

## \*APPETIZER

SEAWEED SALAD	4
IPPINDO SALAD	6
Mixed greens served with wasabi shoyu dressing, topped with shredded nori, and crispy fried sardines	
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	7
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	



Hirata Buns



Takoyaki

## BEVERAGES

SODA	2.25
Coke, Diet Coke, Ginger Ale, Sprite, Unsweet Iced Tea	
JAPANESE BUBBLE SODA	3
Orange, Melon or Strawberry	
FIJI WATER	2.5
PERRIER WATER	3
JAPANESE HOT GREEN TEA	1

## DESSERT

MOCHI	4
Vanilla or 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.

## GRAND OPENING

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.



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10%  
OFF

**IPPINDO RAMEN HOUSE**

October 2016 to  
November 2016

**IPPINDO RAMEN HOUSE**

50 E. Wynnwood Road #15, Wynnwood PA 19096

Tel: 484.417.6828 Fax: 484.417.6860

[www.ippindoramen.com](http://www.ippindoramen.com)

The Menu Express • 856 216 7777 • 10/16 • Prices subject to change without notice. Not responsible for typographical errors.



# 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



## TONKOTSU 白丸元味 9.95

Beef bone soup noodles topped with pork loin 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 kikurage mushrooms, menma, red pickled ginger, and scallions

## IPPINDO (SIGNATURE RAMEN) 12.95

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

## SEAFOOD 12.95

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

## RAMEN TOPPINGS

NITAMAGO 煮玉子 Soft-boiled Seasoned Egg 2

POACHED EGG ポーチドエッグ 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

MARINATED BEEF 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



## TERI-CHICKEN DON 9



## KATSU DON | Lightly breaded chicken cutlet over rice 9



## TERI-SHRIMP DON 9



## CHASHU DON | Pork belly, nori, oshinko and fried egg 9

## FRIED RICE

CHOICE OF: 7  
Vegetable, Curry, Chicken, Shrimp or Japanese Sausage



## UNAGI DON | Barbecued eel over rice 9