Father's Day



Where there is smoke, there is fire.

Experience the vibrant energy of Tokyo streets and the rich tradition of robata grilling, with smoky, expertly grilled meats and seasonal produce in a lively, communal setting that blends tradition and innov ation.

東京の街の活気と、伝統の技が織りなす本場の炉端焼きをご体験いただけます。 炉端焼きの伝統と革新が融合し、熟練の技で焼く肉、そして、季節ごとに変わる旬の食材をお楽しみください。



炉の火があるところ、香ばしい焼きの匂い。

Set Menu

セットメニュー 99 pp



Tuna Tartare

Yuzu Kosho, Crispy Sushi Rice, Avruga

Prawn Tsukune

Taragon Mayonaise, Puffed Rice

Beef Tartare

Confit Yolk Emulsion, Mustard Leaves, Lotus Crisps

Grilled Octopus

Smoked Pomme Puree, Teriyaki Sauce

Broccoli

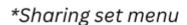
Edamame, Miso Ranch Dressing

Wagyu Chuck Tail

Seasonal Mushrooms, Kombu Dashi

Crispy Potato

Shishito and Shallot Cream, Tobiko, Wasabi Oil



Kids Menu

(under 12yo) キッズメニュー 30 pp

Wagyu Hambagu Burger

with Cheese Sauce & Patatas Fritas

Juice selection:

Apple or Orange

What is Robata? 炉端とは?



"fireside Robata, meaning cooking," Japanese is a charcoal grilling tradition. It's about all simplicity, seasonality, and smoky flavours, turning fresh produce into something extraordinary. Experience the ritual, warmth, and joy of robata at Ibushi.

炉端は「炉端で調理する」という 意味で、日本の炭火焼きの伝統で す。シンプルさ、季節感、スモー キーな風味が特徴で、新鮮な食材 を特別なものにしてくれます。 Ibushiで炉端の儀式、温かさ、楽 しさを体験してください。

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

