

Hakata Ippudo NY

65 4th Ave 10003-5220 · +12123880088 · Updated: Mar 21, 2026

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APPETIZERS 7

Edamame \$6.00

Steamed green soybeans with yuzu salt

Tako Wasabi \$5.00

Raw baby octopus in fresh chopped wasabi sauce

Shishito \$8.00

Flash-fried japanese peppers with yuzu salt

Hirata Chicken Wings \$7.00

Three fried chicken wings glazed with ippudo's special black-pepper sauce

Yamitsuki Goma Kyuri \$8.00

Japanese cucumber seasoned with ippudo's original sesame oil dressing

Ippudo Saku-Saku Salad AVAILABLE OPTIONS

Mixed greens served with sesame shoyu dressing. Topped with crispy fried yuba and shallots \$9.00

Add Tofu: \$2.00

Add Avocado: \$3.00

Hirata Buns AVAILABLE OPTIONS

Two steamed buns filled with your choice of either pork, chicken, or eggplant & eringi, served with ippudo's original spicy

buns sauce and mayo \$9.00

Vegetable: \$8.00

BEVERAGES 6

Soft Drink \$3.00

Coke, diet coke, sprite, ginger ale

Juice \$3.00

Orange juice, cranberry juice

Iced Green Tea, Oolong Tea \$3.00

Calpico Water, Calpico Soda \$3.00

Lychee Soda, Yuzu Soda \$4.00

Bottle Water \$4.00

Panna, san pellegrino

BEER 5

Kirin Ichiban	\$6.00
Sapporo	\$6.00
Brooklyn Kaedama Ale	\$9.00
Sapporo Light	\$6.00
Ginga Kogen	\$9.00

WINE 2

Malbec (R), Argentina	\$9.00
Sauvignon Blanc (W) Ca	\$11.00

IPPUDO COCKTAILS 3

Samurai	\$8.00
Sake, gin, apple juice	
Maiko	\$8.00
Sake, cassis, cranberry juice	
Hakata	\$8.00
Sake, gin, grapefruit juice	

SHOCHU HIGH 3

Grapefruit	\$8.00
Freshly squeezed	
Green Tea, Oolong	\$7.00
Calpico, Lychee, Yuzu	\$7.00

PLUM WINE & SAKE LIQUER 4

Sarari Umeshu	\$8.00
"Kokuto"	\$8.00
Brown sugar	
"Hannyato"	\$8.00
Sweet & spicy	
Yuzu Citrus Sake	\$11.00

SAKE - JUNMAI 8

Ippudo "Matsu No Hana, Shiga	\$11.00
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Miyasaka, Nagano	\$11.00
Fukuju, Hyogo	\$11.00
Shintaro, Kochi	\$11.00
Azumaichi, Saga	\$13.00
Kuroushi, Wakayama	\$13.00
Kan Nihonkai, Shimane	\$13.00
Oze No Yukidoke, Gunma	\$13.00

CUP SAKE 3

Kitaya, Junmai	\$12.00
Kikusui Ichiban Shibori, H Onjozu	\$13.00
Nikkohomare, Junmai Ginjo	\$14.00

SMALL BOTTLE SAKE 5

Mio Sparkling, Hyogo	\$19.00
Otoka Honnama, Honjozu, Okayama	\$21.00
Jun Tenzan, Tokubetsu Junmai, Saga	\$22.00
Kitaya, Junmai Ginjo, Fukuoka	\$25.00
Dassai, Junmai Dai-Ginjo, Yamaguchi	\$26.00

LUNCH SET 1

Lunch Set	\$3.00
Your choice of ramen, small salad & your choice of rice bowl: mentaiko (spicy cod roe*), chashu (roast pork*), spicy fried chicken*, grilled eel*	

