HIKATA TSUKEMEN  A combination of our signature pork broth & bonito. Served with our new special thick tsukemen noodles! The noodles are served separately from the broth and are dipped in the soup when being eaten.

Japanese Dipping-style noodles! Essentially the ramen equivalent of soba noodles in which the noodles are served separately from the broth. It has the same textures as soba noodles but served as a ramen dish. The soup is a combination of our signature pork broth & bonito. Served with our new special thick tsukemen noodles!

SEASONAL RAMEN

HAKATA TSUKEMEN 博多つけ麺 - $15.8
Japanese Dipping-style noodles! Essentially the ramen equivalent of soba noodles in which the noodles are served separately from the broth and are dipped in the soup when being eaten. This is to ensure you can enjoy the best texture and fragrance of the noodles! The soup is a combination of our signature pork broth & bonito. Served with our new special thick tsukemen noodles!

SHIROMARU CLASSIC 白丸元味 - $13.8
The original Tonkotsu pork broth with our signature dashi, thin noodles topped with pork belly chashu, bean sprouts, kikurage mushrooms and scallions.

AKAMARU MODERN 赤丸特製 - $14.8
A bolder version of the original Tonkotsu pork broth, thin noodles topped with our special blend of hot spices, fragrant garlic oil, pork belly chashu, bean sprouts, kikurage mushrooms and scallions.

SHOYU 醤油ラーメン - $13.8
A classic shoyu broth made from bonito fish dashi featuring thin noodles topped with menma bamboo shoots, naruto, pork belly chashu, scallions, flavored egg and roasted nori.

AKAMARU VEGGIE 赤丸ベジ V - $14.8
A rich silky sesame broth with our signature dashi, thin noodles topped with our special spicy miso paste, fragrant garlic oil, pork belly chashu, bean sprouts, kikurage mushrooms and scallions.

KARAKA SPICY からかい特製 V - $15.8
The original Tonkotsu pork broth with an added kick, thin noodles topped with our special blend of hot spices, fragrant garlic oil, pork belly chashu, bean sprouts, kikurage mushrooms and scallions.

MISO TONKOTSU 味噌豚骨 - $16.8
Rich and creamy miso-flavored original Tonkotsu pork broth topped with bean sprouts, scallions, cabbage, corn, butter and pork belly chashu.

SELECT FIRMNESS OF YOUR NOODLES

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Please let us know if you have any food allergies or dietary restrictions so we may better accommodate you.

Toppings

EXTRA ORDERS

PORK BELLY CHASHU
Roasted seaweed
NORI
Scallions
NEGI
KIKURAGE
MENMA
BAKUDAN

KAEDAMA 替え玉
Spicy bomb to add a kick to your ramen

Special Combo スペシャルトッピング - $5.0
Seasoned boiled egg*, pork belly chashu, roasted nori

AJITAMA 味玉 - $2.2
Seasoned medium boiled egg*

ONSEN TAMAGO 温泉玉子 - $1.5
Poached egg*

CORN コーン V - $2.0
Sweet corn

KIKURAGE キクラゲ V - $1.5
Sliced wood ear mushrooms

NEGI ねぎ V - $1.8
Scallions

MOYASHI もやし V - $1.5
Mung Bean Sprouts

NORI のり V - $1.5
Roasted seaweed

PORK CHASHU チャーシュー - $3.5
Simmered pork belly

INARI 稲荷 V - $3.0
Fried bean curd

MENMA メンマ V - $3.0
Seasoned mung bean sprouts

BAKUDAN 爆弾 V - $2.0
Spicy bamboo shoots

KAEDAMA 替え玉 - $1.5
Kaedama is an extra serving of noodles. When you have finished your first serving of noodles, you can order by saying “Kaedama, please.” Your server or Ramen Chef will quickly bring you another serving of noodles. Make sure you leave soup in your bowl to enjoy your kaedama.
**Cheesecake**

**チーズケーキ**

$6.0

Matcha green tea or yuzu citrus with vanilla ice cream

**Hojicha Pudding**

**ほうじプリン**

$6.0

Roasted green tea pudding with salted caramel sauce

**Ice Cream**

**アイスクリーム**

$3.0

- Lychee
- Green Tea
- Vanilla

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**Ramen**

** IPPUDO Buns**

Our signature steamed buns. Single or Pick Three for $11.0

**Pork Bun**

**ボークバンズ**

$4.2 (1)

Melt-in-your-mouth chashu with crispy lettuce and creamy mayo; an international best-seller

**Chicken Kasa-Age Rumiesu**

**チキン Kara-age with crispy lettuce, creamy mayo**

$4.0 (1)

Chicken kara-age with crispy lettuce, creamy mayo and special BBQ sauce

**Veggie Rumiesu**

**ベジコロッケバンズ**

$4.0 (1)

