ABOUT

IPPUDO MAiSEN

Experience a one-of-a-kind combined concept outlet where IPPUDO and MAiSEN come together to deliver an extraordinary Japanese dining experience.

This unique collaboration unites the best of Japan — IPPUDO's authentic tonkotsu ramen, renowned for its rich, carefully crafted broth, alongside MAiSEN's signature tender tonkatsu, expertly prepared with precision and care. Together, they offer a harmonious balance of flavour, craftsmanship, and tradition under one roof.

Step into a refined yet welcoming space where two iconic Japanese brands converge, creating a destination for both ramen and tonkatsu lovers to enjoy the finest of Japanese cuisine.

河原成美

SHIGEMI KAWAHARA
Founder of IPPUDO

FOUNDER'S PROFILE

IPPUDO started in 1985 in Fukuoka. Today, there are over 200 IPPUDO outlets all around the world.

Our founder, Shigemi Kawahara, sees the restaurant as a stage where each employee plays a role like an actor. From cooking to serving, every move is perfectly choreographed.

Kawahara holds a place in the Ramen Hall of Fame after winning TV Champion Ramen Chef 3 times consecutively and also won at the TBS Ramen King competition.

Ramen is "COSMOS SERVED IN A BOWL."
The delicate balance of ingredients, broth and finely made noodles is an art form in itself.

TO SPREAD "SMILE" AND "ARIGATOU" THROUGH BOWLS OF RAMEN

1985	1995	2005	2008	2010
Our Beginning	**Our Recognition**	**Our Achievement**	**Our Adventure**	**Our Success**

SOUP

Following IPPUDO's secret recipe that was refined over the years, only rigorously selected ingredients go through the innovative processes of creating the Tonkotsu broth. It takes more than 15 hours to extract the essence and to achieve perfect emulsion.

NOODLE

IPPUDO noodles are the "work of a craftsman," offering a springy texture with deep flavours. These noodles are quintessential IPPUDO, boiled to al-dente, exuding the vibrant natural aroma and taste of wheat with each bite.

CHASHU

By gently, gradually, and slowly simmering the chashu, the soy sauce based braising liquid is absorbed to the very centre of the chashu. This is the "repeated simmering process" uniquely created by IPPUDO. It has a pleasant, chewy texture that melts in your mouth.

“All for smiles of customers”

Over 60 years MAiSEN is well known for its tender meat Tonkatsu in Japan, which is recognised as **“Tonkatsu, so tender it can be cut with chopsticks”**.

MAiSEN first opened in 1965 in the basement of Mitsui Building in Yurakucho, Tokyo City. Back then, the floor area was 10 tsubo (approximately 33 square meters) with only counter seating. Chiyoko Koide, an entrepreneurial housewife, was the founder.

As of 2026, MAiSEN operates 13 restaurants and 69 take-away stores domestically, along with 16 stores outside Japan in countries such as Thailand, Philippines, and Indonesia.

Pork
豚肉

Each slice of pork used is meticulously chosen from the top 10% of the pig, then carefully cut and pounded to loosen the tendons, ensuring a tender and juicy cut of premium quality meat.

Breadcrumbs
ころも

Our pork is expertly cut, coated in unique breadcrumbs from our original recipe, and fried to perfection. Our breadcrumbs achieve "kendachi," reminiscent of blossomed flowers.

Imported from Japan

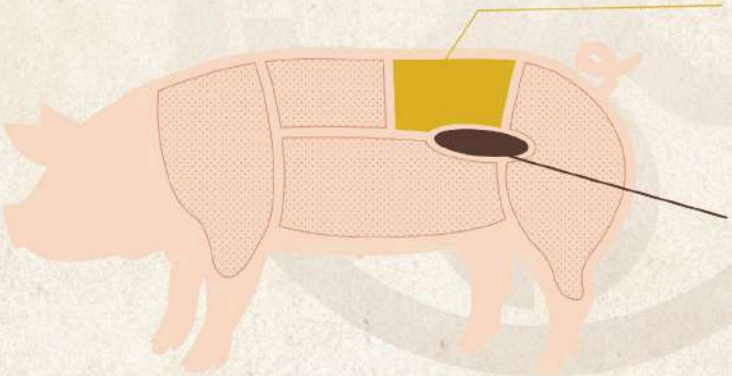
Sauce
ソース

At the heart of MAiSEN's flavours are our sauces. We have three varieties: Amakuchi (sweet and tangy), Karakuchi (bold and savoury), and Sando Sauce (savoury and tangy), which are crafted with dedication and refined over time.

Imported from Japan

MAiSEN’ s Commitment to Pork

Our premium cuts are sourced from only the top 10% of the pig.



Loin

Our premium pork loin features fine marbling that delivers exceptional tenderness and flavour, making it ideal for dishes like deep-fried pork cutlets.

Tenderloin 1%

Exceptionally juicy and tender, the tenderloin offers a lighter, non-greasy bite. Sourced from the rare loin section, it represents the pinnacle of pork quality for a refined dining experience.

黒豚

KUROBUTA SERIES

主題

Premium Black Pig

Kurobuta pork comes from a premium black pig breed traditionally raised in natural, pastoral environments. Known for its fine marbling and rich flavour, the meat develops exceptional tenderness and natural sweetness. Highly regarded for its quality, kurobuta pork is widely used in premium culinary dishes.

黒豚ラーメン

KUROBUTA RAMEN

Ramen topped with artfully layered Kurobuta pork slices, served in enriched tonkotsu broth infused with delicate chicken flavours, and crowned with a shoyu-zuke pasteurized raw egg for a luxurious finish.

RM49

黒豚ヒレかつセット

KUROBUTA TENDERLOIN KATSU SET

This exceptional combination features succulent Kurobuta pork known for its unparalleled tenderness, marbling and depth of flavour. Fried to golden perfection, it is served with rice and an assortment of delectable side dishes.

RM59

黒豚ソース

Kurobuta Sauce

黒豚专用酱汁

It is made with our very own Karakuchi Sauce, delicately combining rich japanese spices with fresh apples for a sweeter finish.

Images are for illustration purposes only. All prices shown are subject to prevailing taxes.

黒豚トントロ

JOWL KUROBUTA

Rich, tender Kurobuta pork jowl with a buttery melt in your mouth texture.

RM42

黒豚肩ロース

NECK COLLAR KUROBUTA

Juicy, well-marbled Kurobuta pork neck collar with a deep umami flavour.

RM42

黒豚ソーセージ

KUROBUTA SAUSAGES

Juicy, flavourful Kurobuta pork sausages, served with crisp salad, potato wedges and a side sauce.

RM19

串焼き

黒豚バラ

KUROBUTA PORK BELLY

Juicy, Kurobuta pork belly skewered and grilled to perfection.

RM10

黒豚ゲタカルビ

KUROBUTA RIBS FINGER

Tender Kurobuta pork rib fingers, expertly grilled to perfection.

