AND VEGETABLE DUMPLINGS DEEP-FRIED TO CRISP PERFECTION.

*ADDITIONAL PIECE AT £1 EACH

TAKI-GYOZA (4PCS) £7

炊き餃子

STEAMED GYOZA IN OUR SIGNATURE TONKOTSU SOUP WITH FRIED NOODLES AND SPICY KARAKA-MISO SERVED IN A SIZZLING POT.



YAKI GYOZA

RAMEN ▸ GLOBAL STANDARD



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 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.



Please select hardness of your noodles.

SOFT
 MEDIUM
 HARD
 VERY HARD

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RAMEN ▸ GLOBAL STANDARD



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 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.



Please select hardness of your noodles.

SOFT MEDIUM HARD VERY HARD

A LA CARTE

FRIED BUTTERED POTATO THE VEGETARIAN OPTION £6

フライドじゃがバター

STEAMING HOT FRIED POTATO WITH GARLIC BUTTER AND ERINGI MUSHROOMS.

TAKI DOFU £6.5

炊き豆腐

DICED TOFU IN OUR SIGNATURE TONKOTSU SOUP WITH FRIED NOODLES AND SPICY KARAKA-MISO SERVED IN A SIZZLING POT.

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).

SHRIMP MAYO £7.5

シュリンプマヨ

SUCCULENT FRIED KING PRAWNS RESTED ON A BED OF FRIED NOODLES AND LETTUCE, LIGHTLY DRIZZLED WITH SWEET CHILLI MAYONNAISE.

HOMEMADE YAKISOBA £7.5

自家製麺うまか焼きそば

A STAPLE OF JAPANESE CUISINE, STIR-FRIED VEGETABLES AND A GENEROUS AMOUNT OF SWEET AND SAVOURY SAUCE WITH OUR OWN FRESHLY-MADE RAMEN NOODLES.



TAKI DOFU

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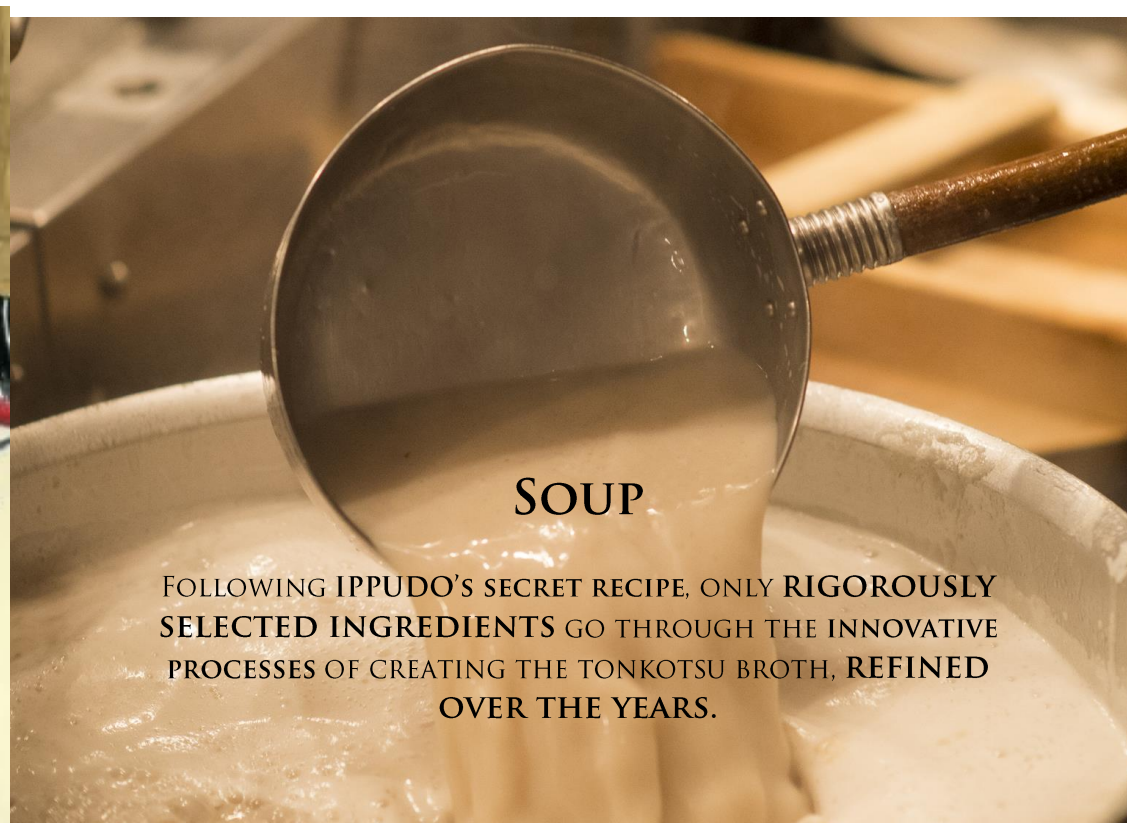
HOW TO ENJOY RAMEN

Zuzutto!

