

Nyūsuretā 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。



WHAT'S ON Specials

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

毎週木曜と金曜の12時～14時は、チームでのランチにも、一人のリセットにもぴったりな味わい豊かなランチセットをご用意。

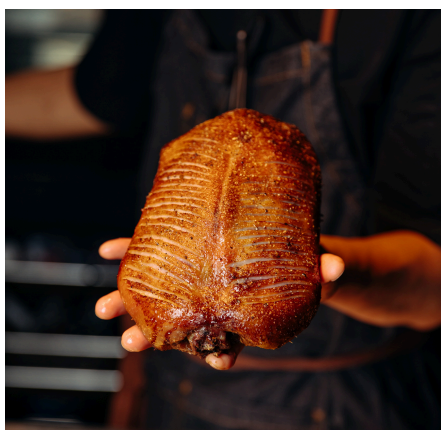
さらに火曜～金曜の17時～19時はハッピーアワー。炉端焼きの温かいおつまみとともに、\$9ドリンクで一日の締めくくりを。



HITOKUCHI

SNACKS

Bread, Black Garlic Butter	7ea
Oyster, Sushi Vinaigrette	7ea
Tuna Tartare, Yuzu Kosho, Crispy Sushi Rice, Avruga	12ea
Prawn Tsukune, Taragon Mayonaise, Puffed Rice	12ea
Scallop Tempura, Tobiko, Mojo Sauce	19ea



FUKUSAI

SIDES

Garlic Shoots, Almond Cream, Karasumi	16
Charred Cos Lettuce, Herb Emulsion, Pistachio	13
Crispy Potato, Shishito and Shallot Cream, Tobiko, Wasabi Oil	16
Onigiri, Comte Cheese, Soy Cured Yolk	14ea

IPPIN

HOUSE SPECIALTY

Beef Tartare, Confit Yolk Emulsion, Mustard Leaves, Lotus Crisps	24
Market Fish Tataki, Kombu Ponzu, Burnt Cucumber, Crushed Daikon	28
WA Octopus, Smoked Pomme Puree, Teriyaki Sauce	32
Broccoli, Edamame, Miso Ranch Dressing	22

SHUSAI

MAINS

Rainbow Trout, 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	68

Meet Jamie Ross

Bartender



Originally from England, Jamie discovered bartending by chance after a shift at the bar his brother Calum was managing — a moment that sparked his love for the craft. He went on to bartend internationally, become a restaurant and bar GM, and work events like the World Economic Forum and Cannes Lions. A natural people-person, Jamie brings warmth and connection to every service. His pick from the new list? Tokyo Agave — inspired by Ibushi's signature flame, smoke, spice, and theatre.

サービスのたびに温かさにつながりをもたらす、天性のコミュニケーターであるJamie。新カクテルリストからの彼のお気に入りTokyo Agave。Ibushiの象徴である炎、煙、スパイス、そしてシアター性から着想を得た一杯です。

About Prefecture 48

私たちのプレシントへようこそ

Prefecture 48 is a stunning heritage dining precinct ft. six unique venues. Inspired by the richness of Japanese culture, arts, and the innovation of its 47 prefectures.

日本文化の豊かさ、芸術性、そして47都道府県の多彩な革新性から着想を得た、美しいヘリテージ建築のダイニングプレシント。個性あふれる6つの店舗が揃う空間です。



Please note, a 10% gratuity applies to all groups of six guests or more. All prices inclusive of GST, a minimum credit card surcharge of 1.5% applies, a 15% surcharge applies to Sundays and public holidays