RM15

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KUSHIYAKI
串焼き

ぎんなん
GINNAN — **RM3.50**
Ginkgo Nuts

ニンニク串
NINNIKU — **RM3.50**
Garlic

オクラ串
OKRA — **RM3.50**
Ladies Fingers

エリンギ
ERYNGII — **RM4**
King Oyster Mushrooms

ねぎま
NEGIMA — **RM4.50**
Chicken Thigh with Japanese Leeks

アボカドベーコン
AVOCADO BACON — **RM6**
Avocado wrapped with Bacon slices

エノキ巻き
ENOKI-MAKI — **RM5**
Enoki and Spring Onion wrapped with Pork Belly slices

豚バラ
BUTA BARA — **RM5**
Pork Belly

手羽先
TEBASAKI — **RM5**
Chicken Wings

白とうもろこし
WHITE CORN — **RM5**
Corn

塩玉子ベーコン
SHIO TAMAGO BACON — **RM7**
Flavoured eggs with Bacon slices

砂糖がけポークベーコン
PORK BACON WITH CASTER SUGAR — **RM7**
Crispy pork bacon lightly coated with caster sugar

ぎゅうにく
GYU — **RM10**
Beef

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KUSHIKATSU
串揚げ

出汁巻き串揚げ

DASHIMAKI KUSHIKATSU

Deep-fried homemade Japanese rolled omelette.

RM5

海老となす串揚げ

EBI NASU KUSHIKATSU

Deep-fried prawn and eggplant.

RM9

ヒレ串揚げ

TENDERLOIN KUSHIKATSU **RM6**

Deep-fried pork tenderloin.

豚バラ串揚げ

PORK BELLY KUSHIKATSU **RM6**

Deep-fried pork belly.

ヒレ肉ときのこ串揚げ

TENDERLOIN MUSHROOM KUSHIKATSU **RM6**

Deep-fried pork tenderloin and mushroom.

鶏串揚げ

CHICKEN KUSHIKATSU **RM5**

Deep-fried chicken.

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STARTERS
前菜

ゴマQ
GOMA Q
Fresh japanese cucumber with a homemade sesame dressing.

CHOICE OF Original Spicy

RM12

枝豆
EDAMAME
Boiled edamame with salt.

RM13

揚げ出し豆腐
AGEDASHI TOFU
Silken tofu in dashi, topped with assorted vegetables and garnishes.

RM13

キャベツコールスロー
CABBAGE COLESLAW
Fresh shredded cabbage tossed in a light, creamy dressing.

RM10

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SALAD
サラダ

クリスピーベーコンサラダ

CRISPY POTATO SALAD **RM22**

Fresh romaine lettuce with crispy bacon, topped with potato chips, parmesan cheese, half boiled eggs, tomatoes and caesar dressing.

カニカマときゅうりのサラダ

KANIKAMA CUCUMBER SALAD (MINI PORTION)

Refreshing salad made with chilled kanikama and crisp cucumber slices, tossed in a light Japanese dressing for a clean, delicate taste.

RM12

かつサラダ

PORK KATSU SALAD (MINI PORTION)

Crispy breaded pork cutlet sliced and served atop a bed of fresh greens, enhanced with a flavourful house-made dressing.

RM18

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SUSHI TACO
寿司ロール

カニマヨロール
KANI MAYO
Sweet crabstick salad with cucumber and tobiko.

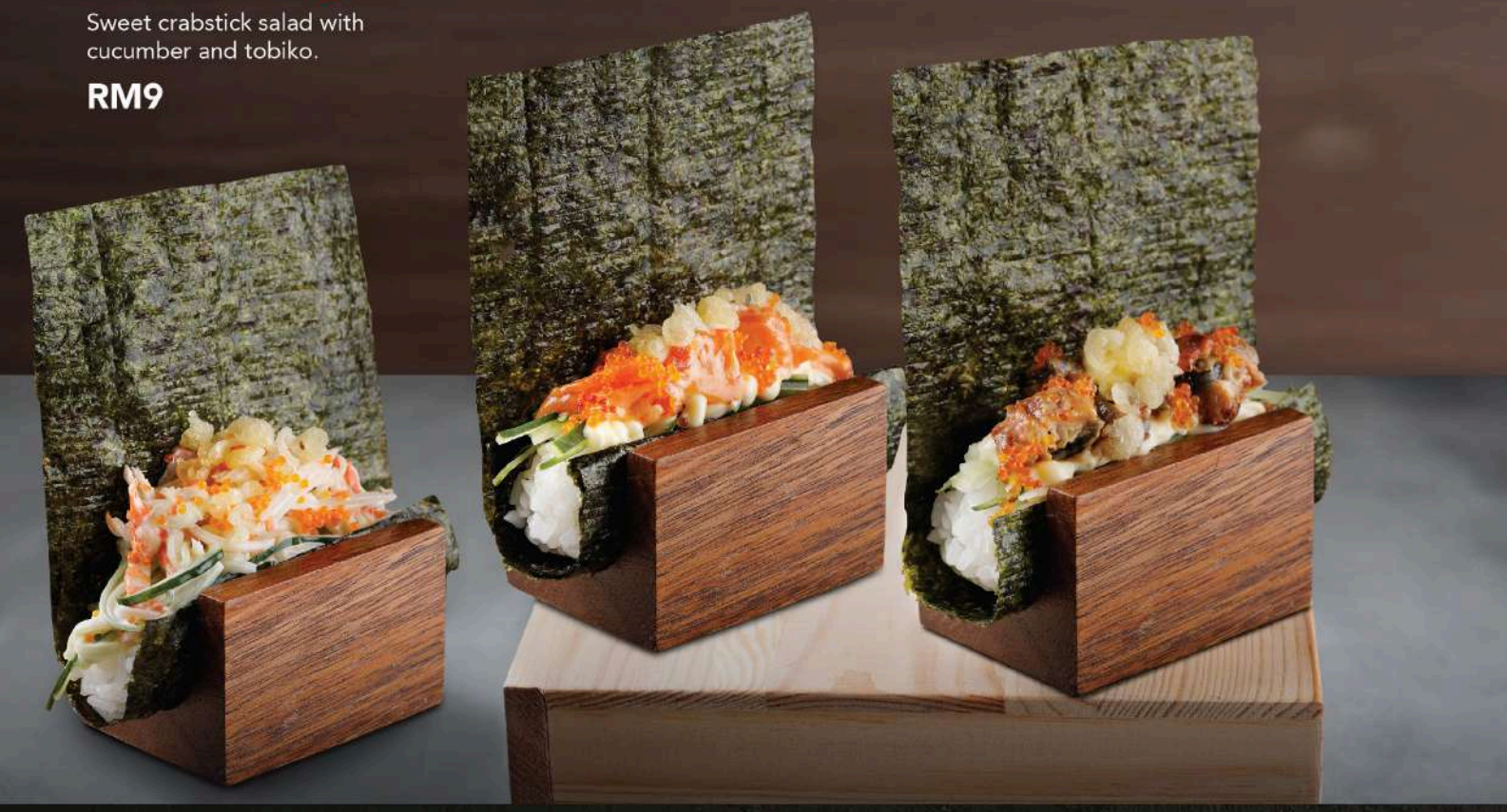
RM9

サーモンロール
SALMON
Fresh salmon with crisp vegetables and creamy mayo.