Veggie croquette with crispy lettuce and creamy mayo

**Appetizers**

**Hojicha Pudding**

**ほうじ茶プリン**

$6.0

Roasted green tea pudding with salted caramel sauce

**Ippudo Buns**

Our signature steamed buns. Single or Pick Three for $11.0

**Pork Bun**

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**Veggie Rumiesu**

**ベジコロッケバンズ**

$4.0 (1)

Veggie croquette with crispy lettuce and creamy mayo

**Starters**

**Edamame**

**枝豆**

$5.2

Your choice of: Spicy Garlic or Furikake Seasoning

**Shishito Peppers**

**ししとうの素揚げ**

$5.8

Flash-fried Japanese peppers with shichimi umami salt and lemon

**Ippudo Gyoza**

**一風堂餃子**

$8.2 (5)

Original pan-fried pork dumplings, an IPPUDO classic

**Specialty Sake**

**Peach or Yuzu**

$4.0

Unfiltered. Juicy, sweet and tart yogurt flavor. Mild and refreshing. A great beginning or finish for a meal.

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**Peach or Yuzu**

$4.0

Unfiltered. Juicy, sweet and tart yogurt flavor. Mild and refreshing. A great beginning or finish for a meal.

**Cheese Cake**

**チーズケーキ**

$6.0

Matcha green tea or yuzu citrus with vanilla ice cream

**Hojicha Pudding**

**ほうじプリン**

$6.0

Roasted green tea pudding with salted caramel sauce

**Ice Cream**

**アイスクリーム**

$3.0

- Lychee
- Green Tea
- Vanilla

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**Non-Alcoholic**

**Mexican Coke**

$3

**Diet Coke**

$3

**Sprite**

$3

**Calpico**

$3.5

**Iced Green Tea**

$3

**Iced Oolong Tea**

$3

**Hot Green Tea**

$3.2

**Hot Genmai Tea**

$3.2

**Sparkling Water (Bottle)**

$3.4

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**Dessert**

**Cheesecake**

**チーズケーキ**

$6.0

Matcha green tea or yuzu citrus with vanilla ice cream

**Hojicha Pudding**

**ほうじプリン**

$6.0

Roasted green tea pudding with salted caramel sauce

**Ice Cream**

**アイスクリーム**

$3.0

- Lychee
- Green Tea
- Vanilla

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**JAPANESE CRAFT SAKE**

**AZUMAICHI JUNMAI GINJO**

(Saga) - $39 btl

Young and vivid with a lively aroma of both green and red apples. Bubbles can be felt on your lips.

**AMABUKI GIN NO KURENAI JUNMAI DAIGINJO**

(Saga) - $23 btl

A truly unique sake, brewed with a blend of unpolished Shikokumai black rice and 60% polished Saga No Hana rice. Notes of chocolate and raspberry.

**SHICHI DAI JUNMAI NAMECHOZO**

(Saga) - $42 btl

Full of aromas of ripe papaya, mango, and fig. Super fresh, unpasteurized sake. Only released in the spring.

**SHIRAKABE GURA TOKUBETSU JUNMAI**

(Kyoto) - $20 btl

60% polished Gohyakumangoku gives this sake a full-bodied, rich & earthy flavor.

**Niwano Uguisu Doburoku**

(Fukuoka) - $24 btl

Unfiltered. Juicy, sweet and tart yogurt flavor. Mild and refreshing. A great beginning or finish for a meal.

**Specialty Sake**

**Peach or Yuzu**

$4.0

Unfiltered. Juicy, sweet and tart yogurt flavor. Mild and refreshing. A great beginning or finish for a meal.

**Kunizakari Nigori**

(200ml) - $4

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**KIZAKURA BREWERY**

**BOTTLED BEER**

$4 each

**Lucky Cat White Ale**

**Lucky Dog Pale Ale**

**Lucky Chicken Red Ale IPA**

**appetizers**

**Rice Bowls**

**Chashu Rice**

**チャーシューご飯**

$6.3

IPPUDO original simmered pork belly chashu on rice with shredded lettuce, menma, red ginger, scallion and sesame

**Chicken Kasa-Age Rice**

**唐揚げご飯**

$5.8

Juicy chicken kara-age with original sauce, shredded lettuce, red ginger, scallion and sesame.

**Starters**

**Edamame**

**枝豆**

$5.2

Your choice of: Spicy Garlic or Furikake Seasoning

**Shishito Peppers**

**ししとうの素揚げ**

$5.8

Flash-fried Japanese peppers with shichimi umami salt and lemon

**Goma Q ごまきゅうり**

$6.3

Crunchy Japanese cucumber drizzled with homemade sesame dressing

**Ippudo Gyoza**

**一風堂餃子**

$8.2 (5)

Original pan-fried pork dumplings, an IPPUDO classic

**Specialty Sake**

**Peach or Yuzu**

$4.0

Kunizakari Nigori

(200ml) - $4