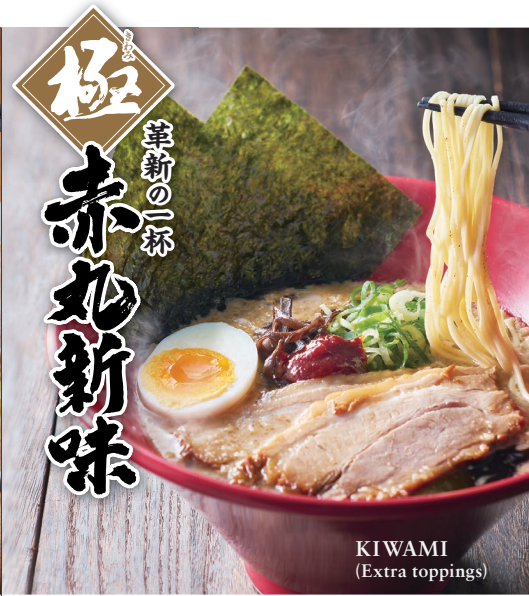


GRAND MENU



KIWAMI
(Extra toppings)



KIWAMI
(Extra toppings)



Standard **Extra**
What's your spice level?
KIWAMI
(Extra toppings)

SHIROMARU CLASSIC

白丸元味

極 KIWAMI
(Extra toppings) 1,290yen

IPPUDO original bowl.
Carrying the tradition all the way from the founding days, the original flavors are at the core of IPPUDO. Smooth and silky tonkotsu soup match perfectly with the ultra-thin noodles typical of Hakata ramen.

堪称一风堂拉面经典的一碗。香醇浓郁，一风堂的王道豚骨拉面。传承创业时的口味，体现了一风堂豚骨拉面的经典原味，代表了一风堂的原点。选用香醇浓郁的豚骨面汤和口感顺滑的博多特色细面，形成绝佳搭配。

- Tamago (Flavored Soft-boiled Egg) 990yen
- Chashu Shiro 1,250yen
- Bari-Mori **ALL THE TOPPINGS YOU COULD WANT IN A BOWL. 分量十足的配料** 1,490yen
- Original 850yen
- Simple 790yen



SHIROMARU
CLASSIC
Original

AKAMARU MODERN

赤丸新味

極 KIWAMI
(Extra toppings) 1,420yen

IPPUDO modernized, deeper flavors of tonkotsu. Depth and flavors of the soup until the last drop, with rich soy sauce, garlic flavored oil and special spicy miso. Soft pork belly chashu melts in the mouth to your complete satisfaction.

革新的一碗，为豚骨拉面赋予了浓郁韵味。选用口感醇和的酱油，配加洋溢着蒜头风味的香油、特制辣酱制成面汤。您可尽情品味面汤的独特口感与浓郁韵味，直至最后一滴。搭配肉汁四溢的厚切叉烧，分量十足，我们绝对有信心让您满意。

- Tamago (Flavored Soft-boiled Egg) 1,120yen
- Chashu Aka 1,380yen
- Bari-Mori **ALL THE TOPPINGS YOU COULD WANT IN A BOWL. 分量十足的配料** 1,620yen
- Original 980yen
- Simple 890yen



AKAMARU
MODERN
Original

KARAKA

辣肉味噌面

極 KIWAMI
(Extra toppings) 1,490yen

A bowl of stimulation, full of spiciness. When slurping the noodles, a combination of umami of tonkotsu soup and spiciness explode in your mouth. Also enjoy the toppings of mizuna leaves, niku (meat) miso and white onions.

麻辣香辛，刺激的一碗。选用香醇浓郁的豚骨面汤，配加特制香辛料，体现了香辣气息和浓郁韵味。另外，搭配特制肉酱、日本水菜、洋葱，带来别具一格的享受。麻辣十足的辣肉味噌面，令人大汗淋漓、堪称绝妙刺激的感官盛宴

- Tamago (Flavored Soft-boiled Egg) 1,190yen
- Chashu Karaka 1,450yen
- Bari-Mori **ALL THE TOPPINGS YOU COULD WANT IN A BOWL. 分量十足的配料** 1,690yen
- Original 1,050yen



KARAKA
Original

Karaka and Tamago Karaka do not come with chashu.
辣肉味噌面、鸡蛋辣肉味噌面等产品中均不含叉烧。

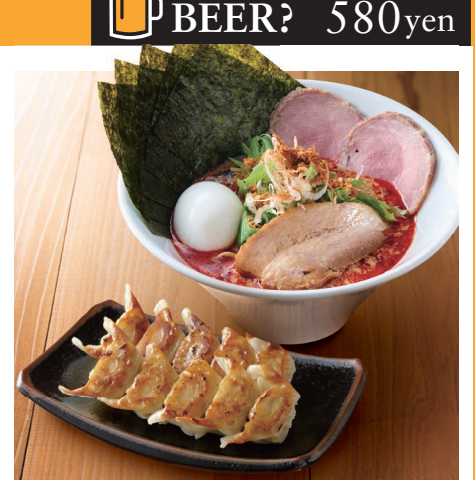
Recommended Bari-Mori Set



SHIROMARU Bari-Mori SET
Bari-Mori SHIROMARU CLASSIC & HAKATA Bite-sized Gyoza
1,960 yen



AKAMARU Bari-Mori SET
Bari-Mori AKAMARU MODERN & HAKATA Bite-sized Gyoza
2,090yen



KARAKA Bari-Mori SET
Bari-Mori KARAKA & HAKATA Bite-sized Gyoza
2,160yen

with **BEER?** Plus 580yen

KAEDAMA 加面

〈Normal〉 150yen
〈Small〉 100yen



Please select hardness of your noodles.

Yawa (soft) Futsuu (normal) Kata (firm) Barikata (very firm)

What's KAEDAMA? Kaedama is a system that offers you an extra serving of noodles.



Toppings 配料

- Spring Onions
- Kikurage Mushrooms
- Roasted Seaweed

140yen each



Soft-boiled Egg

140yen



Flavored Soft-boiled Egg

140yen



Mentaiko (Flavored cod roe)

250yen



Slow-cooked pork loin chashu

〈2pieces〉 200yen



Thick-cut pork belly chashu

200yen

Rice Dishes



Mentaiko Rice
明太鱼子饭
430yen



Chashu Rice
叉烧肉饭
430yen



Rice with Soft-boiled Egg
温泉鸡蛋饭
280yen

Steamed White Rice 160yen
白饭

Side Dishes



HAKATA Bite-Sized Gyoza

博多一口小煎饺
〈10pieces〉 470yen
〈5pieces〉 250yen

Drinks

- Draft Beer 580yen
- Bottled Beer 580yen
- Cola 240yen
- Orange juice 220yen