

白丸元味



1. SHIROMARU CLASSIC £11.5
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 £13.5
>> Shiromaru Classic with nitamago,

3. Shiromaru Chashu £14.5
>> Shiromaru Classic with extra portion of pork belly chashu.

4. Shiromaru Special £16.5
>> Shiromaru Classic with extra pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms and seaweed.



13. VEGGIE RAMEN £13
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:
Tamago £2

赤丸新味



5. AKAMARU MODERN £12.5
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 £14.5
>> Akamaru Modern with nitamago

7. Akamaru Chashu £15.5
>> Akamaru Modern with extra portion of pork belly chashu.

8. Akamaru Special £17.5
>> Akamaru Modern with extra pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms and seaweed.



14. SPICY VEGGIE £14
Veggie Ramen topped with spicy Karaka Miso paste and home-made chili oil. Served with spring onions, bean sprouts, fried tofu, sesame kikurage mushrooms, sansho pepper, and fragrant garlic oil.

Recommended toppings:
Onsen Tamago £2
Seaweed £1.2

風堂から麺



9. KARAKA-MEN £13.5
Our original tonkotsu broth and home-made thin and straight noodles topped with spicy "Karak" miso paste, pork belly chashu, bean sprouts, sesame kikurage mushrooms, spring onions, sansho pepper and fragrant garlic oil.

10. Karaka Tamago £15.5
>> Karaka-Men with nitamago.

11. Karaka Chashu £16.5
>> Karaka-Men with extra portion of pork belly chashu.

12. Karaka Special £18.5
>> Karaka-Men with extra pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms and seaweed.



15. HAKATA NIKUTON £14
Home-made thin noodles 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 COMBINATION all £5

*buta: pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed.

*veggie: fried tofu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms and seaweed.

Ajikiku Sesame kikurage mushrooms	£1.5	Nori Seaweed	£1.2
Tofu 2 slices of sauce-marinated fried tofu	£1.5	Nitamago Marinated soft-boiled egg	£2
Negi Spring onions	£1.2	Onsen Tamago Poached egg	£2
Karaka Miso Home-made spicy miso paste	£2.5	Pork Chashu 4 slices of simmered pork belly	£3

Please select the firmness of your noodles:

SOFT (YAWA)	MEDIUM (FUTSU)	FIRM (KATA)	VERY FIRM (BARI KATA)
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Kaedama £2
Extra portion of noodles

happy hour

Monday - Friday, open till 6pm

BEERS

Asahi (330ml)		
Sapporo Premium (330ml)	£3	£4
Kirin Ichiban Shibori (330ml)		

WINES

La Reserve de Rafeque Sauvignon Languedoc, France	£6 £8.5 £21	£7 (175ml) £9.5 (250ml) £24 (750ml)
Ancora Sangiovese Puglia, Italy		
Japanese Plum Wine Choya Umeshu	£4.5 (75ml)	£35 (750ml)

SOFT DRINKS

Coke / Diet Coke / 7Up	£2
Juice (apple, orange, lychee, grapefruit)	£2
Calpis (water)	£2.5
Iced Green Tea	£3
Mineral Water (Still / Sparkling)	£2 (330ml) £3.5 (750ml)

HOT TEA

SENCHA Japanese green tea	£3.5
HOJICHA Japanese roasted green tea	

only at Villiers Street