



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。

炉の火があるところ、香ばしい焼きの匂い。



Nyūsuretā 時報

PREFECTURE 48 — 四十八県

MEET THE CHEFS!

シェフについて

At Ibushi, Executive Chef Takashi Yamamoto and Head Chef Chris Kim combine their expertise in Japanese cuisine to create a vibrant robata experience. Chef Yamamoto's passion for wagyu and Chef venues bring bold, flavourful dishes to the table.

Ibushiでは、エグゼクティブシェフ山本貴史氏とヘッドシェフのクリスキム氏がシドニーの文化に日本料理のエッセンスを交ぜあわせ、活気溢れる炉端焼きの体験をお届けいたします。山本シェフの和牛への情熱と、シドニーのトップレストランを経験したキムシェフの独創的なセンスが融合し、大胆な発想と風味豊かな料理を創造いたします。

What is Robata?



Robata is a traditional Japanese cooking method where food is grilled over hot charcoal, infusing a subtle yet complex smoky flavour. Translating to "fireside cooking," it has communal roots, with families gathering around a hearth to share meals. This technique celebrates the natural flavours of seasonal produce, from meats to vegetables, all prepared simply on skewers. More than just about the taste, robata reflects the warmth, ritual, and joy of sharing food.

Aurate Dance



Aurate Dance celebrates the robata grill's essence with golden wire ribbons that evoke the fluid movement of smoke, blending Japanese culinary tradition with Wabi Sabi's beauty in imperfection for a captivating visual experience.

Culture and events at P48

Prefecture 48 is a stunning heritage dining precinct featuring seven unique venues. Inspired by the richness of Japanese culture, arts, and the innovation of its 47 prefectures.



HITOKUCHI A BITE

Charcoal Grilled Flatbread, Brown Butter	6ea
Oyster, Sushi Vinaigrette	6ea
Grilled Oyster, Mentai, Guanciale	8ea
Tuna Tartare, Yuzu Kosho, Crispy Sushi Rice, Avruga	11ea
Prawn Skewer, Umami Crumb, Sudachi Gel	16ea

TSUMAMI SNACKS

Beef Tartare, Confit Yolk Emulsion, Mustard Leaves, Lotus Crisps	24
Snapper, Shiso, Bergamot Oil, Pickled Kohlrabi, Burnt Citrus Salt	26
SA Calamari, Nori Dressing, Peas, Asparagus	26
Uni Don: Uni, Tuna, Ikura	32
Broccoli, Miso Ranch Dressing, Edamame	22

*All prices inclusive of GST
A minimum credit card surcharge of 1.5% applies
A 15% surcharge applies to Sundays and public holidays*

YAKIMONO ROBATA

Market Fish, Sumiso, Baby Green Shallot	34
Beef Tongue, Japanese Salsa Verde, Shishito	34
Quail, Sugar Loaf, Konbu Ponzu	32
Wagyu Oyster Blade, Soy Vinaigrette, Black Garlic	48

FUKUSAI SIDES

Garlic Shoots, Almond Cream, Karasumi	16
Lettuce, Vermouth Dressing	12
Onigiri, Mentai Mayonnaise	10pp

KANMI DESSERT

Yuzu, Orange Crema Catalana, Mango	16
Coconut Sorbet Bar, White Chocolate, Miso Caramel	15

Our menu is subject to seasonal availability