



IPPU DO

IPPUDO

CENTRAL SAINT GILES

Spreading 'Smile' & 'Arigatou' through bowls of ramen.

IPPUDO hails from Japan's ramen capital of Hakata, founded by **Shigemi Kawahara**, the internationally renowned Ramen King and founder of Chikaranomoto Company, which encompasses some of Japan's finest restaurants. Kawahara's attention to detail and hospitality redefined Japan's ramen experience.

Kawahara revolutionized the industry with his signature tonkotsu (pork based) ramen.

He is known for thinking outside the box and for **developing new menus** that incorporate unusual ingredients with an international twist.

"To continuously innovate to remain true"

To date, IPPUDO has since expanded to over 80 stores in Japan and more than 50 stores worldwide.

With ramen of the highest quality, hospitable service with attention to detail and a unique ambience, IPPUDO aims to create an exquisite and delightful ramen dining experience for its customers throughout the world.

APPETISERS

The
GLOBAL
- FAVOURITE -



1. GOMA Q

ゴマきゅうり

Crunchy Japanese cucumber
drizzled with homemade
sesame dressing.

£4.5



2. EDAMAME PEPPERONCINO-STYLE

ペペロンチーノ枝豆

Sautéed IPPUDO-style
pepperoncino edamame
with soy sauce and garlic.

£4

*Beer not included.



3. CHICKEN WINGS

鶏手羽

Fried jumbo chicken wings
glazed with IPPUDO's
special black pepper sauce
and sprinkled with sesame.

£7



4. SPICY HOT TOFU

スパイシーホット豆腐

Silky tofu topped with
spicy Karaka-miso,
chopped onions and
tomato, served hot.

£5



5. GAMMON, POTATO & CHEESE

厚切りベーコンポテトチーズ

An irresistible combination of
gammon and baked potatoes
on a layer of cheese.

£8



6. GARLIC SHRIMP

ガーリックシュリンプ

Succulent shrimps and
crunchy brussel
sprouts sautéed with
fragrant garlic slices
and black pepper.

£8



7. ANCHOVY CREAM CHEESE

アンチョビクリームチーズ

Smooth cream cheese topped with marinated anchovies, fragrant shiso leaf garnish and bonito flakes. A perfect blend of flavours!

£3 (3 PCS) / £6 (6 PCS)

The
EXCLUSIVE
- CHOICE -



8. CHEESE & CHEESE

チーズ&チーズ

Camembert and blue cheese, breaded and deep-fried to golden-brown perfection.

£6



9. KARAAGE

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).

£7.5

SALADS

A variety of crisp and colourful IPPUDO salads for a healthy well-being, made with the freshest ingredients.

1. TUNA TARTAR SALAD

漬けマグロのタルタル

Fresh garden greens and bell peppers topped with raw tuna and a layer of homemade avocado tartar.

£8.5

2. LIGHTLY-PICKLED SALAD

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.

£6.5



3. HOT TOMATO SALAD

ホットマトサラダ

Potato salad mixed with soft-boiled egg and sliced cucumber in a whole tomato, topped with cheese and baked to perfection.

£6



4. KALE & NUTS SALAD

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.

£7



BUN SELECTION

£4 (1 PC) / £10 (3 PCS)

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 SELECTION

1. YAKI GYOZA

焼き餃子

Pan-fried chicken and vegetable dumplings served with a soy and vinegar dipping sauce.

£5.5

(ADDITIONAL PIECE AT £1 EACH)



2. FRIED GYOZA

揚げ餃子

Chicken and vegetable dumplings deep-fried and served with a homemade sweet chilli-mayo dip.

£5.5

(ADDITIONAL PIECE AT £1 EACH)



3. BOILED GYOZA

ボイル餃子

Boiled chicken and vegetable dumplings topped with coriander and Japanese leek, drizzled in a miso-based sauce.

£6.5

(ADDITIONAL PIECE AT £1 EACH)



4. TAKI GYOZA

炊き餃子

Steamed gyoza in our signature tonkotsu soup with fried noodles and spicy Karaka-miso served in a sizzling pot.

£7



A LA CARTE

The
GLOBAL
- FASHIONABLE -

1. TAKI DOFU

炊き豆腐

Diced tofu in our signature tonkotsu soup with fried noodles and spicy Karaka-miso served in a sizzling pot.

£7

2. TOFU & VEGETABLE AGEDASHI

豆腐&野菜揚げだし

Deep-fried aubergine, Japanese daikon and healthy avocado in a savoury umami-shoyu sauce.

£8





3. TORI TEMPURA

鶏天

Chicken tenders deep-fried in a light, melt-in-your-mouth batter.

£11



4. OKONOMI MODERN-STYLE

モダン焼き

Delicious okonomiyaki on pan-fried vegetable noodles mixed with chashu and egg, topped with red ginger, spring onions and bonito flakes.