RAMEN 8

Shiromaru Hakata Classic	\$14.00
The original silky "tonkotsu" (pork) soup noodles, topped with pork loin chashu, sesame kikurage mushrooms, menma, red pickeled ginger, & scallions. Topping suggestions: nitamago \$2, shigureni \$4	
Shiromaru Chashu	\$17.00
Shiromaru hakata classic with extra pork chashu. topping Suggestions: nitamago \$2, takana \$3	
Akamaru Modern	\$14.00
The original silky "tonkotsu" (pork) soup noodles topped with ippudo's secret "umami dama" miso paste, pork chashu, cabbage, sesame kikurage mushrooms, scallions, and fragrant garlic oil. Topping suggestions: nitamago \$2, takana \$3	

Akamaru Chashu	\$17.00
Akamaru modern with extra pork chashu. Topping suggestions: nitamago \$2, menma \$4	
Karaka Men	\$14.00
The original "tonkotsu" (pork) soup noodle with ippudo's special blend of hot spices, topped with pork chashu, sesame kikurage mushrooms, onion, minced pork, and scallions.topping Suggestions: poached egg \$2, menma \$4	
Torishio	\$15.00
Ippudo's clear "chintan" chicken and pork soup noodles topped with pork loin chashu, memma, minced shiso onion and arako chili flakes. Topping suggestions: poached egg \$2	
Wasabi Shoyu Ramen	\$14.00
Soy sauce and vegetable based noodle soup, topped with bean curd, wasabi, menma, tempura flakes, nori, scallions, and wasabi infused oil. Topping suggestions: nitamago \$2	
Kae-Dama	\$2.00
Kae dama is a system that offers you an extra serving of noodles. When you have almost finished your first serving of noodles, order by saying "Kae-dama, please." Your server will quickly bring you another 'ball of noodles' and put it in the soup. At that time, you must have enough soup in the bowl to accommodate the new noodles; that is, you shouldn't drink too much of the soup if you are going to order the Kae-dama	

TOPPINGS 7

Nitamago	\$2.00
Soft - boiled seasoned egg	
Poached Egg	\$2.00
Takana	\$3.00
Pickled mustard leaves	
Menma	\$4.00
Seasoned bamboo shoots	
Chashu Pork	\$3.00
Extra slices of pork meat	
Shigureni	\$4.00
Pulled pork chashu	
Bakudan	\$2.00
Ippudo original spicy paste	

SHOCHU 4

Yokaichi, Nagasaki, Barley	\$7.00
Kinmiya, Mie, Sugar Cane	\$8.00
Hakutake Gold, Kumamoto, Rice	\$9.00
Satoh, Kagoshima, Sweet Potato	\$11.00

PLUM WINE 3

Sarari Umeshu	\$8.00
"Kokuto" Brown Sugar	\$8.00
"Hannyato" Sweet Spicy	\$8.00

FLAVOR SAKE 1

Yuzu Citrus Sake	\$11.00
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JAPANESE WHISKEY 2

Yamazaki 12 Year	\$14.00
Hakushu 12 Year	\$14.00

NON ALCOHOLIC 13

Coke	\$3.00
Diet Coke	\$3.00
Sprite	\$3.00
Ginger Ale	\$3.00
Orange Juice	\$3.00
Cranberry Juice	\$3.00
Iced Green Tea	\$3.00
Oolong Tea	\$3.00
Calpico Soda	\$3.00
Lychee Soda	\$4.00
Yuzu Soda	\$4.00
Panna	\$4.00
San Pellegrino	\$4.00

SPECIALTY APPETIZERS 12

Tori Tatsuta-Age	\$9.00
Ippudo's classic marinated chicken, delicately fried, served with grated daikon ponzu sauce	
Bakuretsu Tofu	\$9.00
Stewed spicy tofu with minced pork, and crunchy noodles served in a sizzling stone pot	

