



IPPUDO

Shop S501, Level 4M, Westfield Newmarket  
Auckland 1023, New Zealand

  [ippudo.nz](https://www.ippudo.nz)

# IPPUDO

Spreading 'Smile' & 'Arigato' through bowls of ramen.

IPPUDO hails from Japan's ramen capital of Hakata, founded by Shigemi Kawahara, the internationally renowned Ramen King and founder of Chikaranomoto Company, which encompasses some of Japan's finest restaurants. When IPPUDO first opened its doors in 1985, it had a counter seating capacity of only ten.

To date, IPPUDO has since expanded to over 80 stores in Japan and more than 50 stores worldwide.

“To continuously innovate to remain true”

With ramen of the highest quality, hospitable service with attention to detail and a unique ambience, IPPUDO aims to create an exquisite and delightful ramen dining experience for its customers throughout the world.

## CHEF'S RECOMMENDATION

### **PULLED PORK BUN** ブルドポークバン \$7.0

BBQ pulled pork, crunchy cucumber, mint slice, UMAMI sauce, freshly steamed bun.

### **GOMA Q** ゴマきゅうり \$7.0

Lightly pickled cucumber with garlic sesame oil.

### **TEBA KARA** 手羽から揚げ \$8.5 (3PCS)

Original fried chicken wings with tebakara pepper.

### **WAGYU TATAKI** 和牛たたき \$15.0

Rare wagyu slices topped with fried onions, sprout stems and oroshi ponzu sauce.

### **CRISPY TAKOYAKI** クリスピーたこ焼き \$8.5

Fried octopus balls topped with mayonnaise, bonito flakes and seaweed powder.

### **SALMON SASHIMI** サーモンの刺身 \$15.0

Fresh salmon slices with wasabi soy sauce jelly and avocado yuzu puree.

### **CRAB FRITS** 渡り蟹のから揚げ \$9.5

Seasoned fried mini crabs with shichimi pepper mayonnaise.

### **TEMPURA DON** 天ぷら丼 \$21.5

Tempura king prawns, salmon, flavoured egg, mushroom topped with tentsuyu sauce.

### **WAGYU BEEF SAGARI YAKI** 和牛さがり焼き \$21.0

Wagyu beef served with fried enoki mushrooms and oroshi ponzu sauce.

### **SEARED SALMON SUSHI ROLL** 炙りサーモン巻き \$18.0 (5PCS)

Bite-sized salmon rolls, black tobiko and spicy cod roe mayonnaise.

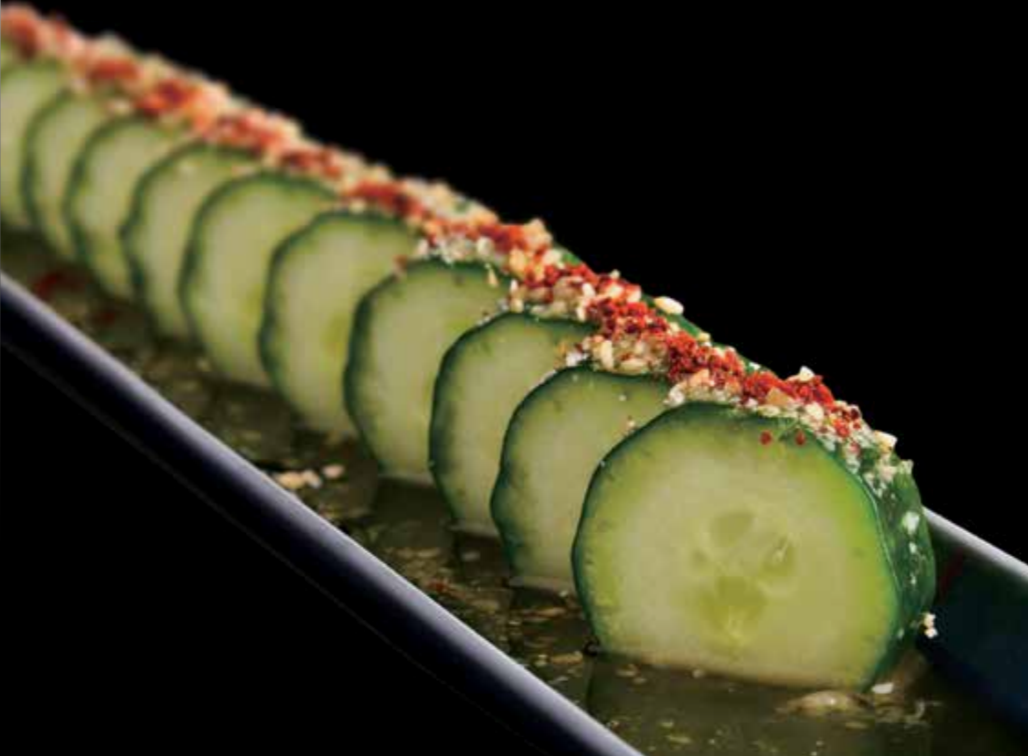
### **KIWI PANNA COTTA** キウイパannaコッタ \$11.0

