

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 Groper,
Compressed Melon,
Finger Lime (A)

Beef Tataki

Burnt Cabbage Puree,
Crispy Eschalot & Ponzu Sauce



Charred Peas & Sugar Snaps,
Lemon Vinaigrette,
Macademia Cream

Koji Spatchcock

Capsicum Sauce, Shishito Peppers

(Substitute to Wagyu Chuck Tail 10pp)

Crispy Potato

Shishito and Shallot Cream, Tobiko, Wasabi Oil

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 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。



Pictured: Heirloom Tomato & Koji Spatchcock

*Portions scale based on group size.



HITOKUCHI

SNACKS

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



IPPIN

HOUSE SPECIALTY



Pictured: Grilled Calamari, Pil Pil Sauce, Burnt Shallot Salsa

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
Charred Sugar Loaf, Chickpea Fry, Aquafaba Aioli	28
Koji Spatchcock Capsicum Sauce, Shishito Peppers	48
Flounder, Pipi Clam, Miso Beurre Blanc (M)	58
Wagyu Chuck Tail , Wafu Jus, Celeriac & Yuzu Koshu Puree	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-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。