£9





5. BEEF KATSU

ビフカツ

Tender beef fillet breaded and deep-fried, served with a special tonkatsu sauce.

£13



6. BEEF TONGUE POT-AU-FEU

牛タン和ポトフ

A comforting Japanese-style stew, encompassing tender beef tongue, brussel sprouts, aubergine, tomato and Japanese daikon.

£12



7. BEEF TATAKI

牛たたき

Well-marbled prime beef slices, pan-seared to perfection, drizzled in tangy ponzu sauce.

£12



8. PORK STEAK

トンテキ

Pork loin sautéed in teriyaki butter and fried garlic, served with side greens on a hot plate.

£13



9. SALMON SAIKYO

The
PREMIUM
- QUALITY -

サーモンの西京焼き

£13



Crisp-skinned tender salmon fillet with traditional saikyo sauce.

RICE



1. CHIRASHI SUSHI

ちらし寿司

Chirashi-style sushi with prawn, tuna, salmon roe, and seasonal vegetables on sushi rice.

£15





2. CHASHU DONBURI

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 Japanese nori.

£8

3. SUSHI ROLL

ロール寿司

Japanese maki-roll wrapped with raw salmon, rich cream cheese and healthy avocado, and coated with fresh sesame and a shrimp roe topping.

£15



4. JAPANESE WHITE RICE

ご飯

£2

Soup

スー
プ

Following IPPUDO's secret recipe, only rigorously selected ingredients go through the innovative processes of creating the Tonkotsu broth, refined over the years.

Noodles



麺

IPPUDO noodles are the “work of a craftsman”, offering both a springy texture and deep flavours. These noodles are quintessential IPPUDO, boiled to al dente, exuding the vibrant natural aroma and taste of wheat with each bite.

GLOBAL STANDARD RAMEN

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

白丸玉子入り

Shiromaru with a soft-boiled egg marinated in special chashu sauce.

£11.5

3. SHIROMARU CHASHU

白丸肉入り

Shiromaru with simmered pork belly chashu.

£13

4. SHIROMARU SPECIAL

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.



£15



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

GLOBAL STANDARD RAMEN

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

赤丸玉子入り

Akamaru with a soft-boiled egg marinated in special chashu sauce.

£12.5

7. AKAMARU CHASHU

赤丸肉入り

Akamaru with simmered pork belly chashu.

£14

8. AKAMARU SPECIAL

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.



£16



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

SPICY TONKOTSU



9. KARAKA-MEN 一風堂からか麺 £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.

10. KARAKA TAMAGO

からか玉子入り

Karaka-men with a soft-boiled egg marinated in special chashu sauce.

£12.5

11. KARAKA CHASHU

からか肉入り

Karaka-men with simmered pork belly chashu.

£14

12. KARAKA SPECIAL

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.



£16



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD



LONDON EXCLUSIVE



13. MISO TONKOTSU 味噌豚骨 £13

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. MISO TAMAGO

味噌豚骨玉子入り

Miso Tonkotsu with a soft-boiled egg marinated in special chashu sauce.

£14.5

15. MISO CHASHU

味噌豚骨肉入り

Miso Tonkotsu with simmered pork belly chashu.

£16

16. MISO SPECIAL

味噌豚骨スペシャル

Miso Tonkotsu with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special chashu sauce, spring onions, sesame kikurage mushrooms and seaweed.



£18



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

VEGETARIAN CHOICE



17. VEGETARIAN RAMEN

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.



£12

RAMEN TOPPINGS

1. AJIKIKU £1

味付け木耳

Sesame kikurage mushrooms

2. NEGI £1

ネギ

Spring onions

3. NORI £1

海苔

Seaweed

4. NITAMAGO £1.5

味付け玉子

Soft-boiled egg marinated in special chashu sauce

5. ONSEN TAMAGO £1.5

温泉玉子

Poached Egg

6. KARAKA-MISO £2.5

からか味噌

Homemade spicy miso paste

7. MENMA £2.5

メンマ

Seasoned bamboo shoots

8. KARASHI TAKANA £2.5

辛子高菜

Hakata-style spicy mustard leaf

9. CHASHU £3

チャーシュー

Simmered pork belly

10. SPECIAL COMBINATION

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.

£5

EXTRA SERVING OF NOODLES

Kaedama

替玉



Originating from Hakata, diners can request for an extra serving of noodles as long as there is enough soup left in their bowl.

£1.5



Please select hardness of your noodles.

SOFT

MEDIUM

HARD

VERY HARD

DESSERTS

1. BANANA & CARAMEL MOUSSE

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.

£6



2. HOUJI-CHA PUDDING

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.

£5



3. PEAR COMPOTE WITH CINNAMON SAUCE

洋ナシのパリパリコンポートシナモンソース

Delectable warm pear compote encased in crispy pastry, served with deep-vanilla ice cream to pair.

£7



4. ICE-CREAM

アイス各種

Green Tea/Black Sesame/Vanilla

£3 (1 SCOOP)



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