

AUTHENTIC RAMEN ICHIKOKUDO

100% Chicken Soup,
Simply Delicious!

At ICHIKOKUDO, we're dedicated to bringing you the authentic flavours and cultural essence of Japan. With 59 affiliated locations across Japan and 8 in Singapore*, our ramen delights customers globally. Our unique approach at ICHIKOKUDO involves using only chicken in our soups, creating a pork-free ramen experience. Chicken is not only a lean and low-calorie choice but also packed with protein, offering a wholesome and nutritious meal.

Through trial and error, our skilled Japanese chefs have crafted the signature ICHIKOKUDO soup with care and creativity, combining select chicken, fresh vegetables, premium Hokkaido kelp, and a fusion of mackerel and bonito for an unparalleled taste. This results in a soup that's rich, full-bodied, and satisfying. Every dish we serve is a point of pride, carefully prepared from scratch upon each order.

(*Store count as of December 2023)



SHOYU RAMEN

Our ICHIKOKUDO signature soup, simmered with an abundant blend of chicken bones, is a testament to our commitment to flavour. To this, we add two carefully selected varieties of premium soy sauce, including our original blend, crafted in our own soy sauce brewery with a 120-year history. This special recipe enriches the soup with an unmatched depth of flavour. The soup is then enhanced with a blend of bonito, mackerel, and shiitake mushroom stock, elevating its aroma and taste. The umami of 100% Hokkaido-sourced kelp subtly enhances every flavour, bringing a delightful finishing touch to our ramen.



SHIO RAMEN

We select Japanese salt that pairs well with our special chicken paitan broth. This specially selected salt enhances the natural flavours of the ingredients, resulting in a refreshing and light taste. Our unique salt ramen at ICHIKOKUDO is a favourite among our customers.

ICHIKOKUDO'S PROMISE OF QUALITY

SIGNATURE HOUSE-MADE SOUP



Our broth is meticulously crafted, simmering chicken bones for hours and enriching its umami with bonito, mackerel, vegetables, and Hokkaido kelp. This careful preparation results in a rich, full-bodied broth,

full of flavour. Prepared fresh daily in our stores, to ensure exceptional taste and freshness in every bowl.

HOMEMADE CHICKEN CHASHU



We use carefully selected spices and seasonings, simmered slowly to perfection, to create a rich, well-balanced flavour that perfectly complements our ramen. Our chashu is prepared with tamari soy sauce and cooked slowly at a low temperature to

achieve a tender and moist texture.

QUALITY JAPANESE INGREDIENTS



In our commitment to delivering authentic flavours, we meticulously select Japanese ingredients. Our noodles are made with Japanese wheat, our kelp is sourced from Hokkaido, Japan, and our rice bowl dishes feature Japanese Koshihikari rice. We make

extensive use of Japanese ingredients, allowing our customers to experience the essence of Japan in every dish.

ORIGINAL NOODLES



Our original noodles, a unique blend including Japanese wheat flour, are the result of extensive experimentation to ensure they pair perfectly with our soup. They are crafted to have a firm, al-dente texture,

embodying the ideal balance of tenderness and firmness.

For allergen & nutrition information, please scan:



BEER

630 Asahi Draft (5.0%)

pint **6.90** 1/2pint **4.50**

Refreshing, crisp, 'Super Dry' taste, with a clean finish.

632 MEANTIME PRIME PALE
(4.3%)..... 330ml **6.30**

633 MEANTIME GREENWICH
LAGER (4.5%)..... 330ml **6.30**

631 PERONI (5.0%).....330ml **6.30**

SAKE

Artisanal Sake
from Our Own Brewery

Junmai Seiun 純米 晴雲

640 Chilled..... 100ml **7.50**

639 Hot Sake..... 160ml **9.90**

This sake features a refreshing fragrance and the deep, savoury essence of rice, presenting a subtly dry yet delightfully rich taste experience.



晴雲



Established in 1902, Seiun Shuzo is a renowned sake brewery in Saitama Prefecture, with a heritage stretching over a century. Situated in an area blessed with Japan's natural beauty, our sake is meticulously crafted using crystal-clear underground water and select local Japanese rice, cherished for its quality and flavour.

