



DINNER MENU

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STARTERS

タコ山葵
Tako Wasabi.....£ 3.80
Raw baby octopus with freshly chopped wasabi.

一風堂 枝豆
Ippudo Edamame.....£ 4
Sautéed Ippudo-style peperoncino edamame with soy sauce and garlic chips.

やみつき胡麻きゅうり
Yamitsuki Goma Kyuri.....£ 4
Cucumber seasoned with Ippudo's original sesame oil sauce.

昆布出汁の旨味たっぷり自家製ピクルス
Homemade Pickles.....£ 5
Konbu-dashi pickled tomatoes, celery, radish, cucumber, pepper and lemon paired with a sweet plum wine jelly.

焼き餃子
Gyoza.....£ 5
Seared Japanese chicken and vegetables dumplings (5 pcs) served with soy and vinegar dipping sauce.

平田®バンズ
Hirata® Buns.....£ 7
Pork, chicken or vegetables
Steamed buns (2pcs) filled with your choice of either pork, chicken, or aubergine & eringi mushrooms, served with Ippudo's original spicy buns sauce and mayonnaise.

平田®サムライチキンウイング
Hirata® Samurai Chicken Wings.....£ 7
Fried jumbo chicken wings (2pcs) glazed with Ippudo's special black pepper sauce served with pickles.

フィッシュ&チップ 山葵タルタソース
Fish & Chips.....£ 9
Beer marinated, Japanese-style fried black cod and chips, served with pickles, malt vinegar & wasabi tartare sauce.

SALADS

健康ケール胡麻サラダ
Kale & Nuts Salad.....£ 7.50
Fresh kale greens, asparagus, blueberries, cherries, mixed nuts, sesame soy sauce with a dash of balsamic and olive oil.

一風堂グリーンサラダ
Ippudo Salad.....£ 6
Extra Topping: Tofu or Avocado.....+ £ 1
Mixed greens topped with fried noodles, served with wasabi goma dressing.

シーザーサラダ 自家製鶏チャーシュー
Original Caesar Salad With Tori Chashu.....£ 8
Romaine lettuce, croutons, homemade bacon wrapped chicken chashu and Ippudo Caesar dressing.

Please advise your waiter of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill

Please note that none of our menu items are available for
take away including leftovers

A LA CARTE

ハマチカルパッチョ 和風サルサソース
Hamachi Carpaccio.....£ 12
*Yellowtail carpaccio with a wasabi citrus glaze,
avocado, fresh grapefruit and Ippudo salsa.*

博多豚風鉄板焼き
Hakata Tonpu-Yaki.....£ 8
*A savory pancake with sliced pork belly and
cabbage, prepared with Ippudo's signature pork
broth, topped with okonomiyaki sauce, Japanese
mayonnaise and hanakatsuo served on a sizzling
iron plate.*

海老すり身のおつまみ揚げパン
Ebi-Pan.....£ 7
Delicately fried pieces of fresh tiger prawn toast.

爆裂豆腐
Bakuretsu Tofu.....£ 7
*Stewed spicy tofu with minced chicken and
crunchy ramen noodles, served in a sizzling pot.*

銀鱈西京焼き
Gindara Saikyo Yaki.....£ 16
*Grilled black cod marinated in a traditional saikyo
miso.*

秘伝タレに漬け込んだ鶏の竜田揚げ
Tori Kara-Age.....£ 7
*Japanese sauce marinated, Ippudo-style fried
chicken.*

漬けマグロ 彩サラダ仕立て
Zuke-Maguro.....£ 14
*Soy and mirin marinated sashimi tuna served
with soft boiled quail eggs, garnished with mixed
greens, salmon roe, garlic ponzu and wasabi oil.*

豆腐と野菜ヌードル鉄板焼き オニオンソース
Tofu & Vegetable Teppan.....£ 7
*Sautéed tofu with soy noodles, stringed celery,
asparagus and carrot; served on a sizzling pan
with our signature tangy onion sauce.*

シーフードちらし寿司 手巻きスタイル
Seafood Chirashi Sushi.....£ 9
*Open style chirashi sushi with prawns,
yellowtail, tuna, salmon roe, masago, seaweed,
avocado, seasonal vegetables and sushi rice.*

和牛タタキ
Wagyu-Tataki.....£ 18
*Seared wagyu sirloin served rare with spring
onions, black olives and a ponzu and wasabi soy
sauce.*

RAMEN

白丸元味

Shiromaru Hakata Classic.....£ 10

Our original tonkotsu pork broth; homemade thin noodles topped with pork loin chashu, sesame kikurage mushrooms, bean sprouts and spring onions.

赤丸新味

Akamaru Modern.....£ 11

A bolder translation of the original pork broth; homemade thin noodles topped with Ippudo's secret Umami Dama paste, pork belly chashu, bean sprouts, sesame kikurage mushrooms, spring onions and fragrant garlic oil.

白ベジラーメン

Shiro Vegetarian.....£ 11

Our original seaweed and mushroom broth; homemade thin noodles topped with fried tofu, sesame kikurage mushrooms, bean sprouts and spring onions.

赤ベジラーメン

Aka Vegetarian.....£ 12

A bolder translation of the original vegetable broth; homemade thin noodles topped with Ippudo's secret Umami Dama paste, fried tofu, bean sprouts, sesame kikurage mushrooms, spring onions and fragrant garlic oil.

RAMEN TOPPINGS

味付け塩玉子

Seasoned Boiled Egg.....£ 1.50

ポーチドエッグ

Poached Egg.....£ 1.50

からか味噌

Karaka-Miso.....£ 2.50

カレー玉

Curry Ball.....£ 2.50

チャーシュー

Pork Belly Chashu.....£ 3

メンマ

Seasoned Bamboo Shoots.....£ 2.50

辛し高菜

Takana Leaf Mustard.....£ 2

替玉

Kaedama.....£ 1.50

Kaedama is a system that offers you an extra serving of noodles. To order kaedama, almost finish the noodles in the ramen first, then say "Kaedama, please". Within a few minutes, a waiter will bring you another serving of noodles. Remember, you must save enough soup in the bowl to accommodate the new noodles.