Fresh kiwi with vanilla panna cotta and ginger-yuzu syrup.

### **MATCHA CHEESE TART** 抹茶チーズタルト \$11.0

Uji matcha-infused cheese tart, kokutou almonds and chocolate ice cream.

# COLD DISHES



The  
**GLOBAL**  
- PARTNER -

**GOMA Q**  
ゴマきゅうり

**\$7.0**

Lightly pickled cucumber with garlic sesame oil.

**SPICY GOMA Q**  
スパイシーゴマきゅうり

**\$7.0**

Lightly pickled cucumber with special chilli sauce, crunchy garlic and Sichuan pepper.

**SALMON SASHIMI**

サーモンの刺身

**\$15.0**

Fresh salmon slices with wasabi soy sauce jelly and avocado yuzu puree.



**WAGYU TATAKI**

和牛たたき

**\$15.0**

Rare wagyu slices topped with fried onions, sprout stems and oroshi ponzu sauce.



**EDAMAME**

枝豆

**\$7.0**

Fresh boiled edamame with konbu salt.  
\*Beer not included.



The  
**BEST BEER**  
- PARTNER -

# HOT DISHES

**IPPUDO TEBA KARA**

一風堂手羽から揚げ

**\$8.5 (3Pcs)**

Original fried chicken wings with tebakara pepper.



**CHICKEN KARAAGE**

鶏唐揚げ

**\$7.0 (3Pcs) / \$10.0 (5Pcs)**

Marinated and fried chicken thigh with shichimi pepper mayonnaise.



**WAGYU BEEF SAGARI YAKI**

和牛さがり焼き

**\$21.0**

Wagyu beef served with fried enoki mushrooms and oroshi ponzu sauce.



**JAPANESE YAM FRIES**  
山芋フライ  
\$8.0  
Fried mountain yam sticks, seaweed salt with soy mayo dipping sauce.

**CRISPY TAKOYAKI**

クリスピーたこ焼き

\$8.5

Fried octopus balls topped with mayonnaise, bonito flakes and seaweed powder



**POPCORN OCTOPUS**

タコ唐揚げ

\$9.0

Bite-size crispy fried octopus frits with shichimi pepper mayonnaise.



**CRAB FRITS**

渡り蟹のから揚げ

\$9.5

Seasoned fried mini crabs with shichimi pepper mayonnaise.



# SIGNATURES



**IPPUDO FRESHLY BUNS STEAMED**

*The*  
**GLOBAL**  
- PARTNER -

**PORK BUN**

ポークバン

\$7.0

Our famed international best-seller! IPPUDO's signature melt-in-your-mouth chashu, accompanied with crisp iceberg lettuce and creamy mayo nestled in a soft fluffy bun.



**PULLED PORK BUN**

ブルドポークバン

\$7.0

BBQ pulled pork, crunchy cucumber, mint slice, UMAMI sauce, freshly steamed bun.



**CHICKEN KARAAGE BUN**

チキンバン

\$7.0

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

**ANY 3 BUNS FOR \$19.0**

# RICE

## BAKURETSU TOFU

爆裂豆腐

\$11.0

Silken tofu in simmering pork broth with spicy mince.



## ABURI SALMON DON

炙りサーモン丼

\$21.5

Flamed seared salmon topped with ikura, fried leeks, nori, pickled ginger, chives, sushi rice and our homemade sauce.

