EVERYONE SAYS I LOVE RAMEN!

Since it was founded in 1985, IPPUDO created a new ramen trend in Japan and spread the ramen culture around the world through bowls of ramen with 'smile' and 'arigatou'.

'To continuously innovate to remain true' - this is IPPUDO's mission all over the world, and our promise to you.

zuzutto

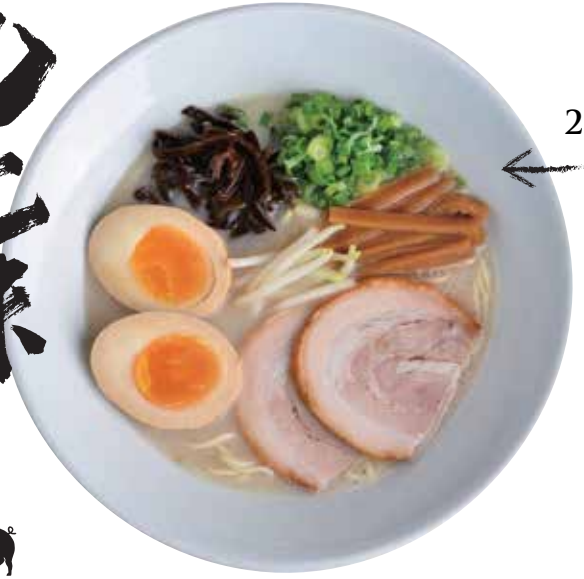


GLOBAL STANDARD RAMEN

白丸元味

1. SHIROMARU CLASSIC 白丸元味.....£11

IPPUDO's original creamy tonkotsu pork broth served with home-made 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

£12.5

Shiromaru Classic with an extra soft-boiled egg marinated in special home-made sauce.

3. SHIROMARU CHASHU 白丸肉入り.....£14

Shiromaru Classic with extra portion of pork belly chashu.

4. SHIROMARU SPECIAL 白丸スペシャル.....£16

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



Please select hardness of your noodles.

SOFT (YAWA)	MEDIUM (FUTSUU)	HARD (KATA)	VERY HARD (BARI KATA)

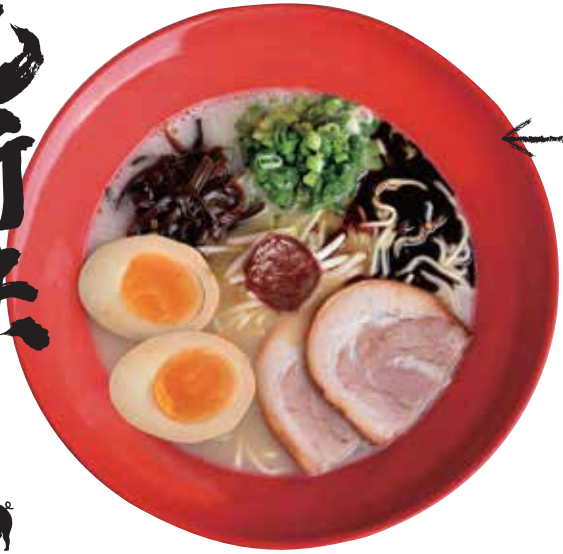
Please advise our friendly staff of any food allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill.

GLOBAL STANDARD RAMEN

赤丸新味

5. AKAMARU MODERN 赤丸新味 £12

A bolder translation of the original pork broth, enhanced with IPPUDO' s secret special-blended miso paste and fragrant garlic oil. Served with home-made 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

£13.5

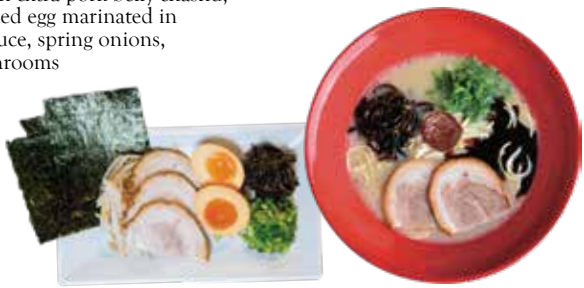
Akamaru Modern with an extra soft-boiled egg marinated in special home-made sauce.