RM10

うなぎロール
UNAGI
Sweet grilled eel paired with crunchy vegetables and mayo.

RM10



照り焼きチキンロール
CHICKEN TERIYAKI
Juicy teriyaki chicken with fresh cucumber and mayo.

RM8

チャーシューロール
CHASHU
Tender pork chashu with crisp cucumber and mayo.

RM8

海老天ロール
EBI TEMPURA
Crispy ebi tempura with cucumber, mayo, and tobiko.

RM9

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SASHIMI
刺身

サーモン刺身
SALMON SASHIMI
Fresh raw salmon slices.

RM45 (5pcs)
RM82 (10pcs)

トロサーモン刺身
SALMON BELLY SASHIMI
Fresh raw salmon belly slices.

RM55

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BUN & SANDO
バンズとサンド

ヒレかつサンド
TENDERLOIN KATSU SANDO
Pork tenderloin in MAiSEN's signature sauce and breadcrumbs, nestled between soft, fluffy white bread.

RM15

だし巻き玉子かつサンド
DASHIMAKI KATSU SANDO
Japanese rolled omelet fried to golden perfection with MAiSEN's signature breadcrumbs, nestled between soft, fluffy white bread.

RM13

和牛バンズ
WAGYU BEEF BUN
Juicy Wagyu beef patty marinated in a special sauce and served with lettuce and cheese in a steamed bun.

RM25

一風堂ポークバンズ
IPPUDO PORK BUN
Juicy braised pork belly served with IPPUDO's special sauce. An all-time bestseller around the world!

RM10

スパイシーチキンパオ
SPICY CHICKEN KATSU BUN
Fluffy steamed bun paired with crunchy, spicy chicken and savoury-sweet sauce.

RM12

海老真薯かつパオ
EBI SHINJO KATSU BUN
Fluffy steamed bun paired with golden-fried shrimp and savoury-sweet sauce.

RM15

鰻かつパオ
UNAGI KATSU BUN
Fluffy steamed bun paired with deep-fried unagi, complemented with savoury-sweet sauce.

RM18

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TAMAGO
玉子

かつ巻き玉子
TAMAGO KATSU MAKI
Pork cutlet encased within a delicate, fluffy tamago roll, offering a delightful contrast of silkiness.

RM22

トリュフ茶碗蒸し
TRUFFLE CHAWANMUSHI
Steamed egg custard with crabmeat, prawns, ginkgo nut, shiitake mushrooms, baby corn and truffle oil topped with tobiko in a light and savoury sauce.

RM18

出汁巻玉子 黒トリュフソースがけ
DASHIMAKI TRUFFLE
Homemade Japanese omelette topped with truffle cream sauce.

RM28

チーズ入り出し巻き玉子
DASHIMAKI TAMAGO WITH CHEESE
Traditional Japanese rolled omelette with creamy melted cheese.

RM12

玉子かつカニカマ明太マヨ
TAMAGO KATSU WITH KANIKAMA MENTAIMAYO
Crispy egg fried to golden perfection, topped with crab stick mentaiko mayonnaise.

RM10

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GYOZA
餃子

一風堂博多一口餃子

IPPUDO HAKATA-STYLE GYOZA

IPPUDO's homemade classic original pan-fried bite-sized dumplings. Simply the best!

RM15 (5 PCS)
RM28 (10 PCS)

海老真薯餃子揚げ

EBI SHINJO GYOZA AGE

Prawn-filled dumplings golden-fried to perfection, paired with tartar sauce.

RM18

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APPETISER
アペタイザー

チーズスティックかつ
CHEESE STICK KATSU
Crispy roll stuffed with melted cheese, coated in signature breadcrumbs, and served with orange marmalade sauce.

RM17

コーン天婦羅
SWEET CORN TEMPURA
Lightly battered deep-fried corn topped with paprika seasoning.

RM15

コーンコロッケ
SWEET CORN CROQUETTE
A crispy golden croquette filled with creamy mashed potato blended with sweet corn, offering a warm and comforting bite.

RM9

トリュフ塩ポテト
TRUFFLE SALT FRIES **RM22**
Perfectly crisp fries tossed with truffle oil, truffle salt and fresh herbs.

ポテトコロッケ (豚肉)
PORK POTATO CROQUETTE
Crispy croquette filled with tender minced pork and mashed potatoes, coated in golden breadcrumbs and fried to perfection.

RM13

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APPETISER
アペタイザー

チキン南蛮
CHICKEN NANBAN
Deep-fried chicken cutlets coated with special nanban and tartar sauce.

RM22

からし風味クリスピーチキン
CRISPY MUSTARD CHICKEN
Oven-baked boneless chicken coated in a tangy mustard sauce.

RM20

鶏からあげ
CHICKEN KARAAGE
Tender and juicy bite-sized chicken, served with tartar sauce.

RM13

カリカリ手羽先から揚げ
CRISPY TEBASAKI
Deep-fried crispy chicken wings served with chilli powder.

RM28

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APPETISER
アペタイザー

ビーフソーセージ

BEEF SAUSAGES

Juicy, flavourful beef sausages, served with crisp salad, potato wedges and wasabi mayo sauce.

RM22

うなぎチーズ巻き

UNAGI CHEESE WRAP

Tender unagi wrapped in fresh oba leaf and crispy spring roll skin, paired with melted cheese and crispy fried egg bits.

RM22

桜えびお好み焼き

SAKURA EBI OKONOMIYAKI

Savoury Japanese pancake with sakura ebi, chives, and plum mayonnaise, topped with bonito flakes and paired with spicy chilli paste.

RM18

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APPETISER
アペタイザー

鯛かつコールスロー添え

SEA BREAM WITH COLESLAW

Deep-fried sea bream cutlet with a tender, flaky texture, paired with refreshing cabbage coleslaw for a light and balanced dish.

RM25

豚チーズロールかつ

BUTA CHEESE ROLL KATSU

Juicy pork rolled with creamy melted cheese, coated in breadcrumbs, and deep-fried to a crisp golden finish.

RM16

海老真薯かつ

EBI SHINJO KATSU

Golden-fried katsu with a juicy prawn filling.

RM19

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GRILLED DISH
焼き物

鰻のかば焼き
UNAGI KABAYAKI
Grilled eel with teriyaki sauce served with a side of pickled red radish in a beet root, yuzu and lemon marinade.

RM58 (Half)
RM98 (Whole)

イカの姿焼き
IKA SUGATAYAKI
Grilled whole squid served with mayonnaise and chilli powder.

