

IPPUDO SYDNEY MENU



SHIROMARU BASE

1. **SHIROMARU BASE** \$10
Featuring the essence of IPPUDO's original tonkotsu broth, the Shiromaru Base lets you experience the taste of our silky smooth soup with the springy textures of our noodles. Served simply with spring onions.
2. **SHIROMARU BASE TAMAGO** \$12
Shiromaru Base with flavoured egg
3. **SHIROMARU BASE CHASHU** \$15
Shiromaru with simmered pork belly



SHIROMARU MOTOAJI

4. **SHIROMARU MOTOAJI** \$15
IPPUDO original tonkotsu broth served with thin noodles, pork loin, bean sprouts, black mushroom & shallots. Classic Hakata-style ramen.
5. **SHIROMARU TAMAGO** \$17
Shiromaru with flavoured egg
6. **SHIROMARU CHASHU** \$20
Shiromaru with simmered pork belly
7. **SHIROMARU SPECIAL** \$23
Shiromaru with flavoured egg, simmered pork belly, roasted seaweed, flavoured black mushrooms, flavoured bamboo shoots and spring onions



AKAMARU SHINAJI

8. **AKAMARU SHINAJI** \$16
IPPUDO original tonkotsu broth enhanced with special blended miso paste and fragrant garlic oil. Served with thin noodles, pork belly, black mushroom and shallots. A refined, modern-style ramen.
9. **AKAMARU TAMAGO** \$18
Akamaru with flavoured egg
10. **AKAMARU CHASHU** \$21
Akamaru with simmered pork belly
11. **AKAMARU SPECIAL** \$24
Akamaru with flavoured egg, simmered pork belly, roasted seaweed, flavoured black mushrooms, flavoured bamboo shoots and spring onions



KAEDAMA

\$1

Kae-dama is a system that offers you an extra serving of noodles. Order kae-dama when you have almost finished your first serving of noodles. Make sure to have enough soup left in your bowl to accommodate the new noodles before ordering kaedama!



IPPUDO KARAKA MEN

12. **KARAKA MEN** \$17
IPPUDO original tonkotsu broth with special spicy miso & ground pork
13. **KARAKA MEN TAMAGO** \$19
Karakamen with flavoured egg
14. **KARAKA MEN CHASHU** \$22
Karakamen with simmered pork belly
15. **KARAKA MEN SPECIAL** \$25
Karakamen with flavoured egg, simmered pork belly, roasted seaweed, flavoured black mushrooms, flavoured bamboo shoots and spring onions



SHOYU RAMEN

16. **SHOYU RAMEN** \$13
Chicken broth blended with special bonito extract. Served with medium wavy noodles and topped with original chicken chashu, menma, leek and naruto.
17. **SHOYU RAMEN TAMAGO** \$15
Shoyu Ramen with flavoured egg.
18. **SHOYU RAMEN CHASHU** \$18
Shoyu Ramen with original chicken chashu.
19. **SHOYU RAMEN SPECIAL** \$21
Shoyu Ramen with flavoured egg, simmered pork belly, roasted seaweed, flavoured black mushrooms, flavoured bamboo shoots and spring onions.



MISO TONKOTSU

20. **MISO TONKOTSU RAMEN** \$17
IPPUDO's signature pork broth infused with red miso. Topped with pork belly chashu, cabbage, spring onions, bamboo shoots, corn and bean sprouts.
21. **MISO TONKOTSU TAMAGO** \$19
Miso Tonkotsu with flavoured egg.
22. **MISO TONKOTSU CHASHU** \$22
Miso Tonkotsu with simmered pork belly.
23. **MISO TONKOTSU SPECIAL** \$25
Miso Tonkotsu with flavoured egg, simmered pork belly, roasted seaweed, flavoured black mushrooms, flavoured bamboo shoots and spring onions.



24. SHOJIN

\$15

The SHOJIN uses a blend of vegetable extracts to bring you a light but comforting depth in the broth while using whole grain noodles for the distinct fragrance of wheat. Served with deep fried vegetable *kakiage*.



RAMEN TOPPINGS

- | | |
|---|--|
| 1. Nitamago \$2
Flavoured egg | 6. Menma \$2
Flavoured bamboo shoots |
| 2. Onsen Tamago \$2
Hot spring egg | 7. Chashu \$5
Simmered pork belly |
| 3. Nori \$2
Seaweed | 8. Special Toppings \$8
Assortment of flavoured egg, simmered pork belly, roasted seaweed, flavoured black mushrooms, flavoured bamboo shoots and spring onions. |
| 4. Negi \$2
Shallots | |
| 5. Ajikiku \$2
Flavoured black mushroom | |

A LA CARTE

1. **IPPUDO PORK BUN** \$4
Steamed bun with braised pork and IPPUDO original sauce
2. **IPPUDO SHRIMP BUN** \$5
Steamed bun with deep-fried shrimp and IPPUDO original sauce
3. **IPPUDO CHICKEN BUN** \$5
Steamed bun with braised chicken and IPPUDO original sauce
4. **CHOICE OF 3 BUNS** \$11
Your choice of any three from the IPPUDO buns selection.