7. AKAMARU CHASHU 赤丸肉入り.....£15

Akamaru Modern with extra portion of pork belly chashu.

8. AKAMARU SPECIAL 赤丸スペシャル.....£17

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



Please select hardness of your noodles.

SOFT (YAWA)	MEDIUM (FUTSUU)	HARD (KATA)	VERY HARD (BARI KATA)

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GLOBAL STANDARD RAMEN

風堂、からか麺、

9. KARAKA-MEN　からか麺 £13

Our original tonkotsu broth and home-made noodles topped with "Karaka" spicy miso paste, pork belly chashu, bean sprouts, sesame kikurage mushrooms, spring onions, sansho pepper and fragrant garlic oil.



10. KARAKA TAMAGO
からか玉子入り

£14.5

Karaka-Men with an extra soft-boiled egg marinated in special home-made sauce.

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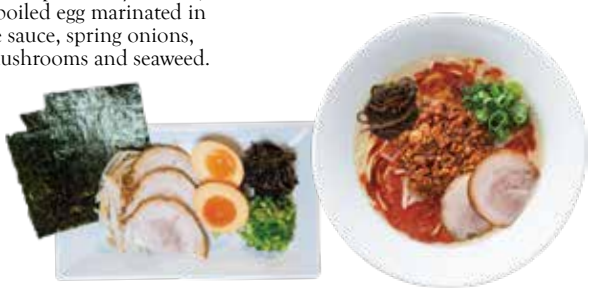
11. KARAKA CHASHU からか肉入り £16

Karaka-Men with extra portion of pork belly chashu.

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12. KARAKA SPECIAL からかスペシャル £18

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



Please select hardness of your noodles.

SOFT (YAWA)	MEDIUM (FUTSUU)	HARD (KATA)	VERY HARD (BARI KATA)

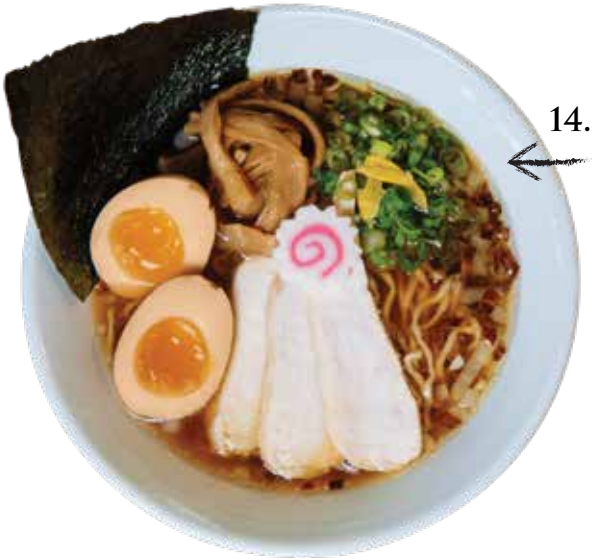
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STORE EXCLUSIVE

鶏醤油ラーメン

13. Tori Shoyu Ramen 鶏醤油ラーメン £12

Homemade wavy noodles crafted specially for this dish that blend perfectly with the broth. Served with chicken breast chashu and traditional ramen toppings, it is a must-try for people who enjoy a lighter, more delicate taste.



14. Tori Shoyu Tamago
鶏醤油玉子入り

£13.5

Tori Shoyu with a soft-boiled egg marinated in special home-made sauce.

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15. Tori Shoyu Chashu 鶏醤油肉入り.....£15

Tori Shoyu with an extra portion of chicken breast chashu.

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16. Tori Shoyu Special 鶏醤油スペシャル.....£17

Tori Shoyu with extra chicken breast chashu, soft-boiled egg marinated in special home-made sauce, spring onions, bamboo shoots and seaweed.





Please select hardness of your noodles.