RM32

豚バラ塩焼き
SALT-GRILLED BUTA BARA
Thick-cut pork belly seasoned simply with salt and grilled over high heat, served with crisp salad and grain mustard sauce.

RM28

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GRILLED DISH
焼き物

スズキソルティエッグソース
SEA BASS WITH SALTED EGG
Delicately deep-fried sea bass collar enhanced with a luscious salted egg sauce for a refined umami finish.

RM29

サーモンカマソルティエッグソース
SALMON COLLAR WITH SALTED EGG
Deep-fried salmon collar with naturally rich, fatty meat, topped with a creamy salted egg sauce for an indulgent finish.

RM29

塩サバ焼き
GRILLED SABA
Grilled mackerel.

CHOICE OF **Shioyaki** **Teriyaki**

RM29

鮭兜焼き
GRILLED SALMON HEAD
Salmon head grilled to perfection.

CHOICE OF **Shioyaki** **Teriyaki**

RM29

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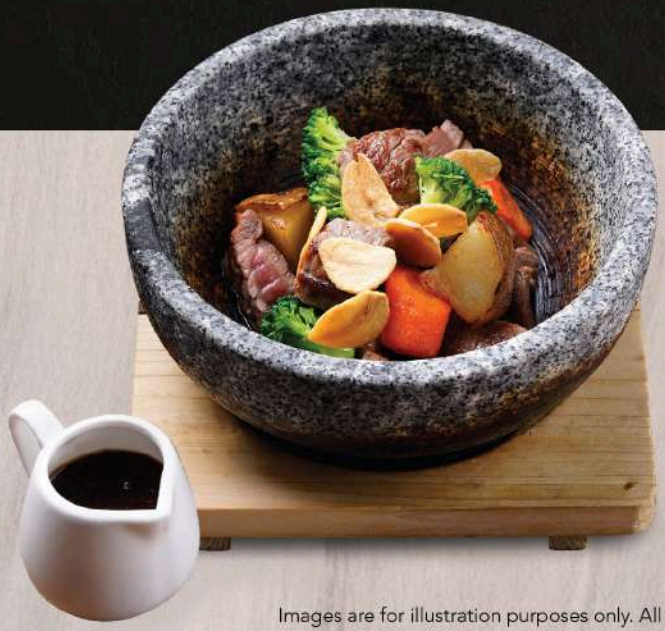
GRILLED DISH
焼き物

WAGYU TOBANYAKI 和牛陶板焼き

Wagyu tenderloin, shiitake and eryngii mushroom roasted on a ceramic plate serve with yuzu kosho and lemon, wagyu sauce and sea salt.

RM188 (100G)
RM358 (200G)
RM798 (500G)



アンガスサイコロステーキ

ANGUS SAIKORO STEAK

Tender Angus rib-eye steak cubes grilled to perfection and served on a hot plate with carrot, broccoli, and teppan sauce.

RM59

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SIGNATURE KATSU
名物かつ

ヒレかつ

TENDERLOIN KATSU

Deep-fried juicy pork tenderloin coated with signature breadcrumbs.

RM29

ロースかつ

LOIN KATSU

Golden-fried pork loin coated with signature breadcrumbs.

RM28

セットに追加購入

Make It A Meal!

套餐加购

Add on RM10 only for Rice, Miso Soup & Cabbage

*Refillable

Sharing refill items will result in the forfeiture of refill privilege.

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セットに追加購入
Make It A Meal!
套餐加购

Add on RM10 only for Rice, Miso Soup & Cabbage
**Refillable*

Sharing refill items will result in the forfeiture of refill privilege.

海老フライ
PRAWN KATSU
Juicy prawns, golden-fried to perfection.

RM48

鰻かつ
UNAGI KATSU
Premium deep-fried unagi, coated with signature breadcrumbs.

RM45

チキンかつ
CHICKEN KATSU
Golden-fried succulent chicken coated in crispy panko crust.

RM24

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CHEESE KATSU-NI
チーズかつ煮

チーズヒレかつ煮
TENDERLOIN CHEESE KATSU-NI
Deep-fried pork tenderloin topped with melted cheese.

RM35

チーズロースかつ煮
LOIN CHEESE KATSU-NI
Golden-fried pork loin layered with melted cheese.

RM34

チーズ海老フライかつ煮
PRAWN CHEESE KATSU-NI
Fried succulent prawns topped with melted cheese.

RM40

チーズチキンかつ煮
CHICKEN CHEESE KATSU-NI
Crispy deep-fried chicken layered with melted cheese.

RM30

セットに追加購入
Make It A Meal!
套餐加购

Add on RM10 only for Rice, Miso Soup & Cabbage
*Refillable

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SUKIYAKI
すき焼き

豚すき焼き

PORK SUKIYAKI

Thinly sliced pork belly simmered in a sweet-savoury sukiyaki broth with mushrooms, cabbage, tofu and spinach, served with a poached egg.

RM38

セットに追加購入

Make It A Meal!

套餐加购

Add on RM10 only for Rice, Miso Soup & Cabbage

**Refillable*

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KATSUMABUSHI
かつまぶし

ヒレかつまぶし

TENDERLOIN KATSUMABUSHI

Discover the exquisite combination of bite-sized terderloin katsu served over rice, accompanied by rich dashi broth, onsen tamago, and an assortment of delectable side condiments.

RM35

鰻かつまぶし

UNAGI KATSUMABUSHI

Tender eel, coated in golden, crunchy panko, served over rice, accompanied by yuzu-infused dashi broth, onsen tamago, and a variety of side condiments.

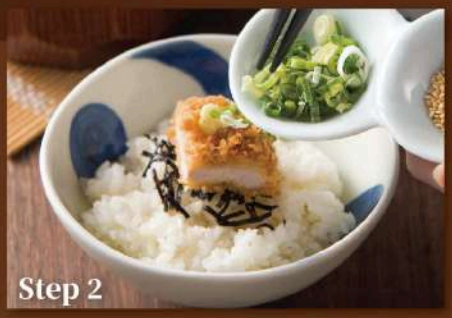
RM52

How To Enjoy Katsumabushi

Step 1

Scoop Tonkatsu and rice into a bowl for a simple, flavourful meal.

まずは、特製ソースがたっぷりかかったとんかつを茶碗に入れそのままでお召し上がりください。



Step 2

Enhance the dish with sesame seeds, wasabi, and green onion toppings.

次は、ごま・青ねぎのせ・薬味の香りと爽やかな風味をお楽しみいただけます。

Step 3

Pour savoury dashi broth on Tonkatsu and rice to complete the delightful experience.

さらに、わさびのせ旨味豊かな特製だし汁をかけ、風味ある出汁茶漬けとしてお楽しみください。

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KATSU CURRY RICE
かつカレー

Premium Curry
Homemade Recipe From Japan

Choose your flavour:
Original | Extra Spicy

ヒレかつカレー
TENDERLOIN KATSU CURRY
Crispy pork tenderloin served with our rich homemade Japanese curry and rice.

