

# global standard RAMEN

Please select the firmness of your noodles:

**SOFT**  
(YAWA)

**MEDIUM**  
(FUTSU)

**FIRM**  
(KATA)

**VERY FIRM**  
(BARI KATA)

## 1. SHIROMARU CLASSIC £12

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, and spring onions.

A classic, Hakata-style ramen.



## 2. Shiromaru Tamago £14

>> Shiromaru Classic with a soft-boiled egg marinated in special home-made sauce.

## 3. Shiromaru Chashu £16

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

## 4. Shiromaru Special £19.5

>> 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.

## 5. AKAMARU MODERN £13

Our original tonkotsu broth, enhanced with IPPUDO's secret special-blended miso paste and fragrant garlic oil. Served with home-made thin and straight noodles, pork belly chashu, bean sprouts, sesame kikurage mushrooms and spring onions.



## 6. Akamaru Tamago £15

>> Akamaru Modern with a soft-boiled egg marinated in special home-made sauce.

## 7. Akamaru Chashu £17

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

## 8. Akamaru Special £20.5

>> 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.

## 9. KARAKA-MEN £14

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



## 10. Karaka Tamago £16

>> Karaka-Men with a soft-boiled egg marinated in special home-made sauce.

## 11. Karaka Chashu £18

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

## 12. Karaka Special £21.5

>> 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.

*London exclusive!*

## 13. VEGGIE RAMEN £13.5



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, sesame kikurage mushrooms, spring onions and fried tofu.

**Recommended toppings:**

Nitamago £2

## 14. SPICY VEGGIE RAMEN £14.5



Home-made medium-thin noodles in a seaweed and mushroom dashi broth, topped with spicy Karaka Miso paste. Served with spring onions, bean sprouts, fried tofu, sesame kikurage mushrooms, sansho pepper and fragrant garlic oil.

**Recommended toppings:**

Onsen Tamago £2  
Seaweed £1.5

## RAMEN TOPPINGS

Ajikiku	£1.5
Sesame kikurage mushrooms	
Tofu	£1.5
2 slices of sauce-marinated fried tofu	
Negi	£1.2
Spring onions	
Karakaka Miso	£2.5
Home-made spicy miso paste	
Nori	£1.5
Seaweed	
Nitamago	£2
Marinated soft-boiled egg	
Onsen Tamago	£2
Poached egg	
Pork Chashu	£4
4 slices of simmered pork belly	

### Kaedama

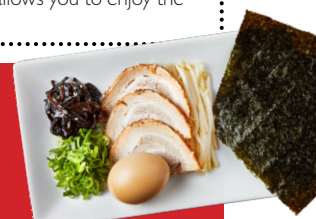
£2

Feeling hungry? Get an extra portion of noodles!

We recommend ordering Kaedama when you are half way through your ramen - it takes less than 1 minute to prepare, and allows you to enjoy the perfect noodle texture throughout the whole meal.

## SPECIAL TOPPING COMBINATION

*buta	£7.5
pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed	
*veggie	£5
fried tofu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed	



*best value!*

## HIRATA BUNS

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

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

1pc £4.2  
2pcs £7  
3pcs £10

## RICE DONBURI

all £10

### 1. Chashu Don

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

### 2. Tofu Don

Tofu chashu in sweet & spicy sauce, Japanese mayo, shredded lettuce, spring onions.

### 3. Chicken Katsu Don

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

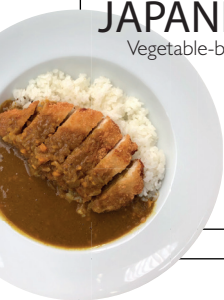


## JAPANESE CURRY

Vegetable-based curry. Choose your topping:

- plain
- veggie croquette
- chicken katsu
- chicken kara-age
- ebi furai (breaded shrimps)

£9  
£11  
£11  
£11  
£11



## APPETISERS

### 1. Salted Edamame

Boiled edamame soybeans tossed in salt.

£4.5

### 2. Chicken Kara-Age Sticks

Ippudo-Style fried chicken on a skewer served with lemon.

£6.5 1 stick / £8 2 sticks

### 3. Crispy Gyoza

Deep fried Japanese dumplings served with sweet chili mayo.

£7

- chicken & veggies 6pcs
- vegetarian 5pcs

### 4. Chicken Wings

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

£7 5pcs

## DESSERTS

### 1. Mochi Ice-Cream

£2 1pc / £5 3pcs

Ask our staff for a flavour of the day!



### 2. Matcha Roll Cake

£2.5 2pcs / £6 6pcs

Matcha-flavoured cake roll filled with cream and sweet bean paste.

Happy Hour  
Mon-Fri, open-7pm

## BEERS

Asahi draft	1/2 pint	£2.5	£3.5
	pint	£4.5	£5.5
Sapporo Premium	330ml	£3.5	£4.5
Kirin Ichiban Shibori	330ml		

## WINES

La Reserve de Rafeuge Sauvignon		£6.5	£7.5	175ml
Languedoc, France		£8.5	£9.5	250ml
		£21	£24	750ml
Ancora Sangiovese				
Puglia, Italy				
Fiorita Procecco Doc Treviso		£5.5	£6.5	125ml
Veneto, Italy		£22	£25	750ml

## JAPANESE SELECTION

Plum Wine	£4.5 75ml	£35 750ml
Hot Sake		£13 300ml

## SOFT DRINKS

Coke	£2.5
Diet Coke	£2.5
7Up	£2.5
Calpis water / soda	£3
Iced Green Tea	£3
Mineral Water still / sparkling	£2.5 330ml £3.5 750ml

## LEMON SODA

refreshing mix of freshly squeezed lemons, mint, and home-made sweet syrup

£4

## HOT TEA

Sencha Japanese green tea  
Houjicha Japanese roasted green tea

£3.5

## Japanese Sake Selection

### SAKE BY GLASS

£9 90ml

Glass of sake of your choice.

### SAKE TASTING SET

£23 3x90ml

Selection of 3 sake glasses.



### 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.

£30 300ml  
£55 640ml

sweet  
premium



### ASAHI SHUZO DASSAI 23 JUNMAI DAIGINJO

Premium quality sake made of rice polished to just 23% of its original size. It was gifted to Barack Obama by Japan's Prime Minister in 2014.

Sweet like honey with crisp aftertaste.

£32 300ml  
£58 720ml

semi-sweet  
premium



### 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  
£39 720ml

semi-dry



### ICHINOKURA MUKANSA EXTRA DRY HONJOZO

Light and crisp with smooth texture, this is an every-day easy to drink sake. Best enjoyed alongside food.

Mint & nutty notes with subtle vanilla taste.

£23 300ml  
£42 720ml

dry