

1. SHIROMARU CLASSIC £12.5
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 £14.5
>> Shiromaru Classic with nitamago.

3. Shiromaru Chashu £17
>> Shiromaru Classic with extra portion of pork belly chashu.

4. Shiromaru Special £21
>> Shiromaru Classic with extra pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms and seaweed.



13. VEGGIE RAMEN £14
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

5. AKAMARU MODERN £13.5
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 £15.5
>> Akamaru Modern with nitamago

7. Akamaru Chashu £18
>> Akamaru Modern with extra portion of pork belly chashu.

8. Akamaru Special £22
>> Akamaru Modern with extra pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms and seaweed.



14. SPICY VEGGIE £15
Veggie Ramen topped with spicy Karaka Miso paste and home-made chilli oil. 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

9. KARAKA-MEN £14.5
Our original tonkotsu broth and home-made thin and straight noodles topped with spicy Karaka miso paste, pork belly chashu, bean sprouts, sesame kikurage mushrooms, spring onions, sansho pepper and fragrant garlic oil.



10. Karaka Tamago £16.5
>> Karaka-Men with nitamago.

11. Karaka Chashu £19
>> Karaka-Men with extra portion of pork belly chashu.

12. Karaka Special £23
>> Karaka-Men with extra pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms and seaweed.



15. HAKATA NIKUTON £14
Home-made thin noodle in our traditional creamy tonkotsu broth topped with simmered sweet & spicy pork belly slices, spring onions and nori seaweed. A classic Hakata-style staple.

Recommended toppings:
Onsen Tamago £2

RAMEN TOPPINGS

SPECIAL TOPPING COMBINATION

***buta £8.5**
pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed

***veggie £6.5**
fried tofu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed



Ajikiku Sesame kikurage mushrooms	£2	Nori Seaweed	£1.5
Tofu 2 slices of sauce-marinated fried tofu	£2	Nitamago Marinated soft-boiled egg	£2
Negi Spring onions	£1.5	Onsen Tamago Poached egg	£2
Karaka Miso Home-made spicy miso paste	£2.5	Pork Chashu 4 slices of simmered pork belly	£4.5

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.

Please select the firmness of your noodles:

SOFT (YAWA)	MEDIUM (FUTSU)	FIRM (KATA)	VERY FIRM (BARI KATA)
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SIDE DISHES

Salted Edamame £4.5
Boiled edamame soybeans tossed in salt.

Crispy Gyoza £7.5
Deep Fried dumplings, sweet chilli mayo dip.
- Chicken & Veggie (6pcs)
- Vegetarian (5pcs)

Mochi Ice Cream

£2 1pc / £5 3pcs

Ask our staff for available flavours.



BEERS

Asahi Draft (Pint)
(Half Pint)

£6 £7
£4 £5

Sapporo Premium 330ml
Kirin Ichiban Shibori 330ml

£5 £6

WINES

La Reserve de Rafegue Sauvignon
Languedoc, France

£5.5 £6.5 125ml
£6.5 £7.5 175ml

Ancora Sangiovese
Puglia, Italy

£8.5 £9.5 250ml
£21 £24 750ml

Japanese Plum Wine
Choya Umeshu

£4.5 75ml £35 750ml

happy hour

Monday - Friday
open till 6pm

SOFT DRINKS

Coke / Diet Coke / Lemonade / Ginger Ale £3

Juice apple, orange, lychee, grapefruit £3

Calpis water / soda £3.5

Iced Green Tea £3.5

Mineral Water Still / Sparkling £2.5 330ml £3.5 750ml

HOT TEA

Sencha Japanese green tea £3.5

Houjicha Japanese roasted green tea

IPPUDO HOT SAKE

Japan's drink of choice on a cold, winter day.

£13 300ml

MIO SPARKLING SAKE

Perfect balance of naturally sweet and sour flavours.

£7.5 150ml

HAKUTSURU SAYURI

JUNMAI NIGORI

Elegant and refreshing unfiltered 'cloudy' sake. Light, creamy, and milky, lives up to it's name: 'Little Lilly'.

£12 300ml

CHIYOMUSUBI RYO

JUNMAI GINJO

Bright, yet smooth and subtle. Enjoy a dry finish with subtle bitterness.

£11 180ml

Ippudo favourites

SAKE TASTING SET

£23 3x90ml

Selection of 3 sake glasses.

Take your ramen experience to the next level. Choose your favourite sake and discover new flavours.



ICHINOKURA MUKANSA EXTRA DRY HONJOZO

£23 300ml £42 720ml

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.



ASAHI SHUZO DASSAI 23 JUNMAI DAIGINJO

£35 300ml £65 720ml

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

Sweet like honey with crisp aftertaste.

premium



DEWANOSATO 36 SAMURAI JUNMAI

£18 300ml £39 720ml

Light and smooth texture with extremely elegant umami and gentle, dry finish.

Notes of soy sauce, hints of dragon fruit.

SAKE BY GLASS

£9 90ml

A glass of sake of your choice.

Enjoy the moment with a perfect glass of chilled sake. Ask our staff for the best choice to compliment your food.



TOSATSURU AZURE GINJO

£23 300ml £42 720ml

Smooth and clean, this sake is made with mineral-rich deep sea water from a natural spring at the bottom of the North Pacific Ocean.

Hints of citrus, pear, and green apple sorbet.



SHIRAKABEGURA JUNMAI DAIGINJO

£30 300ml £55 640ml

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.

premium



JOZEN MIZUNOGOTOSHI JUNMAI GINJO

£19 300ml £42 720ml

Extremely light, fresh and pure like water, with airy texture dancing on the palate.

Subtle aroma of honeydew melon and green apple.