642

Dassai 45 獺祭 100ml **10.90**

"There is no reason for us to craft sake unless it's super delicious.", this is the Dassai way. Using Yamada-Nishiki rice polished down to 45%, we deliver fruit aromatics and delicate sweetness.



641

Kinshozan(Chilled) 本造 讓 金勝山 100ml **7.50**

This dry sake delights with its vibrant and aromatic bouquet.



643

Hana Awaka 花泡香 Sparkling 250ml **10.90**

A sparkling sake with low alcohol. Easy drinking. The kanji of Hana Awaka: 花泡香 - Hana "花" means flower, Awa"泡" means bubble, and Ka "香" means aroma.



JAPANESE SHOCHU

650 Kurokirishima (sweet potato)
(On the rocks / with water / with soda)
黒霧島 glass 6.90

The black koji creates a round sweetness, with a distinctly crisp aftertaste. Most refreshing served on the rocks, offering enjoyment of the delicate aroma.



651 Iichiko
(On the rocks / with water / with soda)
いいちこ glass 6.90

Lighter and eminently drinkable, Pairs well with a wide range of cuisines and is traditionally enjoyed.



JAPANESE WHISKY

626

Koshu Highball
Japanese ハイボール glass **7.90**

Japanese Whisky "Koshu" and soda.



625

Koshu Pure Malt
(On the rocks / with water)
Japanese ウイスキー glass **7.90**

Discover this authentic, aged malt whisky from Koshu, Japan. Boldly peated, exceptionally smooth, and richly flavourful.

SAKE COCTAIL



602
Momiji
紅葉 6.90

Aragoshi Umeshu, Hi no Akane Tea, Sparkling Water



603
Yukidoke
ゆきどけ 6.90

Aragoshi Umeshu, Ice. Please enjoy by sprinkling matcha on top for a finishing touch.



600
Samurai
サムライ 8.50

Japanese Sake, Fresh lime, Matcha, Sparkling Water



601
Summer
サマー 6.90

Japanese Sake, Yuzu juice, Blue Curacao, Sparkling Water

WINE

WHITE

620 La Di Motte - Pinot Grigio
.....175ml 7.50

Elegant bouquet with well defined varietal aromas. Soft on the palate with lingering sensations. -Italy

bottle 26.00

RED

621 Caleo - Montepulciano d'Abruzzo DOC.....175ml 7.50

Pleasant and fruity bouquet. Dry, and round on the palate. -Italy

bottle 26.00

PLUM WINE & SAKE LIQUEURS

610

Plum Wine

(On the rocks / with water / with soda)

梅酒



6.90

611

Yuzu Citrus Wine

(On the rocks / with water / with soda)

ゆず酒



6.90

SPARKLING JAPANESE TEA



512
Sparkling Matcha

スパークリング抹茶

Matcha, Elderflower Syrup, Fresh Lemon, Sparkling Water 3.80



513
Matcha Yuzu Mint Sparkling

抹茶ゆず ミントスパークリング

Matcha, Yuzu Peel, Yuzu Juice, Fresh Mint, Sparkling 3.80



510
Hi no Akane Sparkling

日の茜スパークリング

Hi no Akane Tea, Elderflower Syrup, Fresh Lemon, Sparkling Water 3.80



511
Hi no Akane Yuzu Sparkling

日の茜 ゆずスパークリング

Hi no Akane Tea, Yuzu Peel, Yuzu Juice, Sparkling Water 3.80

Matcha

ICHIKOKUDO is committed to using only the highest quality organic matcha, a product that is both rare and highly sought after in Japan due to its complex cultivation process. Despite the challenges, we ensure our matcha comes from top-tier Japanese producers who have even supplied their matcha for G7 Summits held in Japan. This commitment to excellence guarantees that we provide matcha of the highest quality.



Hi no Akane

Hi no Akane is the first red tea from Japan, crafted using Sun Rouge tea leaves from Kagoshima Prefecture. It adds a striking red hue when mixed into drinks.