RM37

ロースかつカレー
LOIN KATSU CURRY
Golden-fried pork loin paired with our rich homemade Japanese curry and rice.

RM36

海老フライカレー
PRAWN KATSU CURRY
Juicy fried prawns complemented by our rich homemade Japanese curry and rice.

RM41

チキンかつカレー
CHICKEN KATSU CURRY
Succulent deep-fried chicken served alongside our rich Japanese curry and rice.

RM32

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DONBURI
丼ぶり

ヒレかつ丼
TENDERLOIN KATSU DON
Crispy pork tenderloin served over rice with egg and onion.

RM33

ロースかつ丼
LOIN KATSU DON
Juicy pork loin layered with rice, egg, and onion.

RM32

海老フライかつ丼
PRAWN KATSU DON
Golden-fried prawns served with rice, egg, and onion.

RM39

チキンかつ丼
CHICKEN KATSU DON
Crispy chicken served with rice, egg, and onion.

RM28

鰻かつ丼
UNAGI KATSU DON
A classic Japanese rice bowl with tender unagi and poached egg.

RM43

親子丼
OYAKO DON
A classic Japanese rice bowl with tender chicken and poached egg.

RM25

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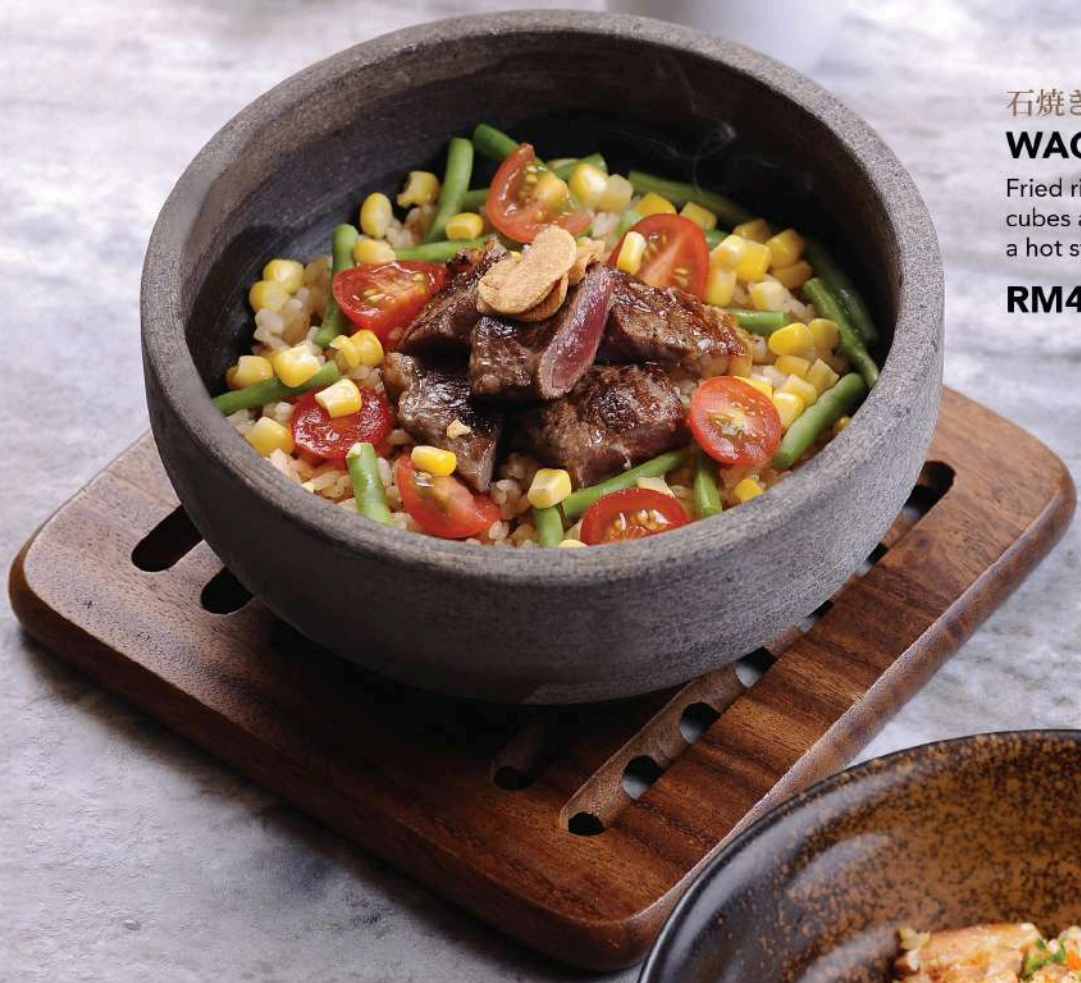
RICE
ご飯もの



石焼きご飯 (和牛)

WAGYU ISHIYAKI RICE

Fried rice mixed with wagyu beef cubes and assorted vegetables in a hot stone bowl.

RM48

一風堂チャーハン

IPPUDO FRIED RICE

IPPUDO classic fried rice with chashu and tobiko.

Original **RM21** | Spicy **RM22**

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UDON
うどん

かけうどんセット

KATSU KAKE UDON SET

Udon in a savoury broth, served with your choice of golden-fried pork tenderloin, pork loin, chicken, or prawns.

À La Carte Kake Udon **RM15**

Choice of katsu:

Tenderloin Katsu	**RM34**	Chicken Katsu	**RM31**
Loin Katsu	**RM33**	Prawn Katsu	**RM38**

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カレーうどんセット

KATSU CURRY UDON SET

Udon in rich curry broth, paired with your choice of golden-fried pork tenderloin, pork loin, chicken, or prawns.

À La Carte Curry Udon **RM18**

Choice of katsu:

Tenderloin Katsu	**RM35**
Chicken Katsu	**RM32**
Loin Katsu	**RM34**
Prawn Katsu	**RM39**

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特製白丸

IPPUDO'S SIGNATURE

Shiromaru Special

IPPUDO's original Tonkotsu broth served with ultra-thin noodles, salted soft-boiled eggs and pork belly, bean sprouts, kikurage, spring onions and seaweed.

Classic Hakata-style Ramen.

RM39

Tonkotsu broth
Ultra-thin noodle

白丸元味

Shiromaru Motoaji

Original Shiromaru Motoaji with pork belly, bean sprouts, kikurage and spring onions.

RM30

白丸角煮

Shiromaru Kakuni

Tender pork cubes simmered in IPPUDO special soy sauce.

RM37

Select noodle texture

SOFT	NORMAL	HARD	VERY HARD
やわ	ふつう	カタ	バリカタ

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IPPUDO'S SIGNATURE

特製赤丸

Akamaru Special

IPPUDO's original Tonkotsu broth enhanced with spicy blended miso paste and fragrant garlic oil. Served with ultra-thin noodles and pork belly, salted soft-boiled eggs, kikurage, seaweed, bean sprouts and spring onions.

A refined, modern Hakata-style Ramen.