## GRILLED UNAGI DON

うなぎ丼

\$19.5

Glaze grilled eel with fried mushroom and unagi sauce.

## WAGYU STEAK DON

和牛ステーキ丼

\$22.5

Premium Wagyu Beef, takana, snow pea sprouts, 63°C egg, noritama, fried garlic and our homemade sauce.

## MISO SOUP

味噌汁

\$3.0



## The BEST BEER - PARTNER -

## IPPUDO GYOZA

オリジナル餃子

\$7.0 (5PCS)

\$13.0 (10PCS)

Original pan fried pork dumplings with yuzukosho.



## SALMON POKE DON

サーモンポキ丼

\$15.0

Fresh salmon slices, avocado and poke don sauce. \*Spicy available.



## TEMPURA DON

天ぷら丼

\$21.5

Tempura king prawns, salmon, flavoured egg, mushroom topped with tentsuyu sauce.





**SEARED SALMON  
SUSHI ROLL**

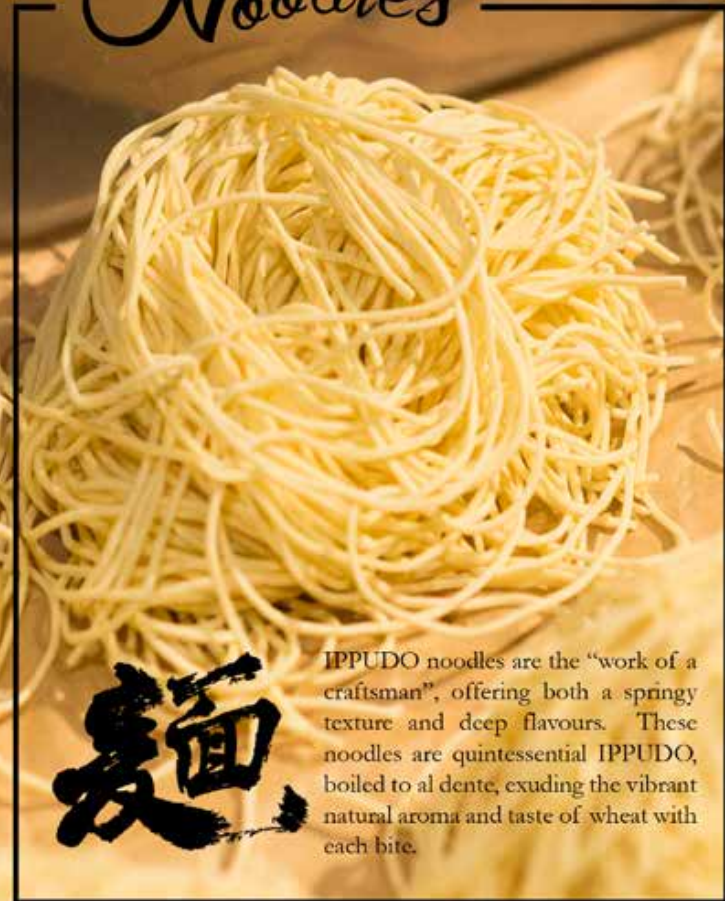
炙りサーモン巻き

**\$18.0 (5PCS)**

Bite-sized salmon rolls, black tobiko and  
spicy cod roe mayonnaise.



