



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 時薪

PREFECTURE 48 — 四十八県

## MEET THE CHEFS!

シェフについて

At Ibushi, Executive Chef Taka and Head Chef Chris combine their expertise in Japanese cuisine to create a vibrant robata experience. Chef Taka's passion for wagyu and Chef Chris's creative flair from top Sydney venues bring bold, flavourful dishes to the table.

Ibushiでは、エグゼクティブシェフの山本貴史とヘッドシェフのクリス・キムが、それぞれの日本料理における専門知識を活かし、活気あふれる炉端焼きの体験をお届けします。山本シェフの和牛への情熱と、シドニーの一流店で培ったクリスシェフの創造的なセンスが融合し、大胆で風味豊かな料理を生み出します。

## 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 through golden wire ribbons that gracefully mimic the fluid, hypnotic movement of smoke. This captivating installation weaves together Japanese culinary traditions with the Wabi-Sabi philosophy, finding beauty in imperfection and impermanence. Crafted by Filipino-Belgian wire artist Racso Jugarap, the intricate mesh sculpture is a true visual symphony, embodying the very spirit of Ibushi: where there's smoke, there's fire.

## About Prefecture 48

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, Whipped Kombu Curd	9ea
Oyster, Sushi Vinaigrette	6ea
Jumbo Grilled Oyster, Mentai, Guanciale	16ea
Tuna Tartare, Yuzu Kosho, Crispy Sushi Rice, Avruga	11ea
Prawn Skewer, Umami Crumb, Sudachi Gel	16ea

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## TSUMAMI SNACKS

Beef Tartare, Confit Yolk Emulsion, Mustard Leaves, Lotus Crisps	24
Snapper, Shiso, Bergamot Oil, Pickled Kohlrabi, Burnt Citrus Salt	26
SA Calamari, Peas, Asparagus, Nori Dressing	26
Ikura Don, Salmon Zuke, Wasabi Foam	34
Broccoli, Edamame, Miso Ranch Dressing	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
Duck, Sansho Pepper, Plum Soy Glaze, Radicchio, Beetroot Puree	44
Marrunga Lamb Backstrap, Smoked Eggplant Puree, Tare Sauce, Kale	60
Wagyu Oyster Blade MS9+, Soy Vinaigrette, Black Garlic	48

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## FUKUSAI SIDES

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

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## KANMI DESSERT

Charred Plum, Cream Cheese Mousse, Nuts Crumble	18
Coconut Sorbet Bar, White Chocolate, Miso Caramel	12ea

*Our menu is subject to seasonal availability*