

Dinner Menu



PREFECTURE 48 — 四十八県



Set Menu

Oyster, Sushi Vinaigrette

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 Calamari

Pil Pil Sauce,
Burned Shallot Salsa

Wagyu Chuck Tail

Seasonal Mushrooms,
Kombu Dashi

Charred Cos Lettuce

Miso Ranch, Anchovies

109 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り、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 27
- Cobia, Compressed Melon, Finger Lime 28
- Heirloom Tomato, Stracciatella, Pickled Ginger Dressing, Buckwheat 26
- Grilled Calamari Pil Pil Sauce, Burned Shallot Salsa 34
- Flounder, Pipi Clam, Miso Beurre Blanc 58
- Charred Sugar Loaf, Chickpea Fry, Aquafaba Aioli 28
- Koji Spatchcock Capsicum Sauce, Shishito Peppers 48
- Wagyu Chuck Tail, Seasonal Mushrooms, Kombu Dashi 68



Highlight this Winter: Cobia

Delicate yet richly flavoured, our winter cobia is paired with rock melon, sushi vinaigrette and finger lime. The natural sweetness and high fat content of the fish are balanced by gentle acidity, while avruga and bergamot oil add depth and fragrance. A refined expression of the season, designed to let the ingredient speak for itself.

コビアは上品な旨味と程よい脂が魅力。ロックメロンの甘みと鮭酢のヴィネグレット、フィンガーライムの爽やかな酸味が調和し、アブルーガとベルガモットオイルが香りを添えます。

Happy Hour

Runs Tues–Sat, 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。