RM41

- Tonkotsu broth
- IPPUDO special blended miso
- Ultra-thin noodle
- Garlic oil

赤丸新味

Akamaru Shinaji

Akamaru Shinaji with pork belly, bean sprouts, kikurage and spring onions.

RM32

赤丸角煮

Akamaru Kakuni

Tender pork cubes simmered in IPPUDO special soy sauce.

RM39

Select noodle texture

SOFT	NORMAL	HARD	VERY HARD
やわ	ふつう	カタ	バリカタ

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特製 からか

IPPUDO'S SIGNATURE

Karaka Special

IPPUDO's original silky pork broth blended with a myriad of spices and its signature sweet and spicy Sze Chuan pepper-infused minced pork miso paste. Served with ultra-thin noodles, pork belly, salted soft-boiled eggs, spring onions, and seaweed.

Spicy with an addictive kick!

RM44

- Tonkotsu broth
- Garlic oil & Sze Chuan pepper
- Ultra-thin noodle
- Cashew Nuts

からか麺

Karaka-Men

Sze Chuan pepper-infused minced pork miso paste.

RM34

からか角煮

Karaka Kakuni

Tender pork cubes simmered in IPPUDO special soy sauce.

RM42

Select noodle texture

SOFT	NORMAL	HARD	VERY HARD
やわ	ふつう	カタ	バリカタ

Choose your spice level

ORIGINAL	LEVEL 1	LEVEL 2	LEVEL 3

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IPPUDO'S SIGNATURE

特製一風堂黒

IPPUDO Kuro Special

Thick, chewy noodles served with salted soft-boiled eggs, BBQ pork belly, flavoured black fungus, spring onions, seaweed, bean sprouts, spicy blended miso paste and fragant garlic oil with black pepper.

Smoky and full of aroma.

RM44

- Tonkotsu broth
- IPPUDO special blended miso
- Thick noodle
- Enhanced level of Garlic oil + Black Pepper

一風堂黒

IPPUDO Kuro

Thick, chewy noodles served with BBQ pork belly, flavoured black fungus, spring onions, bean sprouts, spicy blended miso paste and fragrant garlic oil with black pepper.

RM34

一風堂黒角煮

IPPUDO Kuro Kakuni

Tender pork cubes simmered in IPPUDO special soy sauce.

RM42

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特製芳醇醬油
Hojun Shoyu Special

Featuring a special chicken broth in a rich shoyu stock, this dish is served with tender chicken chashu, savoury chicken tsukune, thin noodles, salted soft- boiled egg, bamboo shoots, spinach, leeks, narutomaki, and seaweed.

RM39

Hojun Shoyu Regular
RM30

- Chicken broth
- Shoyu Sauce
- Thin noodle

ADD-ON:

1. Chicken Chashu (3pcs) **RM6**

2. Chicken Tsukune (2pcs) **RM6**

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麻辣豚骨ラーメン
Mala Tonkotsu Ramen

Traditional tonkotsu infused with chicken broth meets the fiery allure of Sze Chuan peppercorns and chilli peppers. Garnished with succulent slices of simmered and aburi pork belly chashu, it's a culinary masterpiece that will spice up your ramen experience to the next level.

RM39

- Mixed broth
- Spices and spicy oil
- Thick noodle

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まぜそば
Mazesoba

15-20 Min

A comforting Japanese dry noodle dish showcasing thick, chewy wholegrain noodles tossed in a rich, umami-packed minced pork miso. It is crowned with tender chicken breast, crispy gyoza skin crackers, a luscious poached egg, red onion, and golden crunchy pork lard, with a sprinkle of cashew nuts for a delicious twist.

RM36

- Ultra-thick noodle (Chewvy wholegrain noodle)
- Tantan niku miso
- Crispy pork lard

HOW TO EAT MAZESOBA:

01 Squeeze the lime

02 Mix well

03 Pour the pork lard

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軟骨担々麺
Nankotsu Tantanmen

A renowned Hakata delicacy featuring tender pork soft bone in a rich tonkotsu broth infused with chicken and blended with minced pork miso. Savour springy noodles with hints of chilli flakes and fragrant chilli oil, topped with silky Hanjuku Tamago. A masterful blend of heat, texture, and umami.

RM43

- Mixed broth
- Infused sesame paste
- Thin noodle

ADD-ON:

1. Soki Meat
   RM10

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博多つけ麺
Hakata Tsukemen

15-20 Min

(Original / Spicy)

Perfectly cooked, chewy Hiyamori noodles served with a rich, spicy dipping broth that combines our signature tonkotsu and premium bonito. Topped with tender kakuni, salted soft-boiled egg, spring onions, bamboo shoots, and seaweed.

RM45

Mixed broth

Ultra-thick noodle
(Chewy wholegrain noodle)

TIPS TO ENJOY TSUKEMEN つけ麺の食べ方

(Please DO NOT pour the entire dipping soup into the noodle bowl.)

01 Pour the Tanuki into Tonkotsu Soup.

02 Dip some noodles into the soup and slurp.

After finish the noodle

Wari-soup: kombucha + hot water

03 To enjoy the soup after the noodles, request wari-soup and pour before sipping.

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ベジラーメン
Veggie Ramen

Meat-free ramen in rich mushroom broth, offered in a selection of flavours.

クラシックベジラーメン
CLASSIC VEGGIE RAMEN

Aromatic mushroom broth finished with truffle oil, topped with assorted vegetables, fried tofu and gobo, served with mini tomato rice.

RM32

モダンベジラーメン
MODERN VEGGIE RAMEN

A contemporary ramen with truffle infused mushroom-based broth and aka miso, served with assorted vegetables, fried tofu, gobo and mini tomato rice.

RM33

スパイシーベジラーメン
SPICY VEGGIE RAMEN

Fiery mushroom broth with karaka miso, truffle and a hint of sansho spice, served with fried tofu, crispy gobo, cashews and mini tomato rice.

RM35

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ADD-ON
追加

ねぎ
Spring Onions
RM3

のり
Seaweed (5pcs)
RM4

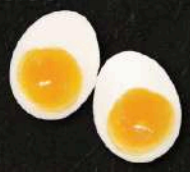
もやし
Bean Sprouts
RM3

パクチー
Coriander Leaves
RM3

揚げ豆腐
Fried Tofu
RM3

温泉卵
Poached Egg
RM3.50

半熟うまみ玉子
Salted Soft-Boiled Egg (1pc)
RM3.50



味きく (ホール)
Flavoured Black Fungus (Thick)
RM4

味きく (スライス)
Flavoured Black Fungus (Thin)
RM4

メンマ
Bamboo Shoots
RM5

とりつくね
Chicken Tsukune (2pcs)
RM6

鶏チャーシュー
Chicken Chashu (3pcs)
RM6

炙りチャーシュー
Aburi Pork Belly Chashu
RM9

豚バラチャーシュー
Simmered Pork Belly Chashu
RM9

角煮
Kakuni (2pcs)
RM9

ソーキ肉
Soki Meat
RM10

替玉
Kaedama **RM6**
An extra serving of noodles.

