



Ramen is one of Japan's most popular national dishes. Tonkotsu, one of many ramen soup varieties, is a much-loved specialty of Hakata, Kyushu (Japan's southernmost island). Tonkotsu soup is perfected by blending soups in three stages of preparation. It is served extra hot, so please use caution when indulging in our signature dish.

## Beverages

Soda	2.75
Coke, Diet Coke, Ginger Ale, Sprite, Unswt. Iced Tea	
Japanese Bubble Soda	3
Orange, Melon or Strawberry	
Fiji Water	2.5
Perrier Water	3
Japanese Hot Green Tea	1

Please let us know if you have any food allergies.

\*Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs may increase your risk of foodborne illness.

## \*Appetizer

Seaweed Salad	4
Ippindo Salad	6
Mixed greens served with wasabi shoyu dressing, topped with shredded nori, and crispy fried sardines	
Add: Avocado \$3	
Edamame ゆず塩	4
Steamed young soy bean tossed with sea-salt	
Shumai	5
Steamed or tempura shrimp dumpling	
Japanese Sausage w. spicy mayo	5
Age Tofu	5
Gently fried bean curd w. tempura sauce	
Takoyaki	5
Fried Japanese dumpling made of batter, diced baby octopus, tempura scraps, pickled ginger, and green onion, topped with okonomiyaki sauce, ponzu, mayonnaise, green laver and fish shavings	
Ippindo Wings 平田手羽	6
Fried chicken wings glazed with chef's special black-pepper sauce	
Gyoza	6
Pan fried pork dumpling	
Haru Maki	6
Fried Japanese vegetarian spring roll	
Hirata Buns 平田バンズ Pork, Roasted Duck	7
Our signature steamed or fried buns filled with your choice of pork or roasted duck, served with Ippindo's original spicy buns sauce and mayo	
Hokkaido Noodle	7
w. shoyu, sesame peanut sauce	
Steamed Juice Buns	8
Pork buns w. house shoyu ginger dipping sauce	
Teri-Squid	8
Pan fried squid w. house special teriyaki sauce	
Crispy Soft Shell Crab	9
Lightly fried soft-shell crab w. Katsu sauce	
Lobster Spring Roll	9
Deep fried lobster meat, crab stick and celery	

## Ramen

<b>Tonkotsu</b> 白丸元味 <i>The original silky “Tonkotsu” (pork) soup noodles topped with pork loin chashu, sesame kikurage mushrooms, menma, red pickled ginger, and scallions</i>	12
<b>Akamaru</b> 赤丸新味 <i>Natural Heritage Berkshire pork bone soup noodles topped with Ippindo’s secret “Umami Dama” miso paste, pork chashu, cabbage, sesame kikurage mushrooms, scallions, and fragrant garlic oil</i>	12
<b>Shoyu</b> 山葵醤油ラーメン <i>Soy sauce and vegetable based soup noodles, topped with bean curd, wasabi, menma, nori, tempura flakes, scallions, and wasabi infused oil</i>	12
<b>Karamiso</b> からか麺 <i>The original silky “Tonkotsu” (pork) soup noodles with special blend of hot spices, topped with pork chashu, cabbage, sesame kikurage mushrooms, scallions, minced pork, and fragrant garlic oil</i>	12
<b>Tori-Shio</b> 鶏潮ラーメン <i>Ippindo’s “Chintan” clear chicken soup noodles topped with pork loin chashu, menma, minced shiso onion and arako chili pepper</i>	12
<b>Veggie</b> 野菜 <i>Vegan broth, topped with fried tofu, pickled ginger, green onion, mushroom and carrots</i>	12
<b>Fukuoka Beef</b> <i>Natural Heritage Berkshire pork bone soup noodles topped with marinated beef, cabbage, sesame kikurage mushrooms, scallions, and fragrant garlic oil</i>	12
<b>Ippindo (Signature Ramen)</b> <i>The original silky “Tonkotsu” (pork) soup noodles topped with pork loin chashu, sesame kikurage mushrooms, nitamago, menma, red pickled ginger, and scallions</i>	15

## RAMEN TOPPINGS

<b>Nitamago</b> 煮玉子 <i>Soft-boiled Seasoned Egg</i>	2
<b>Poached Egg</b> ポーチドエッグ	2
<b>Bakudan</b> 爆弾 <i>Ippindo original spicy paste</i>	2
<b>Menma</b> メンマ <i>Seasoned bamboo shoots</i>	2
<b>Chashu Pork</b> チャーシュー	3
<b>Shigureni</b> しぐれ煮 <i>Pulled Chashu Pork</i>	4

## 替え玉 **Kae-dama** 2

Kae-dama is a system that offers you an extra serving of noodles. When you have almost finished your first serving of noodles, order by saying, “Kae-dama, please.” In a few minutes the server or Ramen Chef will bring you another ‘ball of noodles’ and put it in the soup. At that time, you must have enough soup in the bowl to accommodate the new noodles; that is, you shouldn’t drink too much of the soup if you are going to order the Kae-dama!

## Donburi

<b>Katsu Don</b> <i>Lightly breaded chicken cutlet over rice</i>	10
<b>Chashu Nitamago Don</b> <i>Pork belly, cabbage, nori, pickled ginger, boiled egg</i>	10
<b>Unagi Don</b> <i>Barbecued eel over rice</i>	10

## Fried Rice

<b>Choice of:</b>	8
Vegetable, Curry, Chicken, Shrimp or Japanese sausage	

## Dessert

<b>Mochi</b> <i>Vanilla or Green tea</i>	4
---	---