



# SALAD

GREEN GARDEN SALAD	3
SEAWEED SALAD	5
AVOCADO SALAD	5
KANISALAD	itk: cucumber & tobiko
SPICY TUNA SALAD	10
LOBSTER SALAD	13

# BEVERAGES

SODA Coles Life Coles Comp	2.25
JAPANESE BUBBLE SODA	Orange, Melan or Strawberry
FIJI WATER	2.5
PERRIER WATER	3
JAPANESE HOT GREEN TEA	1

MOCHI

DESSERT

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
- EDAMAME Steome	d young soy bean tossed with sec-soft
SHUMAI	5 Steamed or fried string dumpling
AGE TOFU	ntly fried bean cord w tempora space
tempura scraps, pickled	g made of batter, diced baby octopus, ginger, and green anian, topped with nzu, mayonnaise, green layer and fish shavings
SWEET POTATO TEMPL	JRA 5
JAPANESE SAUSAGE	5 w. spicy mayo
IPPINDO WINGS	6 licken wings glozed with chef's special black-pepper souce
GYOZA	9an fried pork dumpling
STEAMED JUICE BUNS	6 s w. house shoyu ginger dipping souce
HARU MAKI	Fried (opanese vegetarian spring roll
HOKKAIDO NOODLE	w. shoyu, sesume peanut souce
TASTY BUNS 平田バンス	
PORK, ROASTED DUCK Our signature steamed fill duck, served with lppinds	ed with your choice of park or roasted o's original spicy buns sauce and mayo
CALAMARI TEMPURA	8 calamari tempura w. sweet chili sauce
CRISPY SOFT SHELL CR	AB 10 tly fried soft-shell crab w. Katsu sauce
TUNA OR SALMON TA	RTAR 10
YELLOW-TAIL JALAPEN Sashimi ye	O 14 llowtail w, ysuru truffle say vinoigrette eat, crah stick and celery

a spicy tuna avocado roll

ROLL COMBO	California, Salmon & Tiana
SPICY ROLL CO	
SUSHI	Z6 Ten pes, of sushi & a spicy tuna avocado roll
SASHIMI	Eighteen pcs, of sashimi, chef's choice
SUSHI & SASH	IIMI COMBO 32

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 extrahot, so please use caution when indulging in our signature dish.





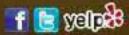


**IPPINDO RAMEN & SUSHI** 

50 E. Wynnewood Road #15, Wynnewood PA 19096

Tel: 484.417.6828 Fax: 484.417.6860

www.ippindoramen.com





# \*ROLL



Cucumber, avocade & esparagio

Crub stick, cocumber & avecuate

encumber & countriences

Thin pacumber sheet rolled with tuna, salmon, velloustoil, crob stick in ponzu sauce,

Rock shrimp tempura inside:

Strong Tempuni acsivocado

inside topped w. spicy tand in BBQ cel souce

tooged w. crob stick, thrimp in

12

13

13

13

SPICY SALMON / SPICY TUNA 7

CUCUMBER

VEGETABLE

YELLOWTAIL

CALIFORNIA

SALMON/TUNA/

SPICY YELLOWTAIL

TUNA AVOCADO

**EEL AVOCADO /** 

**EEL CUCUMBER** 

RAINBOW

SPIDER

DRAGON

NARUTO

PHOENIX

TOKYO

SHRIMP TEMPURA

BOSTON

PHILLY

SALMON AVOCADO /

KANI

	SWEET VALENTINE	13
	Crunchy spic	
ĸ.	outside in a spicy be	<b>Samir</b>
	100000000000000000000000000000000000000	grette

### DANCING DRAGON Shelimp temporal unid

CALIFORNIA SUNSHINE 13

# stick and spicy time

FANTASTIC

# GODZILLA

Spicy tuna, shrimp impura inside; topped w spicy king crab & kani in orange edumamic sauce

