



TAKEAWAY MENU



SHOYU RAMEN (THIN NOODLES)

Every day we spend hours slowly simmering chicken bones to create a rich and flavorful soup. The finishing touch is made with a blend of bonito and mackerel all brought together with subtle umami from 100% Hokkaido kelp. Topped with a generous helping of aosa seaweed to evoke the aroma of the Hokkaido sea.



101 ICHIKOKUDO Ramen «Original»

R \$11.40 L \$12.90 [1.5x more noodles than regular size]

ICHIKOKUDO's original authentic soy sauce ramen. Toppings: Chicken chashu, marinated egg, wood ear mushrooms, seasoned bamboo shoots, aosa seaweed, chopped green onion



121 ICHIKOKUDO Ramen «Clear»

R \$10.40 L \$11.90 [1.5x more noodles than regular size]

Signature flavor of ICHIKOKUDO with reduced oil and a clean yet layered taste. Toppings: Chicken chashu, marinated egg, seasoned bamboo shoots, aosa seaweed, shredded leek



122 ICHIKOKUDO Ramen «Extra Rich»

R \$14.40 L \$15.90 [1.5x more noodles than regular size]

Extra rich ICHIKOKUDO ramen with a deep, flavorful and concentrated broth. Toppings: Chicken chashu, marinated egg, wood ear mushrooms, seasoned bamboo shoots, aosa seaweed, chopped green onion



102 ICHI-Smoked Duck Ramen

R \$14.40 L \$15.90 [1.5x more noodles than regular size]

Smoked duck breast, marinated egg, wood ear mushrooms, seasoned bamboo shoots, aosa seaweed, shredded leek



103 ICHI-Beef Ramen

R \$14.40 L \$15.90 [1.5x more noodles than regular size]

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



105 ICHI-Garlic Ramen

R \$13.40 L \$14.90 [1.5x more noodles than regular size]

Chicken chashu, deep fried garlic, deep fried garlic chips, wood ear mushrooms, seasoned bamboo shoots, chopped green onion



HOKKAI RAMEN (THIN NOODLES)

Natural salts add a kick to the soup by bringing out the umami of seafood. Topped with garlic, the taste is simple yet refreshing. Reminiscent of the Northern Sea, its variety of fish and seafood and the unparalleled freshness.



125 HOKKAI Butter Ramen

R \$12.40 L \$13.90 [1.5x more noodles than regular size]

Chicken breast chashu, marinated egg, butter, corn, seasoned bamboo shoots, aosa seaweed, chopped green onion.



172 HOKKAI Beef Ramen

R \$15.40 L \$16.90 [1.5x more noodles than regular size]

Sukiyaki-style beef slices, butter, corn, seasoned bamboo shoots, marinated egg, shredded leek.



117 HOKKAI Clams Ramen

R \$15.40 L \$16.90 [1.5x more noodles than regular size]

Clams, butter, corn, aosa seaweed, shredded leek.



MISO RAMEN (THICK NOODLES)

A specialty of Sapporo. Red miso is mild and has rich umami. It is characterized by good compatibility with the broth. Rich, deep flavored and with a wonder fragrance, our directly-imported Hokkaido butter adds marvelous flavor.



145 Sapporo Miso Ramen

R \$12.40 L \$13.90 [1.5x more noodles than regular size]

Chicken chashu, butter, corn, stir-fried vegetables, seasoned bamboo shoots, dried seaweed, diced ginger & onion, chopped green onion.



142 Sapporo Garlic Miso Ramen

R \$14.40 L \$15.90 [1.5x more noodles than regular size]

Chicken chashu, deep fried garlic, deep fried garlic chips, butter, corn, seasoned bamboo shoots, dried seaweed, diced ginger & onion, chopped green onion.



141 Sapporo Beef Miso Ramen

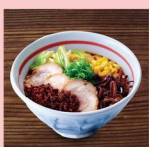
R \$15.40 L \$16.90 [1.5x more noodles than regular size]

Sukiyaki-style beef slices, butter, corn, stir-fried vegetables, seasoned bamboo shoots, dried seaweed, diced ginger & onion, chopped green onion.



HOKKAI-JIGOKU RAMEN (THICK NOODLES)

A rich, red soup reminiscent of magma. Full of spicy miso (spicy fermented bean paste) blended with our signature soup stock. Amplifying the spiciness of the soup with chilli furikake. Mix it gradually into the soup to enjoy the change in flavor.