SOFT DRINK

530 Ice Green Tea2.80
アイス緑茶

529 Hot Green Tea3.50
ホット緑茶

533 Mineral water3.00
水

534 Sparkling water3.00
炭酸水

535 Apple juice3.00
りんごジュース

531 Coca-Cola3.00
コカ・コーラ

532 Coca-Cola Zero Sugar3.00
コカ・コーラ ゼロシュガー

SIDE MENU



400

ICHIKOKUDO Grilled Gyoza

壱鶴堂の焼き餃子

5pcs 5.90 10pcs 11.80



401

Spicy Grilled Gyoza

スパイシー餃子

5pcs 6.90 10pcs 13.80



402

Meatless Grilled Gyoza (ve)

ベジ餃子

5pcs 6.90 10pcs 13.80

Classic Side Menu for Ramen



A match made in heaven for ramen, our gyoza is lightly steamed and then pan-seared to perfection. Each gyoza is filled with succulent minced chicken and cabbage, and is encased in a satisfying yet thin dumping wrapper.



411

Japanese Karaage

和風唐揚げ

6.90



412

Special Tartar Sauce Karaage

特製タルタル唐揚げ

7.90



410

Japanese Garlic Karaage

和風にんにく唐揚げ

7.90



440

Takoyaki

たこ焼き

3pcs 5.90 6pcs 8.90

What is TAKOYAKI



Takoyaki is a traditional Japanese dish, made by pouring a savoury batter of flour, dashi, and eggs into round moulds on a griddle. Diced octopus is added as the filling, and the batter is cooked into golden balls. Typically eaten with sauce and mayonnaise. It's considered the soul food of Osaka.

(ve) ...Vegan



405 Chicken Wings

手羽先

3pcs 3.90 6pcs 6.90



406

Chicken Wings (Japanese Seven-Spice Blend)

手羽先 (七味)

3pcs 3.90 6pcs 6.90

What is Tebasaki

Nagoya's famous chicken wings - sweet, savoury, and simply irresistible! Perfect with a pint and great for eating with your hands.



430 Chips

フライドポテト

3.90

431 Mega Chips

メガフライドポテト

7.80



423 Appetizer Chicken Chashu

おつまみチャーシュー

5.90



435 Chicken Katsu

チキンかつ

6.90



436 Chicken Katsu with Tartar Sauce

タルタルチキンかつ

7.90



424

Fried Ajitama Eggs (2pcs)

味玉フライ

5.90



422

Edamame (ve)

枝豆

3.90



420

Ebi Fry (3pcs)

海老フライ

6.90

*The Fried Ajitama Eggs will be served without cutting.

(ve) ...Vegan

SHOYU



100% Chicken Soup



SHOYU

Our soy sauce is crafted using a secret recipe from our own soy sauce brewery, which carries a history of over 120 years.



KOMBU

Experience the genuine taste of Hokkaido – our chicken soup is crafted using kelp sourced directly from Hokkaido.



WHEAT

ICHIKOKUDO's noodles are made using Japanese wheat.



100

ICHIKOKUDO Original Ramen

売鶴堂ラーメン《元祖》

12.90

Soy sauce marinated chicken chashu, marinated egg, wood ear mushrooms, seasoned bamboo shoots, chopped green onion.

Value Set



903 Grilled Gyoza Set
餃子セット 2.90



904 Karaage Set
唐揚げセット 2.90



905 Half Chips Set
フライドポテトセット 2.90

Softs

530	Ice Green tea	2.80
529	Hot Green tea	3.50
531	Coca-Cola	3.00
532	Coca-Cola Zero Sugar	3.00
533	Mineral water	3.00
534	Sparkling water	3.00
535	Apple Juice	3.00

A discretionary 10% service charge will be added to your bill.

2507_UKIK_G



黒
Black

101

ICHI-Black Garlic Ramen

🍜 ブラックガーリックラーメン

Soy Sauce Marinated Chashu, marinated egg, fried garlic, black garlic sauce, wood ear mushrooms, seasoned bamboo shoots, chopped green onion.

