



CHASHU MENCHI-KATSU

チャーシューメンチカツ

A delectable blend of deep-fried ground pork & beef, breaded and deep-fried in a crisp, golden-brown coat and served on spicy-sour sauce.

\$8



KAKIAGE BEETS

ビーツのかき揚げ

Deep-fried beetroot and onion shreds served with a mayo-shoyu dip.

\$8



KASHIWA TEMPURA

かしわ天

Lightly-battered deep-fried chicken thigh and lady's finger, with a special blend of sansho-salt on the side.

\$9



TEPPAN TSUKIMI TSUKUNE

鉄板月見つくね

Minced chicken patty on a sizzling hotplate, topped with an egg yolk – break it and mix them well for optimal taste pleasure!

\$10



MIYAZAKI-STYLE CHICKEN NANBAN

チキン南蛮

Crisp chicken thigh topped with housemade Japanese-style tartar sauce, served with crunchy bell pepper slices. A popular local dish in Miyazaki!

\$14



WAGYU TATAKI

Well-marbled prime beef slices, pan-seared to perfection.

和牛たたき

\$12



IPPUDO

DINNER SPECIALS

METICULOUSLY CRAFTED BY OUR CHEFS

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

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The
PREMIUM
- QUALITY -



EBI AVOCADO DELIGHT

海老とアボカドのワサビマヨソース

Fresh shrimp, avocado cubes and bell pepper coated in wasabi mayo and topped with indulgent caviar, served with crisp crackers on the side.

\$12



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和牛ステーキ

WAGYU STEAK

(Please choose medium rare / medium / well-done)

Prime beef steak pan-fried to a tender-pink doneness and sprinkled with sea salt, served with skinny fries and greens.

\$23

ラムチョップグリル

LAMB CHOP

Tender-pink lamb chop duo, marinated in shiokoji.

\$18



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LEMON GARLIC SHRIMP

レモンガーリックシュリンプ

Succulent sautéed shrimps in fragrant garlic and pepper, served with a wedge of fresh lemon for a zesty sweet-sour treat!

\$12



SALMON GRILL

サーモングリル

Oven-grilled tender pink salmon fillet, accompanied with French beans, housemade tartar and flying fish roe.

\$15



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