SOFT (YAWA)	MEDIUM (FUTSUU)	HARD (KATA)	VERY HARD (BARI KATA)

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LONDON EXCLUSIVE

ベジラーメン



17. Veggie Ramen
ベジラーメン

£13

Original home-made medium-thin noodles in a seaweed and mushroom dashi broth, enhanced with Ippudo's special-blended miso paste and fragrant garlic oil. Served with bean sprouts, spring onions, sesame kikurage mushrooms and fried tofu.

18. Spicy Veggie Ramen
スパイシーベジラーメン

£14

Original home-made medium-thin noodles in a seaweed and mushroom dashi broth topped with Karaka Miso paste. Served with bean sprouts, spring onions, sesame kikurage mushrooms and fried tofu.



Please select hardness of your noodles.

SOFT (YAWA)	MEDIUM (FUTSUU)	HARD (KATA)	VERY HARD (BARI KATA)

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



豚骨ベース

19. BASE TONKOTSU　豚骨ベース　£8.9

Original home-made thin noodles topped with shredded pork belly chashu, spring onions and sesame in our original creamy tonkotsu pork broth.

20. BASE TONKOTSU SPECIAL

豚骨ベーススペシャル　£13.9

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



Please select hardness of your noodles.

SOFT (YAWA)	MEDIUM (FUTSUU)	HARD (KATA)	VERY HARD (BARI KATA)

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KAEDAMA

替玉

KAEDAMA £1.5
(Extra serving of noodles)

Please select hardness of your noodles.

SOFT (YAWA)	MEDIUM (FUTSUU)	HARD (KATA)	VERY HARD (BARI KATA)

Originating from Hakata, diners may request for an extra serving of noodles as long as they have enough soup left in their bowls.

RAMEN TOPPINGS

AJIKIKU 味キク £1
Sesame kikurage mushrooms

NEGI ネギ £1
Spring onions

NORI のり £1
Seaweed

NITAMAGO 味付け玉子 £1.5
Soft-boiled egg marinated in special home-made sauce

ONSEN TAMAGO 温泉玉子 £1.5
Poached egg

KARAKA-MISO からか味噌 £2.5
Homemade spicy miso paste

MENMA メンマ £2.5
Bamboo shoots

KARASHI TAKANA 辛子高菜 £2.5
Hakata-style spicy mustard leaf

CHASHU チャーシュー £3
Simmered pork belly

SPECIAL COMBINATION £5
スペシャル コンビネーション

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



Please advise our friendly staff of any food allergies or dietary requirements. A discretionary 12.5% service charge will be ad[illegible] bill.



IPPUDO LONDON

FOOD MENU

FRESH SALADS

APPETISERS

BUNS SELECTION

GYOZA SELECTION

DINNER DONBURI

DESSERTS

FRESH SALADS

1. WAFU GREEN SALAD
和風グリーンサラダ

£8

Vegetarian salad with seasonal vegetables served with wasabi dressing.



2. IPPUDO CRUNCH SALAD
一風堂クランチサラダ

£8.5



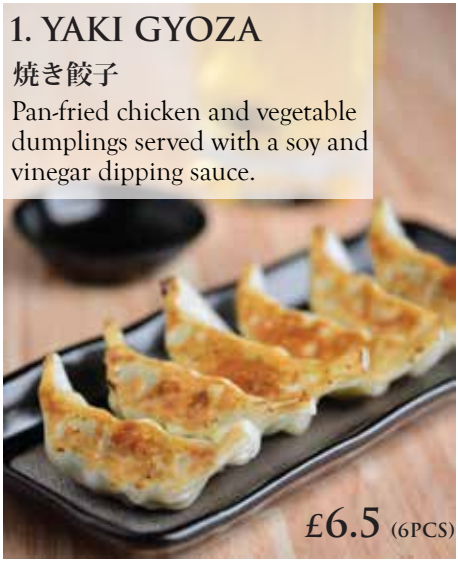
Crunchy fried noodles topped with seasonal vegetables, our signature chashu, half of a boiled egg, served with goma (sesame) dressing. Mix everything together and enjoy the surprising combination of textures!