13.90

赤
Red



102

ICHI-Spicy Ramen 🌶️

🍜 スパシーラーメン

Soy Sauce Marinated Chashu, marinated egg, spicy sauce, chili furikake, wood ear mushrooms, seasoned bamboo shoots, chopped green onion, chili threads.

13.90

Toppings



910

Soy Sauce Marinated Chashu
醤油チャーシュー 2.80



912

Sukiyaki-style Beef
ビーフ 3.50



913

Marinated Egg
味玉 1.80



914

Onsen Egg
温泉卵 1.80

917

Add noodle

麺

2.50

915

Seasoned Bamboo Shoots

メンマ

1.80

916

Wood Ear Mushrooms

キクラゲ

1.50

Special



103

ICHI-Chashu Ramen

チャーシューラーメン

A generous portion of soy sauce marinated chicken chashu, marinated egg, wood ear mushrooms, seasoned bamboo shoots, chopped green onion.

15.70



Popular!



104

ICHI-Beef Ramen

牛肉ラーメン

Sukiyaki-style beef slices, marinated egg, wood ear mushrooms, seasoned bamboo shoots, chopped green onion.

15.90

Value Set



903 Grilled Gyoza Set
餃子セット 2.90



904 Karaage Set
唐揚げセット 2.90



905 Half Chips Set
フライドポテトセット 2.90

Softs

530	Ice Green tea	2.80
529	Hot Green tea	3.50
531	Coca-Cola	3.00
532	Coca-Cola Zero Sugar	3.00
533	Mineral water	3.00
534	Sparkling water	3.00
535	Apple Juice	3.00

A discretionary 10% service charge will be added to your bill.

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Veggie

107

Meatless Ramen (ve)

🍜 ミートレスラーメン

12.90

Plant-based mince, enoki mushrooms, wood ear mushrooms, shredded leek, purple cabbage, pea sprouts, and edamame.



108

Spicy Meatless Ramen (ve)

🍜 スパイシーミートレスラーメン 🌶️

13.90

Chilli oil, red pepper powder, plant-based mince, enoki mushrooms, wood ear mushrooms, shredded leek, purple cabbage, pea sprouts, edamame.



109

Very Veggie Ramen (ve)

🍜 ベジラーメン

13.90

Plant-based mince, signature veggie stir-fry, wood ear mushrooms, pea sprouts, purple cabbage, spring onions.



(ve) ..Vegan

Disclaimer: This product is 100% meat-free, but is cooked in the same equipment as other meat/seafood products.

Toppings



910

Soy Sauce Marinated Chashu
醤油チャーシュー **2.80**



912

Sukiyaki-style Beef
ビーフ **3.50**



913

Marinated Egg
味玉 **1.80**



914

Onsen Egg
温泉卵 **1.80**

917

Add noodle

麺 **2.50**

915

Seasoned Bamboo Shoots

メンマ **1.80**

916

Wood Ear Mushrooms

キクラゲ **1.50**

SHIO 旨塩



SALT

We carefully select salt crafted in Japan, chosen specifically to elevate the natural umami flavours of our ingredients.



WHEAT

ICHIKOKUDO's noodles are made using Japanese wheat.



100% Chicken Soup



200

SHIO Ramen

塩ラーメン

12.90

Soy sauce marinated chicken chashu, marinated egg, edamame, seasoned bamboo shoots, shredded leek, chili threads.

Value Set



903 Grilled Gyoza Set
餃子セット 2.90



904 Karaage Set
唐揚げセット 2.90



905 Half Chips Set
フライドポテトセット 2.90

Softs

530	Ice Green tea	2.80
529	Hot Green tea	3.50
531	Coca-Cola	3.00
532	Coca-Cola Zero Sugar	3.00
533	Mineral water	3.00
534	Sparkling water	3.00
535	Apple Juice	3.00

A discretionary 10% service charge will be added to your bill.

2507_UKIK_G

Special



203

SHIO Chashu Ramen

塩チャーシューラーメン

A generous portion of soy sauce marinated chicken chashu, marinated egg, edamame, seasoned bamboo shoots, shredded leek, chili threads.

