

Father's Day

PREFECTURE 48 — 四十八県

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 innovation.

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 Mayonnaise, 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？



Robata, meaning "fireside cooking," is a Japanese charcoal grilling tradition. It's all about 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

*Sharing set menu