GYOZA SELECTION

ADDITIONAL PIECE AT £1 EACH

1. YAKI GYOZA
焼き餃子

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



£6.5 (6PCS)

2. CRISPY GYOZA
揚げ餃子

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



£6 (5PCS)

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.



£7 (5PCS)

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

BUNS 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.

*The vegetable croquette is fried in the same oil as the meat.

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APPETISERS



1. GOMA Q £5
ゴマきゅうり

Crunchy Japanese cucumber drizzled with home-made sesame dressing.

2. JAPANESE PICKLES £3
つけもの

Pickled seasonal vegetables in Japanese kelp marinade.



3. RENKON CHIPS £3
レンコンチップス

Deep-fried thin slices of lotus root. So simple yet so delicious - enjoy with a pinch of salt and a dash of lemon.



4. EDAMAME PEPPERONCINO-STYLE
ペペロンチーノ枝豆

Sautéed IPPUDO pepperoncino edamame with soy sauce and garlic.





5. OTSUMAMI CHEESE
モッツアレラチーズ

SHOYU
Mozzarella cheese sticks pickled in a special soy sauce.
Best enjoyed with beer!

MISO
Mozzarella cheese sticks marinated in a sweet miso tare.
Strongly recommended with a cup of sake.

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6. SPICY FIRE CHICKEN WINGS £5.5
スパイシーファイヤーチキン

Temptingly spicy chicken wings - marinated overnight in our original seasoning blend, served to you deep-fried and dipped in a mouth-watering spicy sauce.

7. TORI KARA-AGE
鶏唐揚げ

BEST WITH BEER !

Ippudo-style fried chicken with grated daikon radish and ponzu (a tart citrus Japanese sauce).

SMALL £5 / REGULAR £8



8. CHASHU MORI £7.5
チャーシュー盛り

Grilled slices of our signature, aromatic pork belly chashu, seasoned with a dash of ponzu sauce. Served on a bed of spicy bean sprouts and a dollop of yuzu-flavoured paste.





9. WAGYU TATAKI £18
和牛タタキ

Seared to perfection thin slices of Japanese wagyu beef. Enjoy with chives, salt and lemon, or dip in ponzu sauce.

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DINNER SPECIALS (RICE)

AVAILABLE ONLY FROM 5PM ONWARDS



1. SALMON & IKURA CHIRASHI

サーモンちらし寿司

Pieces of salmon, Japanese egg omelette, salmon roe and cucumber scattered on top of sushi rice.
Wrap it up with seaweed and enjoy a 'DIY-style' sushi.

£16

2. CHICKEN NANBAN DON

チキン南蛮丼

Bowl of rice with delicious fried chicken covered with our home-made Nanban sauce. Accompanied by pickles and citrus-flavoured tartar sauce to bring that extra kick.

£8





3. CHIKARA MESHI

チカラ飯

Hearty bowl of rice topped with our signature pork belly chashu. Cooked in an original sweet and spicy sauce, you won't be able to resist it! Mix with red ginger and spring onions.

£8

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

DESSERTS



1. ICE CREAM
アイスクリーム

Choice of
Green Tea /
Black Sesame /
Vanilla

£3
(PER SCOOP)

2. PUDDING OF THE DAY £5
ジャパニーズプリン

Simple milk-based pudding, served with a sauce of your choice:
houjicha, matcha or coffee etc...
Please ask our friendly staff the flavours of the day!



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IPPUDO



CENTRAL ST GILES

3 Central St Giles Piazza, St Giles High Street
London WC2H 8AG

020 7240 4469



CANARY WHARF

Unit CR 28 Level Minus One, Crossrail Station and Retail Mall
1 Crossrail Place London E14 5AR

020 3326 9485



VILLIERS STREET

31a Villiers Street, London WC2N 6ND

020 3667 1877

1985 FUKUOKA
1995 TOKYO
2008 NEW YORK
2009 SINGAPORE
2011 HONG KONG
2012 TAIWAN
CHINA
SYDNEY
2013 MALAYSIA
2014 THAILAND
INDONESIA
PHILIPPINES
LONDON
2016 PARIS
2017 MYANMAR
SAN FRANCISCO