15.70



204

SHIO Beef Ramen

塩牛肉ラーメン

Sukiyaki-style beef slices, marinated egg, bamboo shoots, edamame, chili threads, shredded leek.

15.90



202

SHIO Spicy Ramen

塩スパイシーラーメン

Soy sauce marinated chashu, marinated egg, spicy sauce, chili furikake, edamame, seasoned bamboo shoots, shredded leek, chili threads.

13.90

Toppings



910

Soy Sauce Marinated Chashu
醤油チャーシュー 2.80



912

Sukiyaki-style Beef
ビーフ 3.50



913

Marinated Egg
味玉 1.80



914

Onsen Egg
温泉卵 1.80

917

Add noodle

麺 2.50

915

Seasoned Bamboo Shoots
メンマ 1.80

916

Wood Ear Mushrooms
キクラゲ 1.50

Curry Rice

Discover ICHIKOKUDO's unique curry rice, a special menu item exclusive to the UK. Made with Japanese Koshihikari rice, it's definitely a must-try.



Japanese Koshihikari Rice

日本産こしひかり使用



300

**Chicken Katsu
Curry Rice**

チキンカツカレー

13.90

Chicken katsu curry rice with pickled red cabbage, onion, microgreens, and red cabbage salad.



301

**Pumpkin Croquette Veggie (ve)
Curry Rice**

カボチャコロッケベジカレー

Pumpkin croquette curry rice with pickled red cabbage, onion, microgreens, and red cabbage salad.

12.90



302

Original Curry Rice (ve)

カレー

Curry rice with pickled red cabbage, onion, microgreens, and red cabbage salad.

9.90

(ve) ...Vegan

Disclaimer: This product is 100% meat-free, but is cooked in the same equipment as other meat/seafood products.

Recommended Side



400 ICHIKOKUDO Grilled Gyoza

壱鶴堂の焼き餃子 **5pcs 5.90** **10pcs 11.80**



410 Japanese Garlic Karaage

和風にんにく唐揚げ **7.90**



422 Edamame (ve)

枝豆 **3.90**

A discretionary 10% service charge will be added to your bill.

2503_UKIK_G

Donburi



Japanese Koshihikari Rice

日本産こしひかり使用

Enjoy tender cooked meat with our signature sauce on a bed of fluffy rice. We use fresh ingredients daily to create our authentic ICHIKOKUDO-style rice bowls, each made with premium Japanese Koshihikari rice.

All Donburi served with miso soup and pickled vegetables.



Popular!

310

Beef yakiniku Don

和風牛焼肉丼

12.90

Japanese-style grilled beef slices, onion, onsen egg, tomato slices, lettuce, sesame, chopped green onion, miso soup, pickled vegetables.



Popular!

311

Garlic Chicken Karaage Don

和風にんにく唐揚げ丼

Chicken karaage with Japanese-style soy sauce glaze, garlic sesame mayonnaise, tomato slices, lettuce, chopped green onion, sesame seeds, miso soup, pickled vegetables.

12.90



312

**Special Tartar Sauce
Chicken Karaage Don**

タルタル唐揚げ丼

Chicken karaage, special nanban sauce, tartar sauce, tomato slices, lettuce, chopped green onion, miso soup, pickled vegetables.

12.90

Drink Menu

530 Ice Green Tea2.80
アイス緑茶

529 Hot Green Tea3.50
ホット緑茶

533 Mineral water3.00
水

534 Sparkling water3.00
炭酸水

535 Apple juice3.00
りんごジュース

531 Coca-Cola3.00
コカ・コーラ

532 Coca-Cola Zero Sugar3.00
コカ・コーラ ゼロシュガー

ありがとうございます

Arigatou Gozaimasu



Dear Customer,
Thank you for your order and for giving us the opportunity to share our passion for authentic Japanese ramen with you.

Each bowl is crafted with care, embodying our dedication and the joy we take in preparing it. We are honoured to bring this piece of our culture to you and appreciate your continued support.



ICHIKOKUDO
HOKKAIDO RAMEN • 北海道ラーメン