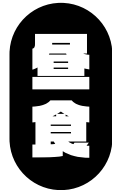


# Lunch Menu



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

### Cobia

Compressed Melon, Finger Lime

### 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

\*Portions scale based on group size.

## Highlight this Winter: Cobia

A winter favourite, cobia is celebrated for its delicate texture and naturally rich flavour. Paired with sweet rock melon, sushi vinaigrette and finger lime, the dish balances richness with brightness, while avruga and bergamot oil add depth and fragrance. A clean, elegant expression of the season that lets the ingredient shine.

冬の人気食材であるコビアを主役に据えた一皿。上品な旨味と程よい脂に、ロックメロンの甘み、鯧酢のヴィネグレット、フィンガーライムの爽やかな酸味を合わせました。アブルーガとベルガモットオイルが香りと奥行きを添える、素材の魅力を引き立てる冬の味わいです。



Pictured: Heirloom Tomato & Koji Spatchcock

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。