The key to enjoying ramen is sound. One should 'inhale' the noodles, creating a distinct sound that Japanese describe as zuzutto.

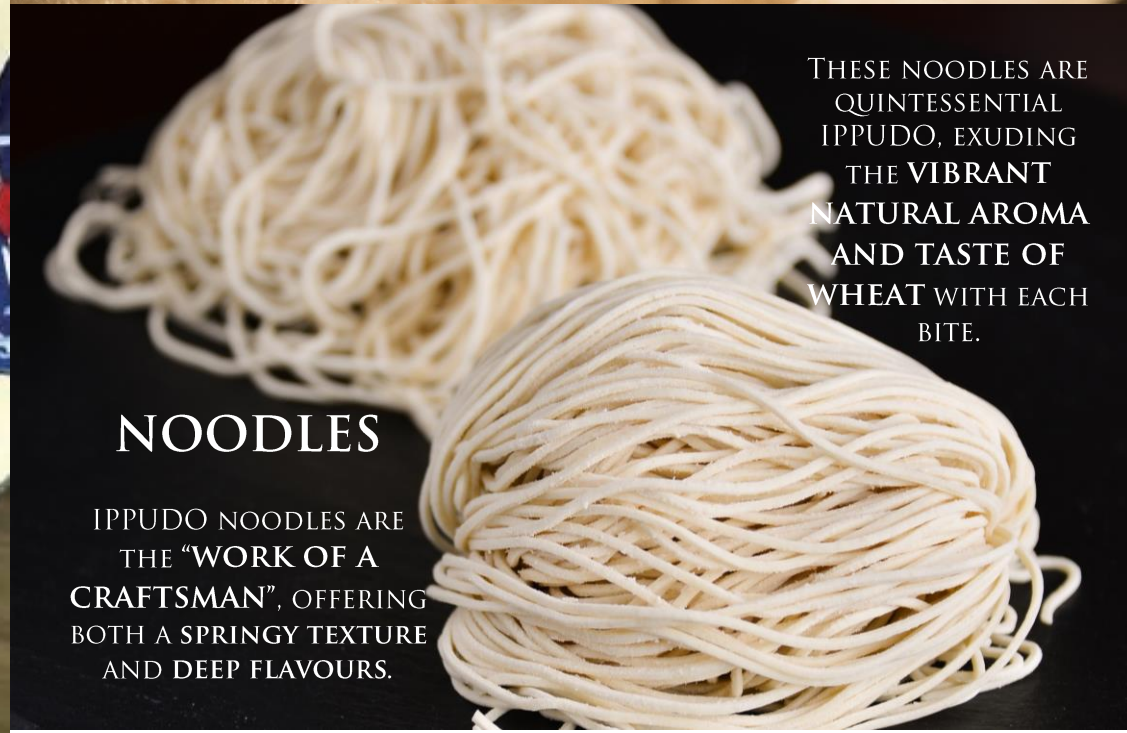
The zuzutto sound signifies maximum enjoyment of the ramen, because it is created by simultaneously consuming the noodles and soup.

The combination allows the complexity of the flavours to spread through the mouth, eventually leading to **nodogoshi**, the silky sensation of food sliding down one's throat.



SOUP

FOLLOWING IPPUDO'S SECRET RECIPE, ONLY RIGOROUSLY SELECTED INGREDIENTS GO THROUGH THE INNOVATIVE PROCESSES OF CREATING THE TONKOTSU BROTH, REFINED OVER THE YEARS.



THESE NOODLES ARE QUINTESSENTIAL IPPUDO, EXUDING THE VIBRANT NATURAL AROMA AND TASTE OF WHEAT WITH EACH BITE.

NOODLES

IPPUDO NOODLES ARE THE "WORK OF A CRAFTSMAN", OFFERING BOTH A SPRINGY TEXTURE AND DEEP FLAVOURS.