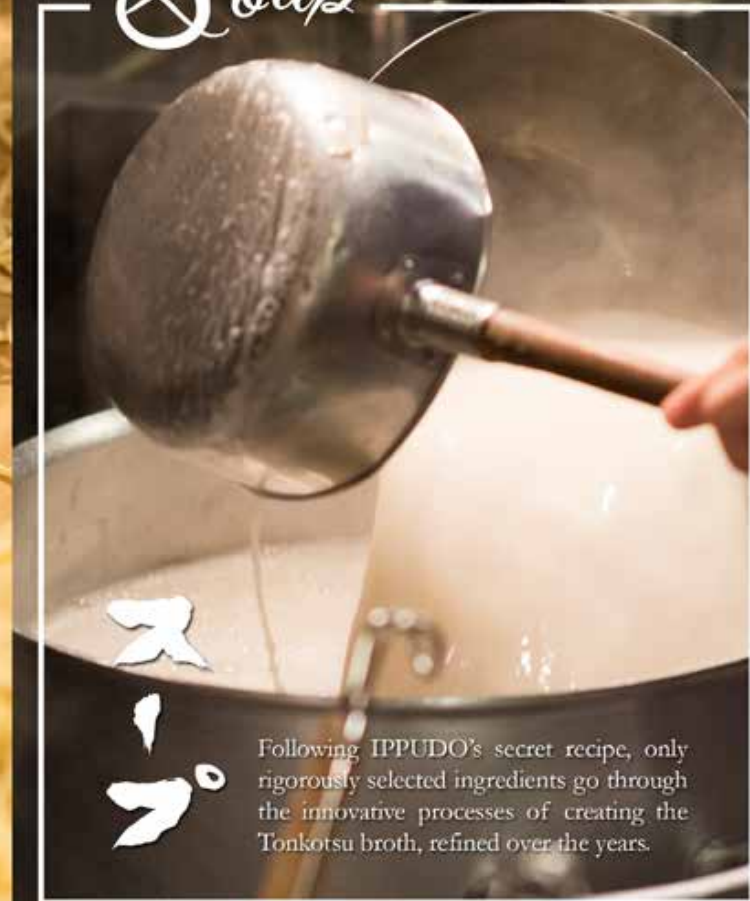
*Noodles*



麵

IPPUDO noodles are the “work of a craftsman”, offering both a springy texture and deep flavours. These noodles are quintessential IPPUDO, boiled to al dente, exuding the vibrant natural aroma and taste of wheat with each bite.

*Soup*



又  
一  
勺

Following IPPUDO’s secret recipe, only rigorously selected ingredients go through the innovative processes of creating the Tonkotsu broth, refined over the years.

**CHASHU GOHAN / DON**

チャーシューごはん/丼

**\$7.5 / \$16.0**

Simmered pork belly with takana / don  
comes with half egg.



Chashu  
Gohan

**TORI KARAAGE GOHAN / DON**

鶏唐揚げごはん/丼

**\$7.0 / \$15.0**

Fried marinated chicken with  
spicy karaage sauce and half egg.



Tori Karaage  
Gohan

**WAGYU TATAKI GOHAN**

和牛たたきごはん

**\$8.5**

Marinated wagyu slices, Japanese mayonnaise,  
fried garlic chips and leeks.



HOW TO  
ENJOY RAMEN

# Zuzutto!

The key to enjoying ramen is sound. One should 'inhale' the noodles, creating a distinct sound that Japanese describe as zuzutto.

The zuzutto sound signifies maximum enjoyment of the ramen, because it is created by simultaneously consuming the noodles and soup.

The combination allows the complexity of the flavours to spread through the mouth, eventually leading to the ultimate experience of **nodogoshi**, the silky sensation of food sliding down one's throat.



白丸元味

GLOBAL STANDARD RAMEN

**SHIROMARU MOTOAJI**

**\$17.0**

IPPUDO's original creamy tonkotsu broth served with thin and straight noodles, pork loin, bean sprouts, black fungus and spring onions.

A classic Hakata-style ramen.

**SHIROMARU TAMAGO**

白丸玉子入り

**\$19.0**

Shiromaru with flavoured egg.

**SHIROMARU CHASHU**

白丸肉入り

**\$22.0**

Shiromaru with simmered pork belly.

**SHIROMARU SPECIAL**



白丸スペシャル

**\$26.0**

Shiromaru with pork loin, simmered pork belly, roasted seaweed, flavoured egg, spring onions and bamboo shoots.



Please select hardness of your noodles.

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

# 赤丸新味



## GLOBAL STANDARD RAMEN

### AKAMARU SHINAJI

**\$18.0**

IPPUDO's original tonkotsu broth enhanced with special blended miso paste and fragrant garlic oil, adding depth and richness when mixed in. Served with thin noodles, pork belly, bean sprouts, black fungus and spring onions.

A refined, modern Hakata-style ramen.

### AKAMARU TAMAGO

赤丸玉子入り

**\$20.0**

Akamaru with flavoured egg.

