

RAMEN

1. Shiromaru Classic 白丸元味£11

IPPUDO's original creamy tonkotsu pork broth served with home-made thin and straight noodles, topped with pork belly chashu, sesame kikurage mushrooms, bean sprouts, and spring onions. A classic, Hakata-style ramen.

白丸元味



2. Shiromaru Tamago 白丸玉子入り £13

Shiromaru Classic with a soft-boiled egg marinated in special home-made sauce.

3. Shiromaru Chashu 白丸肉入り £14.5

Shiromaru Classic with extra portion of pork belly chashu.

4. Shiromaru Special 白丸スペシャル £16

Shiromaru Classic with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special home-made sauce, spring onions, sesame kikurage mushrooms and seaweed.



9. Karaka-Men からか麺 £13

Our original tonkotsu broth and home-made thin and straight noodles, topped with spicy 'Karak' miso paste, pork belly chashu, bean sprouts, spring onion, sesame kikurage mushrooms, sansho pepper, and fragrant garlic oil.

10. Karaka Tamago £15

からか玉子入り

Karak-Men with a soft-boiled egg marinated in special home-made sauce.

11. Karaka Chashu £16.5

からか肉入り

Karak-Men with extra portion of pork belly chashu.

12. Karaka Special £18

からかスペシャル

Karak-Men with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special home-made sauce, spring onions, sesame kikurage mushrooms and seaweed.

EXTRA NOODLES

Kaedama £2

Originating from Hakata, diners may request for an extra serving of noodles as long as they have enough soup left in their bowls.

Please select firmness of your noodles.

SOFT (YAWA)	MEDIUM (FUTSUU)	FIRM (KATA)	VERY FIRM (BARI KATA)
----------------	--------------------	----------------	--------------------------



We apologise that we do not do takeaway or packing of leftover ramen dishes due to stringent food quality control.

5. Akamaru Modern 赤丸新味£12

A bolder translation of the original pork broth, enhanced with IPPUDO's secret special-blended miso paste and fragrant garlic oil. Served with home-made thin and straight noodles, pork belly chashu, sesame kikurage mushrooms, bean sprouts, and spring onion. A refined, modern-style ramen.

赤丸新味



6. Akamaru Tamago 赤丸玉子入り £14

Akamaru Modern with a soft-boiled egg marinated in special home-made sauce.

7. Akamaru Chashu 赤丸肉入り £15.5

Akamaru Modern with extra portion of pork belly chashu.

8. Akamaru Special 赤丸スペシャル £17

Akamaru Modern with extra pork belly chashu, bean sprouts, soft-boiled egg marinated in special home-made sauce, spring onions, sesame kikurage mushrooms and seaweed.



LONDON

13. Veggie Ramen ベジラーメン £13

Original home-made medium-thin noodles in a seaweed and mushroom dashi broth, enhanced with Ippudo's special-blended miso paste and fragrant garlic oil. Served with bean sprouts, sesame kikurage mushrooms, spring onions and fried tofu.

14. Spicy Veggie Ramen スパシーベジラーメン £14

Original home-made medium-thin noodles in a seaweed and mushroom dashi broth topped with spicy 'Karak' miso paste. Served with bean sprouts, spring onions, sesame kikurage mushrooms, fried tofu, sansho pepper, and fragrant garlic oil.

RAMEN TOPPINGS

■ Ajikiku 味キク£1.5

Sesame kikurage mushrooms

■ Tofu 豆腐£1.5

2 slices of sauce-marinated fried tofu

■ Negi ネギ£1.2

Spring onions

■ Nori のり£1.2

Seaweed

■ Nitamago 味付け玉子.....£2

Soft-boiled egg marinated in home-made sauce

■ Karaka-Miso からか味噌 £2.5

Home-made spicy miso paste

■ Onsen Tamago 温泉玉子 £2

Poached egg

■ Menma メンマ£2

Bamboo shoots

■ Karashi Takana 辛子高菜 £2.5

Hakata-style spicy mustard leaf

■ Chashu チャーシュー£3.5

4 slices of simmered pork belly

■ Special Combination£5

スペシャルコンビネーション

Pork belly chashu, bean sprouts, spring onions, soft-boiled egg marinated in special home-made sauce, sesame kikurage, mushrooms and seaweed



HIRATA BUNS Selection



£4(1pc)/£7(2pcs)/£10(3pcs)

1. Pork Bun ポークバン £4

IPPUDO's signature melt-in-your-mouth chashu, accompanied with crisp iceberg lettuce and creamy mayo, nestled in a soft, freshly steamed bun.

