

ETARU

Contemporary Japanese Robatayaki cuisine

Available Monday to Friday 5:30pm-11pm, Saturday 12pm-11pm and Sunday 5:30pm-10:30pm

Open Monday to Saturday lunch, Sunday brunch and dinner Monday to Sunday

seasonal tasting menu

Champagne cocktail on arrival

Spinach salad with sesame dressing and yamagobo
3 sashimi selection*

Black kampachi, spring onion, crispy garlic
yuzu kosho mayo*

Sweet potato tempura with tempura sauce (v)
Grilled tiger prawn with
arima sansho and garlic

Wagyu beef short rib with red miso
Rice hot pot with Japanese mushrooms

ETARU dessert platter

\$75 per person tasting menu selection, minimum two people
served for dinner until 10:30pm and for lunch until 3:30pm

premium tasting menu

Black kampachi sashimi, yuzu truffle dressing, mizuna and pickled vegetables
Sashimi platter with 3 sashimi selection, yellowtail tartar and oysters*

Crispy tiger prawns with yuzu shichimi sauce
Avocado, cucumber maki, wasabi peas and shiso mayo (v)
Spinach salad with sesame dressing and yamagobo

Scallops with yuzu mayo and seasoning
Sweetcorn with wasabi lime butter and shichimi (v)

Rice hot pot with Japanese mushrooms

Prime beef fillet 6oz with chili, ginger and pickled eggplant
or

Black cod marinated in yuzu miso, pickled radish
or

Japanese grade A5 wagyu beef with
eryngii mushrooms and wasabi ponzu sauce

\$15 supplement per person

ETARU dessert platter

\$95 per person tasting menu selection, minimum two people
served for dinner until 10:30pm and for lunch until 3:30pm

sashimi

Fatty tuna - o- toro*	16.00
Semi fatty tuna - chu-toro*	14.00
Tuna - maguro*	10.00
Yellowtail - hamachi*	9.00
Scallop - hotate*	7.00
Yellowfin tuna - kihada maguro*	8.00
Salmon - sake*	7.00
Red bream - madai*	7.00
Freshwater eel - unagi*	9.00
Octopus - tako*	8.00
Shrimp - ebi*	7.00
3 sashimi selection *	19.00
5 sashimi selection *	35.00
Sashimi platter for 2 people*	29.00pp
3 sashimi selection*	
Yellowtail tartar*	
Salmon tartar*	
Oysters*	

tokusen

Yellowtail tartar, chilli dressing and sesame rice cracker*	14.00
Black kampachi sashimi, yuzu truffle dressing mizuna and pickled vegetables*	16.00
Prime beef tartar, ponzu pearls and squid ink toast*	19.00
Oysters with black vinegar and momiji oroshi*	MP
Cucumber and white sesame (v)	5.00
Avocado, cucumber, wasabi peas and shiso mayo (v)	7.00
Raw salmon, avocado, asparagus and wasabi tobiko*	8.50
Crispy prawn, avocado and dark sweet soy*	12.00
Spicy yellowfin tuna, cucumber chives and tempura flake*	12.50
Black kampachi, spring onion, crispy garlic yuzu kosho mayo*	14.00
Softshell crab, cucumber, kimchi and chilli mayo*	14.00

maki rolls

salads and tataki

Japanese brown rice and quinoa salad with ginger soy dressing (v)	8.00
Spinach salad with sesame dressing and yamagobo	10.00
Caesar style romain lettuce with garlic and soya dressing	10.00
Avocado, green beans, asparagus, spinach cucumber with chilli lime dressing (v)	12.00
Fried eggplant, sesame miso and bonito flakes	13.00
Yellowfin tuna tataki, avocado and mizuna salad with apple wasabi dressing*	19.00

snacks, soups & rice

Steamed rice with sesame seasoning (v)	4.00
White miso soup with scallions	5.00
Cucumber and daikon radish in garlic and hot chilli	5.00
Edamame with sea salt (v)	5.00
Spicy edamame with chilli and sesame (v)	5.00
Rice hot pot with Japanese mushrooms	16.00
Rice hot pot with crab	22.00

tempura

Sweet potato tempura with tempura sauce (v)	12.00
Softshell crab tempura with chili lime dressing	13.00
Japanese fried chicken with yuzu kosho mayo	14.00
Crispy tiger prawns with yuzu shichimi sauce	15.50
Rock shrimp, wasabi pea seasoning and chili mayo	16.00

robata vegetables

Broccolini, ginger and moromi miso dressing (v)	8.00
Shishito peppers with sansho salt & lemon	8.00
Fingerling potatoes with sea salt and yuzu kosho butter (v)	8.00
Sweetcorn with wasabi lime butter and shichimi (v)	9.00
Asparagus with sweet soy sauce and sesame (v)	10.50

robata skewers

Spiced chicken wings with sea salt and lime	7.00
Chicken with scallions and shichimi	7.00
Tofu with soy glaze, scallions and fried garlic (v)	10.00
Spicy beef with shishito pepper and sansho	12.50

robata seafood

Grilled octopus with whipped tofu and pear salad	18.00
Scallops with yuzu mayo and seasoning	18.00
Salmon teriyaki with sansho salt and lemon	20.50
Tiger prawns with arima sansho and garlic	28.00
Black cod marinated in yuzu miso, pickled radish	33.50
Whole branzino with yuzu shiso pesto and lemon	35.00

robata meat

Spicy tobanjan glazed pork ribs	19.50
Lamb cutlets with Korean spices and sesame cucumber	22.00
Prime beef fillet 6oz with eryngii mushrooms and wasabi ponzu sauce	36.00
Prime ribeye 12oz with chilli, ginger and pickled eggplant	45.00
Beef short rib with ginger and red pickled onion	45.00
Japanese grade A5 wagyu beef with eryngii mushrooms and wasabi ponzu sauce minimum order 4oz	25 per oz

desserts

Guava mousse with grilled papaya, mango biscuit, passion fruit sorbet	10.00
Smoked coconut with passion fruit parfait and raspberry	10.00
Peanut, vanilla and chocolate sundae with sesame poki sticks	10.00
Dark chocolate and green tea pudding, crunchy jivara, pear ice cream	10.00
Selection of seasonal and exotic fruits	10.00
Mochi	3.00ea
Sorbets and ice creams	3.00
Dessert Platter per person (2 minimum)	14.00 pp