### AKAMARU CHASHU

赤丸肉入り

**\$23.0**

Akamaru with simmered pork belly.

### AKAMARU SPECIAL

赤丸スペシャル

**\$27.0**

Akamaru with pork loin, simmered pork belly, roasted seaweed, flavoured egg, spring onions and bamboo shoots.



Please select hardness of your noodles.

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

# 風堂から麺

## SPICY TONKOTSU

### KARAKA-MEN

**\$19.0**

IPPUDO's original tonkotsu broth with thin and wavy noodles, served with simmered pork belly, bean sprouts, spring onions and topped with special spicy ground pork miso and roasted cashew garnish.

### KARAKA TAMAGO

からか麺玉子入り

**\$21.0**

Karaka-men with flavoured egg.

### KARAKA CHASHU

からか麺肉入り

**\$24.0**

Karaka-men with simmered pork belly.

### KARAKA SPECIAL

からか麺スペシャル

**\$28.0**

Karaka-men with pork loin, simmered pork belly, roasted seaweed, flavoured egg, spring onions and bamboo shoots.



Please select hardness of your noodles.

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





# 魚介豚骨

## BONITO TONKOTSU

ポニーと豚骨

\$20.0

IPPUDO's original creamy tonkotsu broth blended with bonito dashi, medium -thin straight noodles, pork loin chashu, bean sprouts, flavoured bamboo shoots, spring onion, chopped leeks and half flavoured egg.

## BONITO TAMAGO

ポニーと豚骨玉子入り

\$22.0

Bonito Tonkotsu with flavoured egg.

## BONITO CHASHU

ポニーと豚骨肉入り

\$25.0

Bonito Tonkotsu with simmered pork belly.

## BONITO SPECIAL

ポニーと豚骨スペシャル

\$29.0

Bonito Tonkotsu with pork loin, simmered pork belly, roasted seaweed, flavoured egg, spring onions and bamboo shoots.



Please select hardness of your noodles.

<input type="checkbox"/> SOFT (YAWA)	<input type="checkbox"/> MEDIUM (FUTSU)
<input type="checkbox"/> HARD (KATA)	<input type="checkbox"/> VERY HARD (BARI KATA)



# 鶏醤油

## TORI SHOYU

鶏醤油

\$17.0

IPPUDO's clear chicken broth blended with seafood dashi and bonito oil. Topped with pork loin chashu, chopped leek, bamboo shoots, Japanese fish cake and roasted seaweed sheets.

## TORI SHOYU TAMAGO

鶏醤油玉子入り

\$19.0

Tori Shoyu with flavoured egg.

## TORI SHOYU CHASHU

鶏醤油肉入り

\$22.0

Tori Shoyu with simmered pork belly.

## TORI SHOYU SPECIAL

鶏醤油スペシャル

\$26.0

Tori Shoyu with pork loin, simmered pork belly, roasted seaweed, flavoured egg, spring onions and bamboo shoots.



Please select hardness of your noodles.

<input type="checkbox"/> SOFT (YAWA)	<input type="checkbox"/> MEDIUM (FUTSU)
<input type="checkbox"/> HARD (KATA)	<input type="checkbox"/> VERY HARD (BARI KATA)



ベジソバ

**VEGGIE SOBA**

ベジソバ

**\$18.0**

Original vegetable bouillon blended with porcini dashi and chilli garlic oil. Topped with grilled tomato, fried mushrooms, rockets and sliced red onions..

**VEGGIE SOBA TAMAGO**

ベジソバ玉子入り

**\$20.0**

Veggie Soba with flavoured egg.



Please select hardness of your noodles.

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

**EXTRA SERVE OR NOODLES**

**KAEDAMA \$2.0**

替玉  
Originating from Hakata, diners can request for an extra serving of noodles as long as there is enough soup left in their bowl.



Please select hardness of your noodles.

