

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 (A)

Blue Grouper,
Compressed Melon, Finger Lime (A)

Beef Tataki
Burnt Cabbage Puree, Crispy Eschalot, Ponzu Sauce



Charred Peas & Sugar Snaps, Lemon Vinaigrette, Macadamia Cream

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

Crispy Potato
Shishito and Shallot Cream, Tobiko, Wasabi Oil

Pictured: Charred Peas & Sugar Snaps and Beef Tataki

*Portions scale based on group size.

Highlight this Spring: Umami Rice with Abalone

A deeply savoury dashi rice layered with abalone liver sauce, full of the rich character of the ocean. Pickled artichoke adds brightness and fried Jerusalem artichoke a gentle crunch. Thinly sliced abalone, lightly kissed by the grill, brings a subtle char and a tender, pleasantly chewy bite. It's the essence of the sea in every spoonful.

鮑の肝ソースを重ねた出汁香るご飯は、深い旨味と海の豊かな風味に満ちています。ピクルスにしたアーティチョークが爽やかさを、揚げた菊芋が軽やかな食感を添え、炭火で軽く炙った薄切りの鮑が、香ばしさと心地よい歯ごたえをもたらします。一口ごとに広がる、海の真髄を味わう一皿です。



HITOKUCHI

SNACKS

Bread, Black Garlic Butter	7 ea
Oyster, Sushi Vinaigrette (A)	7 ea
Tuna Tartare, Crispy Sushi Rice, Avruga (A)	12 ea
Hokkaido Scallop, Gobo Cream, Potato Chips (I)	12 ea

IPPIN

HOUSE SPECIALTY



Pictured: Mushroom Parfait, Pickled Fungus Mushroom, Grana Padano

Beef Tataki, Burnt Cabbage Puree, Crispy Eschalot and Ponzu Sauce	27
Blue Grouper, Compressed Melon, Finger Lime (A)	28
Mushroom Parfait, Pickled Fungus Mushroom, Grana Padano	19
Charred Peas & Sugar Snaps, Lemon Vinaigrette, Macademia Cream	23
Asparagus, Cuttlefish, Lemon Hollandaise (I)	32
Umami Rice, Charred Abalone and Artichoke (A)	36
Koji Spatchcock	48
Capsicum Sauce, Shishito Peppers	
Flounder, Pipi Clam, Miso Beurre Blanc (M)	58
Wagyu Chuck Tail	68
Wafu Jus, Celeriac & Yuzu Kosho Puree	



FUKUSAI

SIDES

Broccolini, Tare Sauce, Katsuobushi Aioli	15
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-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。

