

ETARU

Contemporary Japanese Robotayaki cuisine
Available Monday to Saturday 5:30pm- 11pm and Sunday 5:30pm-10:30pm

tasting menu

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

Crispy tiger prawns with yuzu shichimi sauce
Avocado, cucumber maki, wasabi peas and shiso mayo (v)
Spicy mixed sashimi salad with smoked tomato, ikura and piri piri sauce

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

Asparagus with sweet soy sauce and sesame (v)

Prime beef fillet 6oz with eryngii mushrooms and wasabi ponzu sauce
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
Salmon roe - Ikura*	8.00
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*	29.00 pp
3 sashimi selection*	
Yellowtail tartar*	
Tuna 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 nori crisp*	19.00
Tuna tartar, scallions and wasabi with oscietra caviar*	22.00
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

salads and tataki

Japanese brown rice and quinoa salad with ginger soy dressing (v)	8.00
Iceberg lettuce with caramelized onion dressing (v)	8.00
Green beans with sesame dressing and yamagobo (v)	10.00
Grilled baby gem salad with soya aioli, crispy bacon and soft egg	15.00
Spicy mixed sashimi salad with smoked tomato, ikura and piri piri sauce*	15.50
Yellowfin tuna tataki, avocado and mizuna salad with apple wasabi dressing*	19.00

snacks & soups

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
Robata grilled pickled eggplant in tosasu	5.00
Edamame with sea salt (v)	5.00
Spicy edamame with chilli and sesame (v)	5.00

tempura

Sweet potato tempura with tempura sauce (v)	10.00
Japanese fried chicken with yuzu kosho mayo	14.00
Crispy tiger prawns with yuzu shichimi sauce	15.50
Rock shrimp, wasabi pea seasoning and chilli mayo	16.00

robata vegetables

Broccolini, ginger and moromi miso dressing (v)	8.00
Sweetcorn with wasabi lime butter and shichimi (v)	9.00
Asparagus with sweet soy sauce and sesame (v)	10.00

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

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

robata meat

Spicy tobanjan glazed pork ribs	19.50
Cedar roast baby chicken with chilli miso	26.00
Beef short rib with ginger and red pickled onion	32.00
Lamb cutlets with Korean spices and sesame cucumber	32.00
Prime beef fillet 6oz with eryngii mushrooms and wasabi ponzu sauce	36.00
Prime ribeye 10oz with chilli, ginger and pickled eggplant	40.00
Japanese grade A5 wagyu beef with eryngii mushrooms and wasabi ponzu sauce minimum order 4oz	22 per oz

desserts

Guava mousse with grilled papaya, mango biscuit, passion fruit sorbet	10.00
Lemon and key lime iced popsicle	10.00
Smoked coconut and passion fruit parfait, raspberry	10.00
Peanut, vanilla and chocolate sundae, 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