5. **HAKATA-STYLE GYOZA** (5pc) \$6 (10pc) \$11
Hakata-style pan-fried dumplings.
6. **MISO GYOZA** (5pc) \$8
IPPUDO's original home-made pan-fried dumplings served with special-blended miso sauce.
7. **SPICY BOILED GYOZA** (5pc) \$8
IPPUDO's original home-made dumplings boiled and served in a flavourful mix of special sauce and chilli oil.

* Additional piece of gyoza for \$1



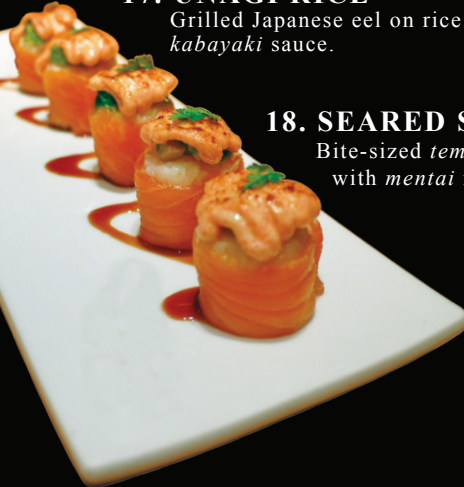
8. **EDAMAME** \$6
Green soy beans with yuzu citrus salt
9. **GOMA Q** \$7
Japanese cucumber with sesame sauce
10. **POTATO SALAD** (Small) \$6 (Large) \$10
Home-made original potato salad.



We apologize we do not do takeaways or packing of leftover food due to stringent food quality control.

A LA CARTE

11. **NIKU MISO TOFU SALAD** (Small) \$7
Mixed salad topped with tofu and IPPUDO special niku miso dressing (Large) \$11
12. **SMOKED SALMON SALAD** (Small) \$8
Mixed salad topped with smoked salmon. Served with spicy Japanese dressing (Large) \$12
13. **CHICKEN KARAAGE** (3pc) \$4
Deep fried soy marinated chicken. (5pc) \$7
14. **CRAB KARAAGE** \$7
Deep fried Japanese mini crabs.
15. **IPPUDO CHASHU CROQUETTE** \$5
Hand-made croquette using our signature chashu and minced beef.
16. **IPPUDO CHASHU RICE** \$6
IPPUDO's original simmered pork belly with rice.
17. **UNAGI RICE** \$9
Grilled Japanese eel on rice with original kabayaki sauce.
18. **SEARED SALMON SUSHI** \$13
Bite-sized *temari* salmon sushi served with *mentaï* mayo sauce and avocado.



DESSERTS

1. **ANMITSU ICE CREAM** \$10
Vanilla ice cream served with *shiratama* mochi, matcha and milk jelly cubes, sweet black and red beans, topped with kinako powder and *kuromitsu*.
2. **BLUE MOUNTAINS** \$13
Parfait with green tea ice cream, red beans, mandarin oranges and apricots.
3. **ICE CREAM** \$4
Vanilla / Green Tea / Chocolate



BEER

- | | H/H | |
|----------------------------|-----|-------|
| 1. ASAHI | \$7 | \$9.5 |
| 2. SAPPORO | \$5 | \$8.5 |
| 3. KOSHIHIKARI ECHIGO BEER | \$8 | \$11 |

SAKE

- | | |
|------------------|------|
| 1. IPPUDO JUNMAI | \$20 |
| 2. ATSUKAN | \$11 |

UMESHU (Plum Wine)

- | | |
|------------------------|------|
| 1. UMESHU ON THE ROCKS | \$9 |
| 2. UMESHU SODA | \$10 |

RED WINE

- | | H/H | Glass | Bottle |
|---------------------------|-----|-------|--------|
| 1. INGRAM ROAD Pinot Noir | \$6 | \$8 | \$38 |

WHITE WINE

- | | H/H | Glass | Bottle |
|---------------------------|-----|-------|--------|
| 1. INVIVO Sauvignon Blanc | \$6 | \$8 | \$35 |

SOFT DRINK

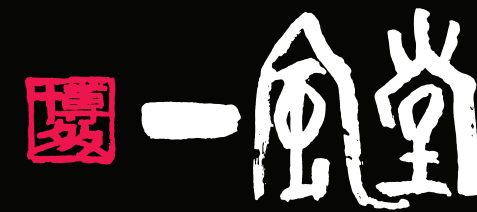
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|-------------------------|-----|
| 1. LEMON LIME & BITTERS | \$5 |
| 2. COKE | \$4 |
| 3. COKE ZERO | \$4 |
| 4. GINGER BEER | \$4 |
| 5. LEMONADE | \$4 |
| 6. ORANGE JUICE | \$4 |
| 7. ICED LEMON TEA | \$4 |
| 8. ICED OOLONG TEA | \$4 |
| 9. ICED GREEN TEA | \$4 |

MINERAL WATER

- | | |
|-------------------------|-----|
| 1. ACQUA PANNA | \$3 |
| 2. SAN PELLEGRINO 250ml | \$3 |
| 3. SAN PELLEGRINO 500ml | \$5 |

H/H = Happy Hour

*Happy Hour daily from 3pm to 7pm



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