

IPPINDO RAMEN HOUSE

Ramen is one of Japan's most popular national dishes. Tonkotsu, one of many ramen

Ionkotsu, 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		2.25
Coke, Diet	Coke, Ginger	Ale, Sprite, Unsweet Iced Tea

JAPANESE BUBBLE SODA				
			Strawberry	

2.5
3

JAPANESE HOT GREEN TEA

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	•
Mixed greens served with wasabi shoyu topped with shred and crispy fried	ded no
EDAMAME ゆず塩 Steamed young soy bean tossed with	sea-sa
SHUMAI Steamed or tempura shrimp o	lumplir
JAPANESE SAUSAGE	
W. SPICY MAYO	
AGE TOFU Gently fried bean curd w. kat	su som
TAKOYAKI	
Fried Japanese dumpling made of batt baby octopus, tempura scraps, pickled gir green onion, topped with okonomiya mayonnaise, and fish	er, dice iger, an ki sauc
IPPINDO WINGS 平田手羽 Fried chicken wings gla chef's special black-pepp	
GYOZA Pan fried pork o	la manadia
HARU MAKI	
Fried Japanese vegetarian s	oring ro
HIRATA BUNS 平田バンズ	
PORK, ROASTED DUCK Our signature steamed or fried buns fi your choice of pork or roasted duck, ser Ippindo's original spicy mayo and hole	
The state of the s	
HOKKAIDO NOODLE w. shoyu, sesame pear	sin sauc
	sin sauc
w. shoyu, sesame pear STEAMED JUICE BUNS Pork buns w. house shoyu ginger dippi	sin saud nut saud ng saud
w. shoyu, sesame pear STEAMED JUICE BUNS Pork buns w. house shoyu ginger dippi CALAMARI TEMPURA	sin saud nut saud ng saud veet ch
w. shoyu, sesame pean STEAMED JUICE BUNS Pork buns w. house shoyu ginger dippi CALAMARI TEMPURA Lightly batter calamari tempura w. sv	sin sauc nut sauc ng sauc veet ch sauc

LOBSTER SPRING ROLL

RAMEN

SHOYU 山葵醤油ラーメン 9.95

Soy sauce and vegetable based soup noodles, topped with bean curd, menma, nori, pulled chashu pork or beef scallions, and wasabi infused oil

FUKUOKA BEEF

9.95

Beef bone soup noodles topped with marinated beef, sesame kikurage mushrooms, scallions and menma

TORI-SHIO 鶏潮ラーメン 9.95

Beef bone soup noodles topped with chicken, menma, scallions, nitamago and red pickled ginger

VEGGIE 野菜

9.95

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

MISO 赤丸新味

9.95

Beef bone soup noodles topped with Ippindo's secret "Umami Dama" miso paste, pork chashu, sesame kikurage mushrooms, scallions, and fragrant garlic oil

SEAFOOD

12.95

Assorted seafood and vegetable based soup noodles

TONKOTSU 白丸元味 9.95

Beef bone soup noodles topped with park lain chashu, sesame kikurage mushrooms, menma, red pickled ginger, and scallions



KARAMISO からか麺 9.95

Beef bone soup noodles with special blend of hot spices, topped with marinated beef, sesame kirkurage mushrooms, menma, nitamago, and scallions

IPPINDO (SIGNATURE RAMEN) 12.95

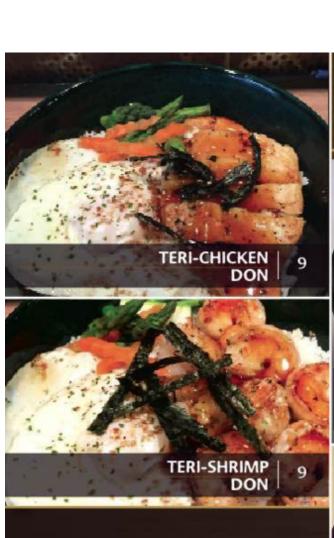
Beef bone soup noodles topped with pork loin chashu, marinated beef, chicken, sesame kikurage mushrooms, nitamago, menma, red pickled ginger, and scallions

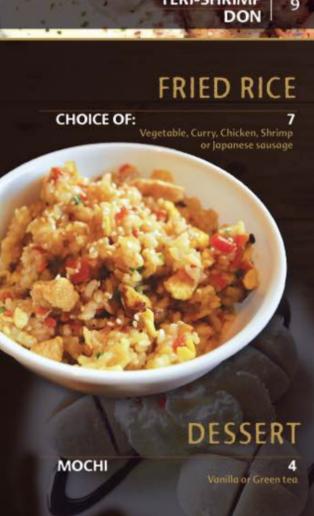
RAMEN TOPPINGS

NITAMAGO 煮玉子 Soft-boiled Seasoned Egg	
POACHED EGG ボーチドエッグ	2
BAKUDAN 爆弾 Ippindo original spicy paste	2
MENMA メンマ Seasoned bamboo shoots	2
CHASHU PORK チャーシュー	3
SHIGURENI しぐれ煮 Pulled Chashu Pork	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 KATSU Lightly breaded chicken cutlet over rice 9 DON CHASHU DON Pork belly, nori, oshinko and fried egg 9 UNAGI DON

Barbecued eel over rice

9