

ETARU

Breakfast 12pm - 2pm

Granola with sesame, sobacha, blueberries and natural yogurt	7
Smashed avocado on black bread with wasabi (v)	10
<i>add poached eggs</i>	4
Pancakes with maple pecan butter (v)	10
Crispy chicken, shiso waffle, and miso butter	14
Tokyo Beni- poached eggs, shiso waffle with yuzu hollandaise	14

ETARU kids

Korobuta mini hotdogs	8
Mini American cheese burger	10
ETARU donburi rice bowl, robata corn and choice of:	
<i>Grilled chicken</i>	10
<i>Crispy chicken katsu</i>	10
<i>Salmon Teriyaki</i>	12

All day menu 12pm-5pm

Available Monday to Saturday

Cold kitchen

Salmon and avocado poke with ponzu and crispy shallots*	14
Tuna and avocado poke with apple wasabi dressing and crispy rice*	14
Spicy mixed sashimi poke with spicy mayo, masago and nori*	14
Black kampachi sashimi, mizuna, pickled vegetables, yuzu truffle drizzle*	16
Yellowfin tuna tataki, avocado and mizuna salad, apple wasabi dressing*	19

Salads

Spinach salad with sesame dressing and yamagobo	10
Japanese brown rice and quinoa with ginger soy dressing (v)	8
Green beans, asparagus, spinach, cucumber with chili lime dressing (v)	10
Caesar style romaine salad with garlic and soya dressing	10

Add to any salad

<i>Crispy tofu</i>	3
<i>Avocado</i>	3
<i>Grilled chicken</i>	7
<i>Salmon Teriyaki</i>	8
<i>Grilled shrimp</i>	10

Burgers & Sandwiches

American cheeseburger, tomato, onion, lettuce, french fries	16
Chicken katsu, cabbage slaw, tomato, kewpie mayo, french fries	16
ETARU burger with tomato, onion, shiitake, korean ketchup, french fries	18
Skirt steak with chili garlic sauce, mizuna, pickled onion, tomato, french fries	18
Crab roll with chili aioli and iceberg lettuce, french fries	20

Hot kitchen

Steamed rice with sesame seasoning (v)	4
Steamed edamame with sea salt (v)	5
Spicy edamame with chili and sesame (v)	5
French fries with sea salt and korean ketchup (v)	6
Japanese fried chicken with yuzu kosho mayo	14
Crispy tiger prawns with yuzu shichimi sauce	15.5

Robata vegetables

Shishito peppers with sansho salt & lemon	8
Broccolini, ginger and moromi miso (v)	8
Fingerling potatoes with sea salt and yuzu kosho butter (v)	8
Sweetcorn with wasabi lime butter and shichimi (v)	9
Asparagus with sesame and sweet soy sauce(v)	10
Tofu with soy glaze, scallions and fried garlic (v)	10

Robata seafood

Tiger prawn with garlic, sansho and lemon	14
Scallops with yuzu aioli	18
Grilled octopus with whipped tofu and pear salad	18
Salmon teriyaki with sansho salt and lemon	20.5
Black cod marinated in yuzu miso with pickled radish	33.5
Whole branzino with shiso pesto and grilled lemon	35

Robata meat

Chicken with scallions and shichimi	7
Spiced chicken wings with sea salt and lime	7
Spicy beef with shishito peppers and sansho salt	12.5
Spicy tobanjan glazed pork ribs	19.5
Lamb cutlets with Korean spices, sesame and cucumber	22
Prime 8oz skirt steak with wasabi chimichurri	25
Prime 6oz fillet with eryngii mushrooms and wasabi ponzu	36
Prime 12oz Ribeye with chili, ginger and pickled eggplant	45
Japanese A5 wagyu with eryngii mushrooms and wasabi ponzu sauce	25/oz
<i>minimum order 4oz</i>	

Desserts

Tropical fruit sundae 12

Coconut parfait, mango cream, passion fruit sorbet, mango sorbet, papaya and nashi pear with coconut crumble

Chocolate sundae 12

Dark chocolate cream, sesame poki sticks, fried banana, caramelized peanuts, pear ice cream, vanilla ice cream

Selection of ice cream and sorbets 9

Selection of seasonal and exotic fruits 10

Selection of mochi 7

(v) Vegetarian

10% discount for all city of Hallandale beach residents

*Florida department of health advises that consuming raw or undercooked seafood or shellfish may increase your risk of food borne illness