

ibushi



昼食

LUNCH MENU

Set Menu

For 2-3 | 75pp

Snapper Sashimi
Beef Tartare
SA Calamari
Broccoli
Wagyu Chuck Tail
Crispy Potato

For 4 and more | 69pp

Tuna Tartare
Beef Tartare
SA Calamari
Broccoli
Market Fish
Wagyu Chuck Tail
Crispy Potato

**Portions scale based on group size.*

Robata

Oyster, Sushi Vinaigrette 7ea
Jumbo Grilled Oyster, Mentai, Guanciale 16ea
Tuna Tartare, Yuzu Kosho, Crispy Sushi Rice, Avruga 11ea
Prawn Tsukune, Taragon Mayonaise, Puffed Rice 12ea

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

Market Fish, Sumiso, Baby Green Shallot 34
Marrunga Lamb, Smoked Eggplant, Green Kale, Tare Sauce 60
Wagyu Chuck Tail, Seasonal Mushrooms, Kombu Dashi 65

Garlic Shoots, Almond Cream, Karasumi 16
Lettuce, Grapes, Pink Pepper, Brown Rice Vinegar 13
Crispy Potato, Shishito and Shallot Cream, Tobiko, Wasabi Oil 16

Drinks

Beer on tap - Kirin Ichiban Lager 9
Hunter's Dream Estate - White / Rose / Red 11

Our menu is subject to seasonal availability

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

Nyūsuretā 時 新

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。

NEW this Autumn この秋、新登場



Taste the rich, buttery flavours of our Wagyu MS9+ Chuck Tail — bigger, bolder, and grilled to perfection over charcoal. This dish celebrates the season with earthy pine mushrooms and a delicate dashi sauce. Available for a limited time—don't miss it!

濃厚でバターのような味わいの和牛 MS9+ チャックテールを堪能しませんか？大きく、力強く、そして炭火で完璧に焼き上げました。この一皿は、旬の松茸と繊細な出汁ソースとともに、季節の味覚を存分に楽しめます。期間限定の特別メニューをお見逃しなく！



炉の火があるところ、香ばしい焼きの匂い。

Lunch Banquet

— a feast worth leaving the office for

ランチバンケット - オフィスを抜け出す価値のあるご馳走

Upgrade your lunch plans with our \$69pp Lunch Banquet, available every Thursday & Friday from 12–2 pm. Enjoy a curated selection of robata-grilled dishes, fresh seasonal ingredients, and bold Japanese flavours. Book your table now.

木曜日と金曜日の12時～14時に提供する \$69pp ランチバンケットで、いつものランチを格上げしませんか？

炭火焼きの炉端料理、旬の新鮮な食材、大胆な和の味わいを厳選した特別メニューをご用意。今すぐご予約を！



Unwind in the heart of Prefecture 48 with two perfect pairings

「Prefecture 48」の中心で、極上のペアリングを楽しむ

Yakitori in the Courtyard – Fresh off the grill, Thursday to Saturday from 5 PM. 中庭で楽しむ焼き鳥 - 木曜～土曜の17時から、炭火で焼きたてをご提供。

Happy Hour at Whisky Thief – Highballs, beer, and wine from \$9, plus bar snacks from \$5, Tuesday to Friday. Whisky Thief のハッピーアワー - ハイボール、ビール、ワインが \$9、バー スナックが \$5 ～！火曜～金曜に開催。

The perfect excuse to clock off early! 早めに仕事を切り上げる最高の言い訳！

Meet the Chef!

シェフクリスキム
Chris Kim



シェフクリスキムは、ヘッドシェフとして Ibushi に料理の卓越性をもたらします。Tetsuya's、Mjolner、SEPIA などのシドニーの名店での経験を持つ彼は、大胆な創造性と細部への細心の注意で知られています。Ibushi では、シェフクリスガスマーキーな炉端焼きの芸術を巧みに披露し、伝統と革新を称える忘れられない料理を生み出しています。

Chef Chris Kim brings culinary excellence to Ibushi as Head Chef. With experience from Sydney icons like Tetsuya's, Mjolner, and SEPIA, he's known for his bold creativity and meticulous attention to detail. At Ibushi, Chef Chris masterfully showcases the smoky art of robata grilling, creating unforgettable dishes that celebrate tradition and innovation.