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

**RAMEN TOPPINGS**

**1. NEGI \$2.0**

ネギ  
Spring onions

**2. NORI \$2.0**

のり  
Roasted seaweed

**3. AJIKIKU \$2.0**

味キク  
Flavoured black fungus

**4. MENMA \$2.0**

メンマ  
Bamboo shoots

**5. NITAMAGO \$2.0**

玉子  
Flavoured egg

**6. ONSEN TAMAGO \$2.0**

温泉玉子  
Poached egg

**7. CHASHU \$5.0**

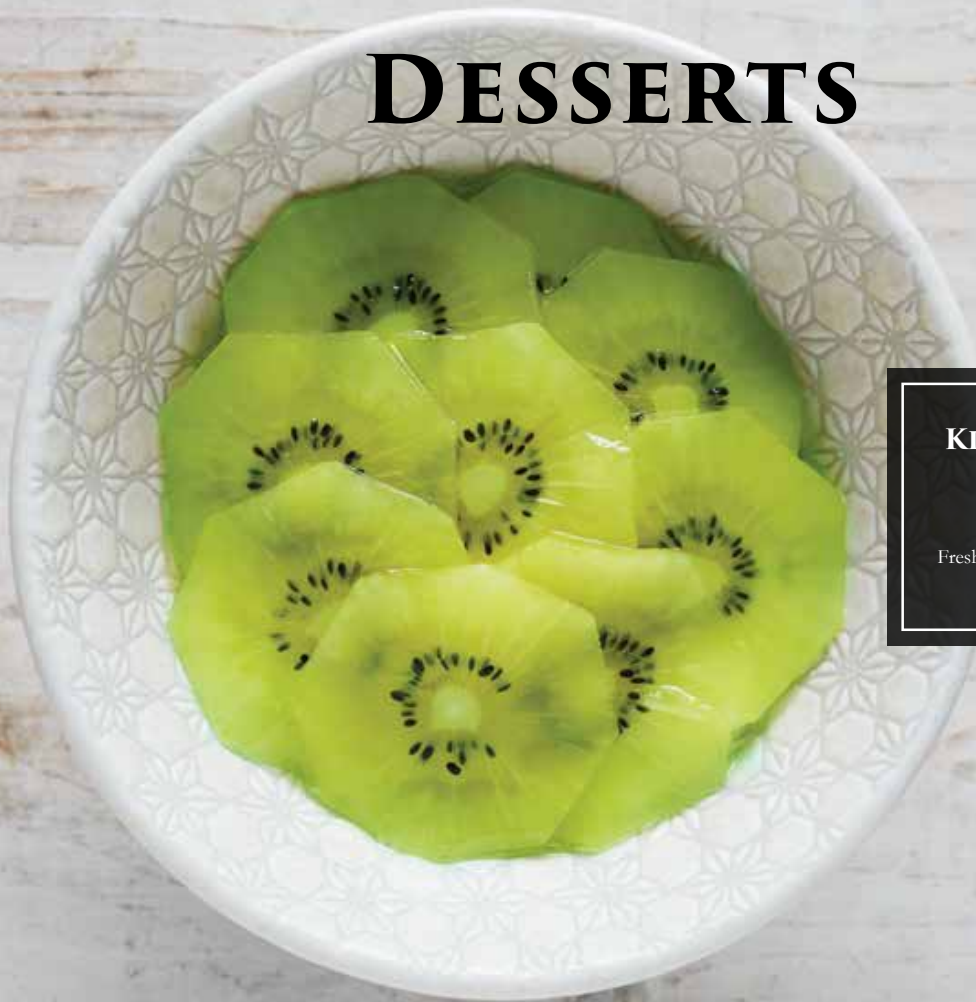
チャシューラー  
Simmered pork belly

**8. SPECIAL COMBINATION \$9.0**

全部のせ  
Pork loin, simmered pork belly, roasted seaweed, flavoured egg, spring onions and bamboo shoots.



**DESSERTS**



**KIWI PANNA COTTA**

キウイパannaコッタ

**\$11.0**

Fresh kiwi with vanilla panna cotta and ginger-yuzu syrup.

**MATCHA CHEESE TART**

抹茶チーズタルト

**\$11.0**

Uji matcha-infused cheese tart, kokutou almonds and chocolate ice cream.



**NUTELLA CHOC POT**

ヌテラチョコポット

**\$11.0**

Nutella choc mousse, matcha crumble, yuzu grapes, vanilla ice cream.

