

RAMEN

1. Shiromaru Classic £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, and spring onions. A classic, Hakata-style ramen.



2. Shiromaru Tamago £13

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

3. Shiromaru Chashu £14.5

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

4. Shiromaru Special £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.

13. Hakata Niku Ton £14

Our original tonkotsu broth and home-made thin noodles topped with a generous portion of simmered sweet and spicy pork, enhanced with a secret tare ingredient melted into the soup.

14. Niku Ton Ontama £16

>> Hakata Niku Ton with a poached egg.



Please select the firmness of your noodles

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

5. Akamaru Modern £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 and straight noodles, pork belly chashu, bean sprouts, sesame kikurage mushrooms and spring onions. A refined, modern-style ramen.



6. Akamaru Tamago £14

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

7. Akamaru Chashu £15.5

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

8. Akamaru Special £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.



15. Base Tonkotsu £8.9

Smaller size basic tonkotsu ramen perfect to enjoy after a few drinks and appetisers. Original home-made thin and straight noodles topped with diced pork belly chashu, spring onions and sesame in our creamy tonkotsu pork broth.

16. Base Tonkotsu Special £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.

9. Karaka-Men £13

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 £15

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

11. Karaka Chashu £16.5

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

12. Karaka Special £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.

RAMEN TOPPINGS

Ajikiku	£1.5
Sesame kikurage mushrooms	
Tofu	£1.5
2 slices of sauce-marinated fried tofu	
Negi	£1.2
Spring onions	
Nori	£1.2
Seaweed	
Nitamago	£2
Marinated soft-boiled egg	
Onsen Tamago	£2
Poached egg	
Karaka Miso	£2.5
Homemade spicy miso paste	
Menma	£2
Bamboo shoots	
Chashu	£3.5
4 slices of simmered pork belly	
Special combination	£5
Pork belly chashu, bean sprouts, marinated soft-boiled egg, spring onions, sesame kikurage mushrooms and seaweed.	

Kaedama £2

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



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

London Exclusive! 



17. Veggie Ramen £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, sesame kikurage mushrooms, spring onions and fried tofu.

Recommended toppings

Nitamago £2
Menma £2



18. Spicy Veggie £14 Ramen

Original 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 and sesame kikurage mushrooms, sansho pepper and fragrant garlic oil.

Recommended toppings

Onsen tamago £2

APPETIZER

1. IPPUDO Crunchy Salad Small or Regular £5/£8.5

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

2. Wafu Green Salad Small or Regular £4.5/£8

Vegetarian salad with seasonal vegetables served with gluten-free onion garlic dressing.

3. Wasabi Edamame £4.5

Lightly seasoned Edamame beans, marinated in Wasabi soy sauce.

4. Goma Q £5

Crunchy Japanese cucumber drizzled with home-made sesame dressing.

5. Coriander Menma £5

Marinated bamboo shoots served with fragrant coriander and a special chilli oil blend. An intense fusion of flavours and textures.

6. Japanese Pickles £3

Pickled cabbage in Japanese kelp marinade.

7. Kara-age Sticks £7

Spicy or non spicy

Ippudo-Style fried chicken served with oroshi ponzu sauce or special spicy sauce.

8. Age-Tako Yaki £7

Bite-size octopus pieces fried in a spiced flour-based batter, brushed with sweet Takoyaki sauce and mayonnaise, sprinkled with green seaweed and bonito flakes.

9. Hakata Gyoza (6pcs) £7

Yaki (pan-fried) or Crispy (deep fried)

Chicken and vegetable dumplings with dipping sauce.

10. Age Mori Set £11

Selection of our deep-fried favourites: Kara-age (3 pcs), Veggie Croquette (1 pc), Chicken Katsu (1 pc)

IPPUDO Hirata Bun Selection

1pc £4 / 2pcs £7 / 3pcs £10

11. Hirata Pork Bun

IPPUDO's signature melt-in-your-mouth chashu, accompanied with crisp iceberg lettuce and creamy mayo, nestled in a soft, freshly-steamed bun.

12. Hirata Chicken Bun

Deep-fried battered chicken thigh accompanied with crisp iceberg lettuce and mayo in a freshly-steamed bun.

13. Hirata Veggie Bun

Deep-fried vegetable croquette made of potato, carrot and onion, iceberg lettuce and mayo in a freshly-steamed bun.

Fried Noodles / Donburi

14. Kata Yakisoba £11

Crispy deep-fried noodles topped with vegetables, pork belly and shrimps, dressed in thick pork soup and Japanese dashi sauce.

15. Chicken Katsu Don £9

Rice topped with chicken katsu, shredded lettuce, and special katsu sauce.

16. Chicken Nanban Don £9

Rice topped with deep-fried chicken, home-made nanban sauce, pickles and citrusy tartar sauce.

17. Chashu Don £9

Rice topped with pork belly chashu cooked in sweet and spicy sauce, red ginger, and spring onions.

18. Buta Don £9

Rice topped with pork belly slices, slow-cooked in special sauce.

19. Veggie Curry Rice £9

Medium-spicy Japanese-style vegetarian curry topped with seasonal vegetables and fried tofu, served over rice.

20. Chicken Katsu Curry Rice £11

Medium-spicy Japanese-style curry topped with chicken katsu, served over rice.

21. Niku Ton Curry Rice £11

Medium-spicy Japanese-style curry topped with pork belly slices, slow-cooked in special sauce, served over rice.