

Dinner Menu

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。

SET MENU 炎



Tuna Tartare

Yuzu Kosho, Crispy
Sushi Rice, Avruga

Prawn Tsukune

Taragon Mayonaise,
Puffed rice

Beef Tartare

Yolk Emulsion, Mustard
Leaves, Lotus Chips

Grilled Octopus

Smoked Pomme Puree,
Teriyaki Sauce

Broccoli

Edamame, Miso Ranch

Crispy Potato

Shishito Cream, Tobiko,
Wasabi oil

Wagyu Chuck Tail

Seasonal Mushrooms,
Kombu Dashi

99pp

SET MENU 煙

Fresh Oyster

Sushi Vinaigrette

Tuna Tartare

Yuzu Kosho, Crispy
Sushi Rice, Avruga

Prawn Tsukune

Taragon Mayonaise,
Puffed rice

Beef Tartare

Yolk Emulsion, Mustard
Leaves, Lotus Chips

Grilled Octopus

Smoked Pomme Puree,
Teriyaki Sauce

Broccoli

Edamame, Miso Ranch

Duck

Sansho Pepper, Beetroot,
Plum Soy Glaze, Radicchio

Wagyu Chuck Tail

Seasonal Mushrooms,
Kombu Dashi

Crispy Potato

Shishito Cream, Tobiko,
Wasabi oil

119pp

All Set Menus are for 2 people & above
(portions scale based on group size.)

Our menu is subject to seasonal availability





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Bread, Black Garlic Butter	7ea
Oyster, Sushi Vinaigrette	7ea
Jumbo Grilled Oyster, Mentai, Guanciale	16ea
Tuna Tartare, Yuzu Kosho, Crispy Sushi Rice, Avruga	12ea
Prawn Tsukune, Taragon Mayonaise, Puffed Rice	12ea
Beef Tartare, Confit Yolk Emulsion, Mustard Leaves, Lotus Crisps	24
Bonito Tataki, Kombu Ponzu, Burnt Cucumber, Crushed Daikon	28
WA Octopus, Smoked Pomme Puree, Teriyaki Sauce	32
Himokawa Udon, Mushroom Broth, Onsen Duck Egg	29
Broccoli, Edamame, Miso Ranch Dressing	22
Market Fish, Sumiso, Baby Green Shallot	39
Duck, Sansho Pepper, Rhubarb Soy Glaze, Radicchio, Beetroot	44
Pork Chop, Miso Pumpkin Puree, Chimichurri	55
Wagyu Chuck Tail, Seasonal Mushrooms, Kombu Dashi	65
Garlic Shoots, Almond Cream, Karasumi	16
Charred Iceberg Lettuce, Herb Emulsion, Pistachio	18
Crispy Potato, Shishito and Shallot Cream, Tobiko, Wasabi Oil	16

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All prices inclusive of GST

A minimum credit card surcharge of 1.5% applies

A 15% surcharge applies to Sundays and public holidays

A 10% gratuity applies on groups of 6 and more

