

Dinner Menu



PREFECTURE 48 — 四十八県



Set Menu

Oyster
Sushi Vinaigrette (A)

Tuna Tartare
Crispy Sushi Rice, Avruga (A)

Hokkaido Scallop
Gobo Cream, Potato Chip (I)

Beef Tataki
Burnt Cabbage Puree, Crispy
Eschalot & Ponzu Sauce

**Charred Peas & Sugar
Snaps**
Lemon Vinaigrette,
Macademia Cream

Grilled Calamari
Pil Pil Sauce,
Burned Shallot Salsa (A)

Wagyu Chuck Tail
Wafu Jus, Celeriac & Yuzu
Koshu Puree

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 (A) 7ea
- Tuna Tartare, Yuzu Koshi, Crispy Sushi Rice, Avruga (A) 12ea
- Hokkaido Scallop, Gobo Cream, Potato Chip, Sesame (I) 12ea



Pictured: Hokkaido Scallop, Gobo Cream

IPPIN

HOUSE SPECIALTY

- Beef Tataki, Burnt Cabbage Puree, Crispy Eschalot and Ponzu Sauce 28
- Blue Groper, Compressed Melon, Finger Lime (A) 28
- Charred Peas & Sugar Snaps, Lemon Vinaigrette, Macademia Cream 23
- Grilled Calamari Pil Pil Sauce, Burned Shallot Salsa (A) 34
- Flounder, Pipi Clam, Miso Beurre Blanc (M) 58
- Charred Sugar Loaf, Chickpea Fry, Aquafaba Aioli 28
- Koji Spatchcock Capsicum Sauce, Shishito Peppers 48
- Wagyu Chuck Tail Wafu Jus, Celeriac & Yuzu Koshu Puree 68



Highlight this Winter: 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 bite.

鮑の肝ソースを重ねた出汁ご飯に、アーティチョークの爽やかさと菊芋の軽やかな食感。炭火で炙った薄切りの鮑が香ばしさを添え、海の豊かな旨味が広がる一皿です。

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

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。