2. Chicken Bun チキンバン £4

Deep-fried battered chicken thigh accompanied with crisp iceberg lettuce and mayo in a freshly steamed bun.

3. Veggie Bun ベジバン £4

Deep-fried vegetable croquette made of potato, carrot and onion, iceberg lettuce and mayo in a freshly steamed bun.



1. Yaki Gyoza 焼き餃子

..... £7 (6pcs)

Pan-fried chicken and vegetable dumplings served with a soy and vinegar dipping sauce.

2. Crispy Gyoza 揚げ餃子

Deep-fred, crunchy dumplings served with sweet chilli mayo dip.

CHICKEN & VEGGIE MIX £7 (6pcs)

VEGETARIAN £7 (5pcs)

3. Boiled Gyoza ボイル餃子

..... £7 (5pcs)

Boiled chicken and vegetable dumplings topped with coriander and Japanese leek, drizzled in a miso-based sauce.

Additional piece at £1 each

FRESH SALADS

1. IPPUDO Crunchy Salad.....Regular £8.5

一風堂 クランシーサラダ Small £5

Crunchy fried noodles topped with seasonal vegetables, our signature pork belly chashu, half of a boiled egg, served with goma dressing. Mix everything together and enjoy the surprising combination of textures!

2. Wafu Green Salad Regular £8

和風グリーンサラダ Small £4.5

Vegetarian salad with seasonal vegetables served with gluten-free onion garlic dressing.



A discretionary 12.5% service charge will be added to your bill.

Please advise our friendly staff of any food allergies or dietary requirements.

APPETIZERS

1



Agedashi Tofu 🌱

揚げ出し豆腐

£4

Piping hot deep-fried tofu served with sweet mitarashi sauce.

2



Spicy Agedashi Tofu 🌶️ 🌱

スパイシー揚げ出し豆腐

£5

Spicy variation of the Agedashi Tofu, topped with spicy 'Karaka' miso paste, chopped tomatoes, coriander, spring onions, all drizzled in chili oil.

3



Edamame Pepperoncino-Style 🌱

ペペロンチーノ枝豆 GLUTEN FREE

£4.5

Sautéed IPPUDO pepperoncino edamame with gluten-free soy sauce and garlic.

4



Goma Q 🌱

ゴマきゅうり GLUTEN FREE

£5

Crunchy Japanese cucumber drizzled with home-made sesame dressing.

5



Coriander Menma 🌱

コリアンダーメンマ

£5

Marinated bamboo shoots served with fragrant coriander and a special chilli oil blend. An intense fusion of flavours and textures.

6



Chicken Wings

チキンウィングス

£6

Temptingly juicy deep-fried chicken wings seasoned with a combination of spices - an ultimate snack to go along with a pint of beer!

7



Kara-age

から揚げ

Small £5 / Regular £8

IPPUDO-style fried chicken with grated daikon radish and tart citrusy ponzu sauce.

8



Age-Tako Yaki

揚げたこ焼き

£7

Bite-size octopus pieces fried in a spiced flour-based batter, brushed with sweet takoyaki sauce and mayonnaise, sprinkled with green seaweed and bonito flakes.

Please advise our friendly staff of any food allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill.

DESSERT

1



1. Mochi Ice Cream 1pc:£1.5 / 3pcs:£4

もちアイスクリーム

Choice of — Vanilla, Green Tea, Toasted Sesame, Yuzu, Chocolate

2. Pudding Of The Day £5

ジャパニーズプリン

Simple milk-based pudding, served with a sauce of your choice: matcha, houjicha, coffee.



2



CANARY WHARF

Unit CR 28 Level Minus One
Crossrail Station and Retail Mall
1 Crossrail Place London E14 5AR
020 3326 9485



CENTRAL ST GILES

3 Central St Giles Piazza
St Giles High Street London WC2H 8AG
020 7240 4469



VILLIERS STREET

31a Villiers Street London WC2N 6ND
020 3667 1877

www.ippudo.co.uk



MENU
CANARY WHARF