まい泉カレーソース
MAiSEN Japanese Curry Sauce **RM12**
Original | Extra Spicy

ごはん
Japanese White Rice **RM4**

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SUNTORY HIGHBALL

	1 GLASS	2 GLASSES	5 GLASSES
KAKUBIN NINJA *Kakubin Whisky / Soda / Ninja Ice Cube*	RM29	RM55	RM115
HIBIKI JAPANESE HARMONY *Hibiki Whisky / Soda / Ninja Ice Cube*	RM49	RM95	RM215
HAKUSHU DISTILLER'S RESERVE *Hakushu Whisky / Soda / Ninja Ice Cube*	RM49	RM95	RM215
YAMAZAKI DISTILLER'S RESERVE *Yamazaki Whisky / Soda / Ninja Ice Cube*	RM49	RM95	RM215
ROKU JAPANESE GIN *Roku Gin / Soda / Ninja Ice Cube*	RM32	RM58	RM128

*The ice disappears inside the highball. That's why it's called **Ninja Ice Cube**!*

ADD-ON RM3/piece

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SUNTORY WHISKIES

	SINGLE SHOT	DOUBLE SHOTS	1 BOTTLE
KAKUBIN 角瓶 *The Original Japanese whisky that is delicate and bright,with slightly fruity aroma, rich flavour and pleasantly dry finish.*	RM29	RM55	RM298
CHITA GRAIN WHISKY 知多 *Silky and mellow grain whisky with notes of blossoming rose, soft vanilla sweetness and light oak.*	-	-	RM498
HIBIKI JAPANESE HARMONY 響 *The paragon of Japanese Whisky, seductive and blossoming with harmonious flavour and elegant balance of fruit, honey and subtle oak.*	RM46	RM88	RM968
HAKUSHU DISTILLER'S RESERVE 白州 *A refreshing and citrusy Japanese whisky expression, from the mountains surrounding Hakushu.*	RM46	RM88	RM968
YAMAZAKI DISTILLER'S RESERVE 山崎 *Uniquely aged in wine casks, this Yamazaki expression is mild and delicately sweet with hints of fresh red fruits.*	RM48	RM92	RM1098
HAKUSHU 12 YEARS OLD 白州12年 *A lightly peated single malt exhibiting the verdant greens, fresh fruits and gentle smoke of its mountain distillery.*	-	-	RM1938
YAMAZAKI 12 YEARS OLD 山崎12年 *Japan's No. 1 single malt whisky known for its subtle, refined yet complex taste, featuring notes of dried fruit, gentle spice and Japanese Mizunara oak*	-	-	RM1988

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JAPANESE COCKTAILS

YUZU CARAMEL KICK

RM35

A refreshing whisky highball with a bold mix of yuzu, sea-salt caramel, and creamy popcorn notes.

HANA-IRO FIZZ

RM35

A light, botanical gin fizz with yuzu brightness, elderflower sweetness, and butterfly-pea elegance.

PLUM BLOSSOM GREY

RM25

A floral, citrus-bright umeshu cocktail layered with earl grey aromatics and soft rose sweetness.

MOONFLOWER MELODY

RM25

A soft, fragrant soda with yuzu liqueur, melon, and floral elderflower, accented with delicate edible flowers.

YUZU ZEN GARDEN

RM25

A bright rum refresher with tangy yuzu lemon, citrus liqueur, mint, and lemongrass for a crisp, garden-fresh finish.

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BEER

SUNTORY PREMIUM MALT'S
(GOLD / KURO / HALF HALF)

1 GLASS	RM33
5 GLASSES	RM108
24 GLASSES	RM480

KIRIN BEER

1 BOTTLE	RM30
5 BOTTLES	RM98
24 BOTTLES	RM450

TIGER BEER

1 BOTTLE	RM26
5 BOTTLES	RM79
24 BOTTLES	RM360

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SUNTORY ROKU GIN

An earthy, vegetal gin with an underlying whisper of fruity sweetness and peppery notes on the finish.

1 GLASS	RM32
3 GLASSES	RM84
1 BOTTLE	RM398

SUNTORY UMESHU TARUSHIAGE

A rich palate with fruity sweetness of almonds, plums, apricots, and dried fruits blending with hints of Yamazaki malt.

1 GLASS	RM28
3 GLASSES	RM78
1 BOTTLE	RM338

樽仕上げ 梅酒

ISEMAN HALF MOON YUZU

A bright, zesty yuzu liqueur with lively citrus notes and a refreshing sweet-tart balance, perfect for cocktails or sipping.

1 GLASS	RM25
3 GLASSES	RM68
1 BOTTLE	RM168

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PURE RICE STYLE
Rice, Water, Yeast, Koji

Classification of rice polishing

JUNMAI DAIGINJO

Polishing Ratio 50%

久保田 萬壽 純米大吟醸
KUBOTA MANJU JUNMAI DAIGINJO

Profile : Light, Dry
Flavour : Pear, Flower
Alcohol : 15%
Rice Milling : 33%

720ML
RM568

明石鯛 純米大吟醸原酒
AKASHI-TAI JUNMAI DAIGINJO

Profile : Medium, Dry
Flavour : Melon, Lemon
Alcohol : 16%
Rice Milling : 38%

720ML
RM368

菊水 純米大吟醸
KIKUSUI JUNMAI DAIGINJO

Profile : Light, Dry
Flavour : Sweet Rice, Flower, Walnuts
Alcohol : 15%
Rice Milling : 40%

720ML
RM338

JUNMAI GINJO

Polishing Ratio 60%

伝心 純米吟醸
DENSHIN YUKI JUNMAI GINJO

Profile : Light, Clean
Flavour : Green apple, Pear
Alcohol : 16%
Rice Milling : 55%

720ML
RM208

菊水 純米吟醸
KIKUSUI JUNMAI GINJO

Profile : Light, Dry
Flavour : Orange, Presimmon
Alcohol : 15%
Rice Milling : 55%

720ML **RM198**
300ML **RM78**

JUNMAI

Polishing Ratio 70%

山田錦 特別純米酒
YAMADA-NISHIKI TOKUBETSU JUNMAI

Profile : Rich, Dry
Flavour : Pear, Earth
Alcohol : 14%
Rice Milling : 70%

720ML **RM188**
300ML **RM88**

梵 吟選 特別純米酒
BORN GINSEN TOKUBETSU JUNMAI

Profile : Rich, Clean
Flavour : Fragrant, Grapefruit
Alcohol : 15.5%
Rice Milling : 50%

720ML
RM268

花泡香
HOUSE SPARKLING SAKE
OZEKI HANA AWAKA 250ML

1 BOTTLE **RM68**
3 BOTTLES **RM148**

HOUSE POURING SAKE (150ML)
CHOICE OF HOT COLD

1 CARAFE **RM30**
3 CARAFES **RM78**
1 BOTTLE **RM198**

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ALCOHOL-ADDED STYLE

Rice, Water, Yeast, Koji + Distilled Alcohol

Highly milled sake is the pinnacle of a brewer's craft. It has lighter, more refined and fruitier flavours, which best suit being chilled.

