# RAMEN #

Please choose your noodle firmness:

SOFT (YAWA) MEDIUM (FUTSU) FIRM (KATA)

VERY FIRM (BARI KATA)

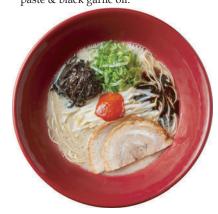
1. SHIROMARU CLASSIC £16
Original creamy tonkotsu pork broth ramen.



- 2. Shiromaru Tamago £18 Plus soy marinated soft-boiled egg.
- 3. Shiromaru Chashu £20.5 Plus extra chashu pork belly.
- 4. Shiromaru Special £25 Plus extra topping set.

5. AKAMARU MODERN £17

Modern tonkotsu ramen with red umami paste & black garlic oil.



- 6. Akamaru Tamago £19 Plus soy marinated soft-boiled egg.
- 7. Akamaru Chashu £21.5 Plus extra chashu pork belly.
- 8. Akamaru Special £26
  Plus extra topping set.

9. KARAKA-MEN £18 Spicy tonkotsu ramen with fire miso ball.



- 10. Karaka Tamago £20 Plus soy marinated soft-boiled egg.
- 11. Karaka Chashu £22.5 Plus extra chashu pork belly.
- 12. Karaka Special £27 Plus extra topping set.



13. GYOKAI-TONKOTSU £17
A rich long-simmer pork bone soup teaming with nature's umami gifts of the sea.



- 14. TORI-SHOYU £15
  Silky whole chicken broth makes
  our new chintan base ramen.
- 15. SPICY-TORI-SHOYU £16 Silky whole chicken chintan base ramen with special garlic RaYu sauce.



- 16. VEGGIE RAMEN £15 Seaweed mushroom dashi & sesame motodashi.
- 17. Veggie Tamago £17
  Plus soy marinated soft-boiled egg.
- 18. Veggie Special £21.5 Plus extra topping set.



- 19. SPICY VEGGIE £16

  Veggie Ramen w/ fire miso ball.
- 20. Spicy Veggie Tamago £18 Plus soy marinated soft-boiled egg.
- 21. Spicy Veggie Special £22.5 Plus extra topping set.

#### RAMEN TOPPINGS

Ajikiku Sesame kikurage mushrooms	£2	Nori Seaweed sheets	£1.5
Tofu 2 slices of sauce-marinated fried tofu	£2	Nitamago Soy marinated soft-boiled egg	£2
Negi Sliced spring onions	£1.5	Pork Belly Chashu 4 slices of simmered pork belly	£4.5
Karaka Miso Original spicy miso ball	£2.5		

# KAEDAMA extra noodles £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 SET

\*PORK

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.



## STARTER (OTSUMAMI)

- 1. Salted Edamame £4.5 Boiled edamame pods (soybeans) tossed in sea salt.
- 2. Goma Q-/Spicy Goma Q £6 / £7 Crunchy Japanese cucumber drizzled with sesame dressing.
- 3. Ippudo Kara-Age £5 2pcs / £9 4pcs / £12.5 6pcs Ippudo-style fried chicken.
- 4. Age-Tako Yaki £7 3pcs / £11 6pcs Fried octopus balls, Takoyaki sauce, Japanese mayo.
- 5. Aburi Chashu £8.5 Seared pork belly chashu, ponzu sauce, spicy bean sprouts, yuzu-flavoured paste.
- 6. Crispy Gyoza Chicken or Veggie £8

  Deep-fried Japanese dumplings, sweet chilli mayo dip.

### HIRATA BUNS

Fluffy, freshly steamed buns!

All buns £5 each

- Pork Belly Chashu
- Chicken Katsu
- Veggie Croquette
- Sweet Chilli Shrimp



#### CURRY RICE

Original vegetable based Japanese Curry served with rice and a topping of your choice.

- Chicken Katsu £14
- Chicken Kara-age £14
- Deep-fried Shrimp £14



# JAPANESE RICE DONBURI



1. Chashu Don Pork belly chashu in sweet & spicy sauce, Japanese mayo, shredded lettuce, spring onions, sesame seeds.



2. Inferno Chicken Don Kara-age chicken in extra spicy sauce, shredded lettuce, Japanese mayo, spring onions, red ginger, sesame seeds.



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



4. Tofu Don Tofu marinated in sweet & spicy sauce, shiitake mushrooms, Japanese mayo, shredded lettuce, ginger, spring onions, sesame seeds.

5pcs

2pcs

5pcs

#### **LUNCH SET**

All £3.9

Available Monday - Friday, till 5pm with any Ramen or Rice Dish



• SET A - Crispy Gyoza

• SET B - Ippudo Kara-Age

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• SET C - Salted Edamame

• SET V - Veggie Gyoza



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