Umami Mekyabetsu	\$9.00
Sauteed brussels sprouts and cashew nuts in a scallop umami sauce	
Tofu & Nasu Agedashi	\$10.00
Flash-fried tofu and simmered eggplant in dashi broth, topped with scallions and wasabi	
Tako Spicy Grill	\$10.00
Grilled spanish octopus and potatoes seasoned with ippudo chili and cilantro	
Yuzu Pepper Shrimp	\$13.00
Shrimp, bok choy, and eringi mushroom sauteed in a yuzu pepper sauce served over a bed of crunchy fried ramen noodles	
Samurai Rib	\$12.00
Braised and grilled pork spare ribs, seasoned with soy based 'tare' sauce served with seven-spice chili pepper	
Hakata Tonpu Yaki	\$10.00
A savory pancake with sliced pork belly and cabbage, topped with okonomiyaki sauce, japanese mayo, and hanakatsuo	
Hotate Yaki	\$15.00
Pan fried scallops, carrot-saikyo miso, balsamic reduction. Fried kale and black pepper	
Kamo Sukiyaki	\$15.00
Thin slices of duck breast simmered in a shallow clay pot with yaki tofu, shiitake & enoki mushrooms, tokyo leeks, a poached egg, and ramen noodles in traditional sukiyaki sauce	
Gindara Saikyo Yaki	\$16.00
Grilled black cod marinated with saikyo miso	
Ippudo Gyn Steak	\$20.00
Filet mignon steak grilled with asparagus, served with garlic butter and japanese onion sauce	

SAKE 8

Ipplido "Matsu No Hana", Shiga	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$47.00
Miyasaka, Nagaito	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00
Fukuju, Hyogo	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00
Shintaro, Kochi	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$47.00
Azunaiichi, Saga	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$54.00

Kuroushi, Wakayama	AVAILABLE OPTIONS	
	Glass: \$13.00	
	Bottle: \$54.00	

Kan Nihonkai, Shimane	AVAILABLE OPTIONS	
	Glass: \$13.00	
	Bottle: \$57.00	

Oze No Yukidoke, Gunma	AVAILABLE OPTIONS	
	Glass: \$13.00	
	Bottle: \$57.00	

GINJO 2

Mizubasho, Gunma	AVAILABLE OPTIONS	
	Glass: \$13.00	
	Bottle: \$54.00	

Miracle Sake, Okayama	AVAILABLE OPTIONS	
	Glass: \$15.00	
	Bottle: \$60.00	

DAI-GINJO 2

Shinpaku, Iwate	AVAILABLE OPTIONS	
	Glass: \$15.00	
	Bottle: \$60.00	

Kanzansui, Fukuoka	AVAILABLE OPTIONS	
	Glass: \$18.00	
	Bottle: \$77.00	

ATSU-KAN 1

Hot Sake	AVAILABLE OPTIONS	
	(S): \$8.00	
	(L): \$16.00	

NIGORI SAKE 2

Ippudo Nigori	AVAILABLE OPTIONS	
	(G): \$8.00	
	(C): \$19.00	

Kamoizumi, Hiroshima	AVAILABLE OPTIONS	
	(G): \$11.00	
	(B): \$47.00	

RAMEN TOPPINGS 7

Nitamago	\$2.00
Soft - boiled seasoned egg	
Poached Egg	\$2.00
Takana	\$3.00
Pickled mustard leaves	
Menma	\$4.00
Seasoned bamboo shoots	
Chashu Pork	\$3.00
Shigureni	\$4.00
Pulled pork chashu	
Bakudan	\$2.00
Ippudo original spicy paste	

DESSERTS 6

Lady M Mille Crepe	\$10.00
cream flavored crepe cake	
Mascarpone & Ice Cream	\$8.00
green tea Ice cream served with mascarpone cheese and caramelized pistachios	
Matcha Brulee	\$8.00
Green tea flavared creme brulee	
Annin Tofu	\$7.00
Sweet almond tofu custard topped with sorbet or ice cream	
Kokuto Vanilla	\$8.00
Vanilla ice cream with kokuto brown sugar plum wine	
Sorbet & Ice Cream	\$6.00
Blood Orange Sorbet, Lemon Sorbet, Green Tea Ice Cream, Vanilla Ice Cream	

DRINKS 5

Kokuto	\$7.00
Sarari	\$7.00
Hannya Bottle	\$22.00
Yuzu Sake	\$11.00
Yamazaki Whisky	\$10.00