## SOLO TUNA

## **EEL LOVER'S**

### LOBSTER EXPLOSION 15

Spicy Tunus, avecade crunch ye son paper Soft shall crub, curumbe nside: topped w. foliste: neat, avocado, tobika ir spir y mayo souce 12

## TUNA SASHIMI

nside: topped w. white tung and tung in so paper without ric

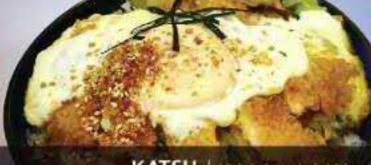
Shrimp tempura with labster meat, seared реррет Типи & evocada и

## SASHIMI

asparagus inside topped w. tuna. salmon, yellowtail in say paper without rice

Spicy tuna, salmor

# DONBURI



KATSU Liabtly breaded chicken cutlet over rice. DON



and tried ean



**NITAMAGO** 

DON

Barbecued eel over rice

9

### KARAMISOからか麺12 TONKOTSU 白丸元味 9.95

The eniginal silky "Tankatsa" (pork) sour needles topped with park fain chasha, sesame kikurage mushrooms, menma, red pickled ginger, and scallions Beef bone soup modiles with special blend of hot spices. topped with marinated beef, sesame kirkurage mushrooms, menma, nitamago, and scollions

### MISO 赤丸蘇味

Beef hone soup noodles topped with Ippindo's secret "Umami Dama" miso paste, pork chashu, sesame kikurage mushrooms, scollions, and fragrant gerbe oil

### SHOYU 山葵醤油ラーメン

Say sauce and vegetable based soop doodles, topped with heart curd, wasabi, menma, nori, tempura flakes, scallions, and wasabi

### TORI-SHIO 鶏潮ラーメン

9.95

9.95

RAMEN

Beef bone soup goodles topped with chicken, mennia, scallions, n tamage and red pickled ginger

### VEGGIE 野菜

9.95

Vegan broth, topped with fried tofu, pickled ginger, green onion, aspuragus and enoki mushroom

### **FUKUOKA BEEF**

fleet bone soup noodles topped with marinated beef, sesanse kikurage mushrooms, scallions and menma

### SEAFOOD

12.95

Assorted seafood and vegetable based soup noodles

## IPPINDO (SIGNATURE RAMEN)

Beef bone soup needles topped with park lain chashu, marinated beef, chicken, sesame kikurage mushrooms, mitamaga, menma, red pickled ginger, and scallions

# RAMEN TOPPINGS

NITAMAGO 煮玉子 MENMA Soft-beiled Septemed Equ Seasoned Samboo shoots **POACHED EGG** CHASHU PORK

ボーチドエッグ チャーシェー 2 BAKUDAN 標準 SHIGURENILでれた Pulled Charlin Fark Ippinde priginal spicy poste

MARINATED BEEF

替え玉 Kae-damo 2 Kee-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!

UNAGI

CHOICE OF:

Vegetable, Curry, Chicken, Shrimp beef or lapunese sousage

FRIED RICE



\*SUSHIZPCS. & SASHIMI3PCS.

CRAB STICK KANI

EGG CAKE TAMAGO

SURF CLAM HOKKIGAI

SMOKED SALMON KUNSELSAKE

**OCTOPUS TAKO** 

SHRIMP

**EEL UNAC**I

FLUKE HIRAME

RED SNAPPER TAI

MACKEREL SABA

SALMON SAKE

TUNA MAGURO

SOUID IKA

STRIPE BASS SUZUKI

FLYING FISH ROE TOBIKO

WHITE TUNA ALBACORE

YELLOWTAIL HAMACHI

SALMON ROE IKURA

A LA CARTE

COOKED

4.5

4.5

4.5

5.5

5.5

6.5

6.5

\*RAW

5.5

5.5

5.5

4.5

5.5

6.5

5.5

5.5

6.5

6.5

6.5