113 HOKKAI JIGOKU Ramen

R \$14.40 L \$15.90 [1.5x more noodles than regular size]

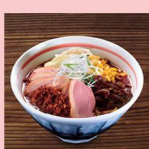
Chicken chashu, corn, wood ear mushrooms, stir-fried vegetables, chopped green onion, chilli furikake



183 HOKKAI JIGOKU Fiery Hot Ramen

R \$15.40 L \$16.90 [1.5x more noodles than regular size]

Diced chicken chashu, wood ear mushrooms, stir-fried vegetables, shredded leek, dry chilli.



115 HOKKAI JIGOKU Smoked Duck Ramen

R \$16.40 L \$17.90 [1.5x more noodles than regular size]

Smoked duck breast, corn, wood ear mushrooms, stir-fried vegetables, shredded leek, chilli furikake.



184 HOKKAI JIGOKU Beef Fiery Hot Ramen

R \$17.40 L \$18.90 [1.5x more noodles than regular size]

Sukiyaki-style beef slices, wood ear mushrooms, stir-fried vegetables, shredded leek, dry chilli.



506 Garlic Chicken Karaage Bento \$10.90

5pcs garlic chicken karaage, coleslaw, lettuce, tomato wedge, edamame, kimchi, rice with shredded nori



507 Japanese Beef Yakiniku Bento \$12.90

Beef yakiniku, onsen egg, coleslaw, lettuce, tomato wedge, edamame, kimchi, rice with shredded nori



508 Teriyaki Salmon Bento \$16.90

Teriyaki salmon, butter, corn, coleslaw, lettuce, tomato wedge, edamame, kimchi, rice with shredded nori.

RECOMMENDED SIDE DISHES

419 Miso Soup \$1.80



408 Butter Corn \$3.20



MEAT-FREE MENU

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



430 Plant Based Grilled Chicken Gyoza \$7.20



410 Edamame \$3.20



DONBURI (RICE BOWL)

Choose to have grilled meat and seafood complemented with a special blend of sweet sauce, or substantially thick cuts of meat topped with a sweet and savory dashi broth which is thickened with egg. Served with springy and slightly sweet Japanese short-grain rice. Dig into a ICHIKOKUDO-style rice bowl made with the freshest ingredients daily.



201 Japanese Garlic Chicken Karaage Don \$12.20

Chicken karaage with Japanese-style soy sauce glaze, garlic mayonnaise sauce, coleslaw, tomato slices, lettuce, chopped green onion, pickled vegetables



209 Japanese Beef Yakiniku Don \$14.20

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



210 Teriyaki Salmon Don \$16.20

Teriyaki salmon, butter, corn, coleslaw, tomato slices, lettuce, pickled vegetables.



211 Smoked Duck Don \$14.20

Smoked duck breast, onsen egg, shredded dried seaweed, shredded leek, coleslaw, tomato slices, lettuce, pickled vegetables.



212 Teriyaki Unagi Don \$17.20

Teriyaki unagi, shredded dried seaweed, shredded leek, pickled vegetables.



204 Chicken Cutlet Don \$13.20

Fried breaded chicken cutlet topped with dashi broth and thickened with egg, edamame, shredded dried seaweed, chopped green onion, pickled vegetables



206 Beef Sukiyaki Don \$14.20

Sukiyaki-style beef slices topped with dashi broth and thickened with egg, edamame, shredded dried seaweed, chopped green onion, pickled vegetables



207 Big Ebi Fry Don \$15.20

Fried breaded prawns topped with dashi broth and thickened with egg, edamame, shredded dried seaweed, chopped green onion, pickled vegetables

Note: Miso soup is not served for takeaway donburi.

SIDE DISHES & ADD ONS

402 Butter Clams \$7.20

403 Big Ebi Fry \$6.20

408 Butter Corn \$3.20

410 Edamame \$3.20

409 ICHIKOKUDO's Grilled Chicken Gyoza \$7.20

430 Plant Based Grilled Chicken Gyoza \$7.20

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

412 Korean Spicy Chicken Karaage \$7.20

413 Japanese Garlic Chicken Karaage \$7.20

414 Special Tartar Sauce Chicken Karaage \$7.20

416 Mini Ontama Chicken Chashu Don \$4.20

417 Mini Karanegi Chicken Chashu Don \$4.20

+ Rice \$2.20

+ Chicken Chashu \$3.00

+ Smoked Duck \$3.00

+ Beef \$3.00

+ Onsen Egg \$1.50

+ Marinated Egg \$1.50

+ Chilli Furikake \$1.00

419 Miso Soup \$1.80



- Walk in to place an order
- Scan QR code for Takeaway menu and order form

Note: Prices stated are for takeaway and subject to GST