

Haute CUISINE

BY PAIGE MASTRANDREA



ETARU sashimi platter

NEW AND NOTEWORTHY RESTAURANTS IN THE MAGIC CITY



Spicy rock shrimp tempura sub

Miami's hottest season is back again, and the hospitality industry has not disappointed with a slew of brand-new restaurant openings popping around in different parts of the city. If you're a meat-lover, these dining destinations will blow you away—and even if you're not, they offer an amazing lineup of gourmet delicacies with something for everyone. Here's the scoop on everything you need to know in Miami's haute cuisine world:

ETARU

Hallandale's dining game has recently been upgraded as it welcomed its newest addition—ETARU—to the neighborhood. If the menu and style of the new hot spot looks familiar, that's probably because you're acquainted with its sister restaurant, Zuma, the renowned Japanese dining destination located in Downtown Miami, also opened by co-founder Rainer Becker. For those living in North Miami, Bal Harbour and the Aventura area, ETARU is something the beachside town has long been needing—fine dining in an upscale, breezy setting. Located at a prime oceanfront location, dining at ETARU is a very special experience, from glob-

PHOTOS BY MICHAEL PISSARI

ally renowned cuisine to unbeatable beach views that remind you why you love the Magic City.

Also like Zuma, ETARU boasts a legendary premium brunch on Sundays that includes bottomless drink options, a robust spread of food and mouthwatering entrees, as well as a picture-worthy dessert platter. Unique to ETARU, the restaurant's specialty is contemporary Japanese Robatayaki cuisine. Standouts include Lamb Cutlets with Korean spices, Prime Beef Filet with eryngii mushrooms and a wasabi-ponzu sauce, thinly sliced, juicy beef tenderloin paired with delicately charred vegetables and specialty sauces. Guests can expect to find other stellar plates and dishes that maintain the same precise construction and fresh seasoning as Zuma's, such as the soft, flavorful Miso Black Cod—with an interesting touch of sesame seeds—as well as a fresh Sashimi platter with slices of bluefin tuna, salmon and yellowtail and a generously fatty otoro tartare topped with a quail egg and caviar.

Quite possibly one of the best dishes on the brunch menu is the Chicken Katsu and waffles, which takes your average chicken and waffles dish to the next level. A delicately fried slice of Chicken Katsu rests atop a puffy waffle, which has an interesting kick on the inside from the shiso leaf baked into the breakfast item. Paired with the sweet syrup, one bite of this concoction will undoubtedly stun. The all-you-can-eat buffet features a diverse assortment of meats, vegetables and fish including Crispy Rice Cakes with a choice of salmon or avocado, Charred Chicken Wings, fresh Oysters, Grilled Tiger Prawns, a selection of unique maki rolls, a delicious seasonal gem salad with a creamy miso dressing and so much more. And of course, you can't forget about the cocktails to pair with your meal—in addition to the welcome cocktails that guests receive with choices of a Bellini, Bloody Mary or nonalcoholic Matcha tea, depending on the price tier you choose, you can also have unlimited bubbly and rosé to pair with the rest of the meal. And finally, the grand dessert platter is the sweet end to the delicious meal, brimming with fruity sorbets, key lime ice cream, a green tea chocolate soufflé, fresh fruits and more.

If you're looking to head to the restaurant for dinner, ETARU recently added a 10-course tasting menu that speaks to enthusiastic and adventurous diners looking to sample some of the restaurant's most coveted dishes. This option is priced at \$95/person (minimum of two people) and offered during dinner until 10:30 p.m. or Saturday lunch until 3:30 p.m.



Prime beef fillet with eryngii mushrooms



ROBATA
grilled tiger prawns at ETARU



Black kampachi sashimi, gazu-truffle dressing, mizuna and pickled vegetables