DAIGINJO

Polishing Ratio 50%

大坂屋 長兵衛 大吟醸

OZEKI CHOBEI DAIGINJO

Profile : Light, Dry
Flavour : Lychee, Melon
Alcohol : 15%
Rice Milling : 50%

720ML **RM218**
300ML **RM98**

超特選 翔雲 純米大吟醸

HAKATSURU SHO-UNE DAIGINJO

Profile : Light, Dry
Flavour : Sweet Rice, Peach
Alcohol : 15.5%
Rice Milling : 50%

720ML **RM218**
300ML **RM98**

GINJO

Polishing Ratio 60%

久保田千壽

KUBOTA SENJU GINJO

Profile : Light, Dry
Flavour : Melon, Lemon
Alcohol : 15%
Rice Milling : 50%

720ML **RM208**

HONJOZO

Polishing Ratio 70%

辛丹波 本醸造

OZEKI KARATAMBA HONJOZO

Profile : Light, Dry
Flavour : Stone, Sage
Alcohol : 15%
Rice Milling : 70%

720ML **RM188**
300ML **RM88**

菊水の辛口

KIKUSUI NO KARAKUCHI

Profile : Light, Dry
Flavour : Walnuts
Alcohol : 15%
Rice Milling : 70%

720ML **RM162**
300ML **RM70**

FUTSU-SHU

Polishing Ratio 0%

長龍 吉野杉の樽酒

CHORYO YOSHINOSUGI NO TARU SAKE

Profile : Medium
Flavour : Woody, Vanilla
Alcohol : 15%
Rice Milling : 60%

720ML **RM158**

盛田尾張男山清酒

MORITA OWARI OTOYOKAMA

Profile : Medium
Flavour : Rice Umami, Mellow Fruit
Alcohol : 15%
Rice Milling : 60%

1.8L **RM198**

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MOCKTAILS

APPLE CINNAMON TEA COOLER

A cool, aromatic mix of apple and cinnamon with cold-brew Earl Grey and ginger ale for a spiced, fruity lift.

RM18

PASSION TANGERINE POP

Bright and tropical, combining passion fruit and mandarin tangerine with a crisp, bubbly finish, accented with aromatic lemongrass and lime slices.

RM18

SPARKLING LEMON MINT

Light and zesty lemon with fresh mint, paired with sparkling soda for a crisp, cooling sip. Served with a fragrant lemongrass garnish.

RM18

THE TOKYO ROSE FIZZ

A refreshing blend of pink grapefruit and lychee with a hint of rose, lifted by mint and sparkling soda.

RM18

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TEA SERIES

	HOT	COLD
JAPANESE GREEN TEA (SENCHA)	RM5.50	RM5.50
PASSION FRUIT (SACHET)	RM8	-
EARL GREY (SACHET)	RM8	-
CHAMOMILE (SACHET)	RM8	-
JASMINE (SACHET)	RM8	-

COFFEE SERIES illy

	HOT	COLD
ESPRESSO	RM8	-
DOUBLE ESPRESSO	RM13	-
BLACK COFFEE	RM10	RM12
CAPPUCCINO	RM12	RM15
LATTE	RM12	RM15

MATCHA SERIES

	HOT	COLD
MATCHA COFFEE LATTE	-	RM19

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SMOOTHIES

CHOCO HAZELNUT CRUNCH **RM20**

A rich blend of hazelnut and chocolate, sweetened with Okinawa black sugar for a deep, dessert-like taste.

PANDAN PARADISE **RM20**

A tropical, fragrant mix of pandan, coconut, and Okinawa black sugar, blended into a smooth, creamy frappe.

ICHIGO BLISS **RM22**

A rich, creamy strawberry blend made with premium puree for a sweet, velvety finish.

SOFT DRINKS

COCA-COLA RASA ASLI	RM9
COCA-COLA ZERO SUGAR	RM9
GINGER ALE	RM9
TONIC	RM9
SPRITE	RM9
IPPUDO MINERAL WATER	RM3
DRINKING WATER (REFILLABLE)	RM2

FRESH JUICES

ORANGE	RM19
APPLE	RM19
WATERMELON	RM19
APPLE + ORANGE	RM19
ORANGE + WATERMELON	RM19

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DESSERTS

YUZU PANNA COTTA

Creamy yuzu-flavoured panna cotta with a bright citrus finish.

RM13

ITACHOCO MONAKA

Crunchy chocolate sandwiched between soft vanilla ice cream and wafer.

RM18

MATCHA MONAKA

Authentic Japanese green tea ice cream wrapped around soft wafer.

RM16

MATCHA ICE CREAM

Japanese green tea ice-cream.

RM10

YUZU ICE CREAM

Japanese yuzu ice-cream.

RM10

GOMA ICE CREAM

Japanese black sesame ice-cream.

RM10

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PRIVATE EVENTS

We do our best to cater to your every need.
Customers may book out the entire venue or
specific dining area with 1 month of advance notice.

Other services we provide are:

- Child Kitchen Workshop
- Japanese Drinks Fests
- Butler-Style Service
- Buffets

Share your visions with us and we will put in
our best efforts to make them come true.
Please allow us to host an unforgettable birthday,
graduation, or any other themed party for you!

For more information,
please contact us at **marketing@ippudo.com.my** or
marketing@maisen.com.my

IPPUDO

NON-HALAL

BEER *For* FREE

生ビール無料

Any one choice of Special Ramen Combo Set

FREE

FROM RM 52

OKRA
Ladies Finger

NEGIMA
Chicken Thighs with Japanese Leeks

ENOKI-MAKI
Enoki and Spring Onion wrapped with Pork Belly slices

All images shown are for illustration purpose only. All prices shown are subject to prevailing taxes.

IPPUDO

NON-HALAL

MIX & MATCH

ENJOY **12** PREMIUM JAPANESE ALCOHOLIC DRINKS OF YOUR CHOICE

+ **FREE** KUSHIYAKI PLATTER

ONLY **RM188++**

FREE

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IPPUDO MAiSEN

KID'S MENU

Available For Children Age 12 And Below

Shiromaru Motoaji (Half Portion)

RM 22++

Original Shiromaru Motoaji with pork belly, bean sprouts, kikurage and spring onions.

Tenderloin Katsu Sandwich With Mini Katsu

RM 27++

Only **1 ADD-ON** per order allowed

ADD-ONS: RM7.90++ EACH

Pan Fried Gyoza (3 Pcs) With Orange Juice

French Fries With Orange Juice

Goma or Matcha Ice Cream With Orange Juice

GET 1 FREE TOY WITH EVERY KIDS' MENU ITEM ORDERED!

(N.P. RM4.90 nett each)

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