

Nyūsuretā 炉端焼

PREFECTURE 48 — 四十八県

“Japanese grill house Ibushi isn't just another tick-a-box yakitori joint”

We're proud to be featured in the Good Food review — a reflection of our passion for robata grilling and commitment to fiery, thoughtful, flavour-driven dining.

私たちは『Good Food』のレビューに掲載されたことを誇りに思います。これは、炉端焼きに対する私たちの情熱を力強く、思慮深く、そして味わいに満ちた料理体験を追求する姿勢の表れです。



Meet Julio Figueroa

Senior Sous Chef

Originally from Chile, Julio brings nearly 20 years of experience to Ibushi. A former engineer turned chef, his cooking is grounded in precision, soul, and fire. He works closely with Head Chef Chris Kim—His go-to favourite dish: grilled octopus with housemade teriyaki and smoked mash.

チリ出身のフリオは、約20年の料理経験を持つ元エンジニア。情熱と精密さを火に込め、ヘッドシェフのクリス・キムと共に腕をふるいます。お気に入りの一皿は、自家製炭火焼きの照り焼きタコとスモークマッシュ。



What is Robata? 炉端とは？



Robata, or robata-yaki, is a traditional Japanese method of grilling over hot charcoal. Rooted in rustic, fireside cooking, it brings out deep, smoky flavours while keeping the focus on simplicity and seasonality. At Ibushi, it's the heart of our kitchen — where flame meets craftsmanship.

炉端焼きは、炭火で焼く日本の伝統的な調理法です。素朴な炉端料理にルーツを持つこの料理は、シンプルさと旬の風味を大切にしながら、深みのあるスモーキーな風味を引き出します。Ibushiでは、炉端焼きは厨房の核であり、炎と職人技が出会う場所です。

Winter Menu has arrived, featuring: NEW! Himokawa Udon

Made to warm the season from the inside out. Himokawa Udon — wide, ribbon-like noodles from Gunma's Kiryu region — are served in a rich mushroom broth, topped with tender spinach, an oozy duck egg, and a rotating selection of mushrooms from Misty Valley Gourmet. Expect a variety such as golden enoki, blue oyster, chestnut and more, all layered for extra texture and depth.

季節の心と体を温める一品。群馬県桐生地域の幅広い平打ち麺「ひもかわうどん」を、旨味たっぷりのきのこ出汁で仕上げました。やわらかいほうれん草、とろりとした鴨の卵、そしてMisty Valley Gourmetから届く季節のきのこを添えてご提供します。



WHAT'S ON Specials

Enjoy flavour-packed **lunch set specials** every Thursday and Friday from 12–2PM — perfect for team catch-ups or a solo recharge. Then slide into **Happy Hour**, Tuesday to Friday, 5–7 PM, with beers starting at \$9, wines at \$12, and warm bites fresh off the robata.

毎週木曜と金曜の12時～14時は、旨味たっぷりのランチセットをお楽しみください。チームでのランチにも、一人でのリフレッシュにもぴったりです。さらに、火曜～金曜の17時～19時はハッピーアワー。ビールは\$9～、ワインは\$12～、そして炉端焼きから出たての温かい一品料理をご用意しています。



ibushi

昼食
LUNCH MENU

Set Menu

From 2 people | 75pp

Tuna Tartare
Yuzu Kosho, Crispy Sushi Rice,
Avruga
Snapper
Shiso, Bergamot Oil, Pickled
Kohlrabi, Burnt Citrus Salt
Beef Tartare
Confit Yolk Emulsion, Mustard
Leaves, Lotus Crisps
Broccoli
Edamame, Miso Ranch
Dressing
Wagyu Chuck Tail
Seasonal Mushrooms, Kombu
Dashi
Crispy Potato
Shishito and Shallot Cream,
Tobiko, Wasabi Oil

**Portions scale based on
group size.*

Our menu is subject to seasonal availability

All prices inclusive of GST, a minimum credit card surcharge of 1.5% applies, a 15% surcharge applies to Sundays and public holidays

Robata

Oyster, Sushi Vinaigrette	7ea
Jumbo Grilled Oyster, Mentai, Guanciale	16ea
Tuna Tartare, Yuzu Kosho, Crispy Sushi Rice, Avruga	11ea
Prawn Tsukune, Taragon Mayonaise, Puffed Rice	12ea
Beef Tartare, Confit Yolk Emulsion, Mustard Leaves, Lotus Crisps	24
Snapper, Shiso, Bergamot Oil, Pickled Kohlrabi, Burnt Citrus Salt	26
WA Octopus, Smoked Pomme Puree, Teriyaki Sauce	32
Broccoli, Edamame, Miso Ranch Dressing	22
Market Fish, Sumiso, Baby Green Shallot	34
Marrunga Lamb, Smoked Eggplant, Green Kale, Tare Sauce	60
Wagyu Chuck Tail, Seasonal Mushrooms, Kombu Dashi	65
Garlic Shoots, Almond Cream, Karasumi	16
Lettuce, Grapes, Pink Pepper, Brown Rice Vinegar	13
Crispy Potato, Shishito and Shallot Cream, Tobiko, Wasabi Oil	16

Drinks

Beer on tap -Kirin Ichiban Lager	9
Hunter's Dream Estate - White / Rose / Red	11