

# Lunch 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

From 2 people | 75pp

#### Tuna Tartare

Yuzu Kosho, Crispy Sushi Rice, Avruga

#### Tataki

Kombu Ponzu, Burnt Cucumber, Crushed Daikon

#### Beef Tartare

Confit Yolk Emulsion, Mustard Leaves, Lotus Crisps

#### Heirloom Tomato

Stracciatella Cheese, Pickled Ginger Dressing

#### Koji Spatchcock

Capsicum Sauce, Shishito Peppers - (Substitute to Wagyu Chuck Tail 10pp)

#### Crispy Potato

Shishito and Shallot Cream, Tobiko, Wasabi Oil



Pictured: Heirloom Tomato

\*Portions scale based on group size.



## Autumn on the Grill: Koji-Marinated Spatchcock

Something new arrives on the grill this season. Meet our **Koji-marinated Spatchcock**. Slowly prepared and finished over charcoal to caramelize the marinade and deepen its savoury sweetness. Served with capsicum sauce and shishito pepper, perfect for sharing.

グリルに新しい一品が登場。麹漬けスパッチコックのご紹介です。炭火でじっくりと焼き上げ、マリネを香ばしくキャラメリゼし、旨味と甘みを引き出します。

パプリカソースとししとうを添えて、皆さままでシェアしてお楽しみください。

Please note, a 10% gratuity applies to all groups of six guests or more. 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



# HITOKUCHI

## SNACKS

Bread, Black Garlic Butter	7ea
Oyster, Sushi Vinaigrette	7ea
Tuna Tartare, Crispy Sushi Rice, Avruga	12ea
Hokkaido Scallop, Gobo Cream, Potato Chip	12ea

# IPPIN

## HOUSE SPECIALTY



Pictured: King Prawn

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
Heirloom Tomato, Stracciatella, Pickled Ginger Dressing, Buckwheat	26
King Prawn, Dashi Butter, Shio Kombu	42
Koji Spatchcock Capsicum Sauce, Shishito Peppers	48
Miso Pork Jowl Burnt Apple Puree, Fennel and Apple Salad	48
Wagyu Chuck Tail, Seasonal Mushrooms, Kombu Dashi	68



# FUKUSAI

## SIDES

Charred Cos Lettuce, Miso Ranch, Anchovies	13
Crispy Potato, Shishito and Shallot Cream, Tobiko, Wasabi Oil	16
Onigiri, Comté Cheese, Teriyaki Sauce	12ea

# DRINKS

## LUNCH SPECIALS

House Beer	9
Hunter's Dream Estate - White / Rose / Red	11

## Happy Hour

Runs Tues–Fri, 5–7PM, with house beer at \$9, house wines at \$11, and classic highballs at \$12. Pair your drink with our Hitokuchi — small bites designed for the early evening. From warm bread with black garlic butter to oysters dressed in sushi vinaigrette, each one brings a touch of smoke and freshness.

イブシのハッピーアワーは、火曜～金曜の17:00～19:00まで。ハウスビールは9ドル、ハウスワインは11ドル、クラシックハイボールは12ドルでお楽しみいただけます。ハッピーアワーには、イブシ名物の「一口（ヒトクチ）」がおすすめ。

