

Dinner Menu



PREFECTURE 48 — 四十八県



Set Menu

Tuna Tartare
Crispy Sushi Rice, Avruga

Hokkaido Scallop
Gobo Cream, Potato Chip

Beef Tartare
Confit Yolk Emulsion,
Mustard Leaves, Lotus Crisps

Heirloom Tomato
Stracciatella Cheese,
Pickled Ginger Dressing,
Buckwheat

Grilled Octopus
Smoked Pomme Puree, Teriyaki
Sauce

King Prawn
Dashi Butter, Shio Kombu

Wagyu Chuck Tail
Seasonal Mushrooms, Kombu
Dashi

Charred Cos Lettuce
Miso Ranch, Anchovies

\$119 pp

All Set Menus are for 2 people
& above



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。



About Prefecture 48

Prefecture 48 is a stunning heritage dining precinct featuring six unique venues.

Inspired by the richness of Japanese culture, arts, and the innovation of its 47 prefectures. Thank you for being with us.

プリフェクチャー48は、6つの個性豊かな店舗が集う、美しい歴史的建築のダイニング・プレシントです。いつも私たちとともに歩んでください、心より感謝申し上げます。



HITOKUCHI

SNACKS

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



FUKUSAI

SIDES

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



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
- 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

Autumn on the Grill: Koji-Marinated Spatchcock



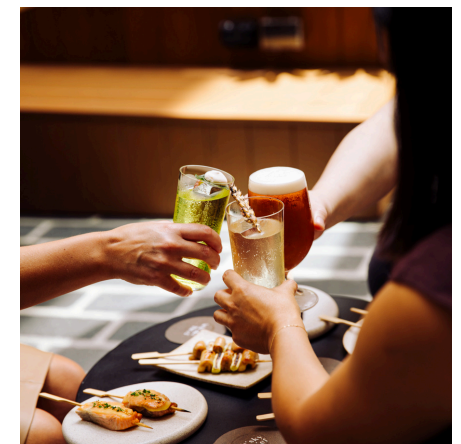
Something new arrives on the grill this season. Meet our **Koji-marinated Spatchcock**. Slowly prepared and finished over charcoal to caramelize the marinade and deepen its savoury sweetness. Served with capsicum sauce and shishito pepper, perfect for sharing.

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。

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。



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

