

# ETARU

Contemporary Japanese Robatayaki cuisine

Available Monday to Friday 5:30pm-11pm, Saturday 12pm-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 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)

Mushroom hot pot

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		tokusen		salads and tataki	
Fatty tuna - o- toro*	16.00	Yellowtail tartar, chilli dressing and sesame rice cracker*	14.00	Japanese brown rice and quinoa salad with ginger soy dressing (v)	8.00
Semi fatty tuna - chu-toro*	14.00				
Tuna - maguro*	10.00	Black kampachi sashimi, yuzu truffle dressing mizuna and pickled vegetables*	16.00	Avocado, green beans, asparagus, spinach cucumber with chilli lime dressing (v)	12.00
Yellowtail - hamachi*	9.00	Prime beef tartar, ponzu pearls and squid ink toast*	19.00	Cesar style romain lettuce with garlic and soya dressing	10.00
Scallop - hotate*	7.00	Oysters with black vinegar and momiji oroshi*	MP	Spicy mixed sashimi salad with smoked tomato ikura and piri piri sauce*	15.50
Salmon roe - Ikura*	8.00				
Yellowfin tuna - kihada maguro*	8.00	Cucumber and white sesame (v)	5.00	Yellowfin tuna tataki, avocado and mizuna salad with apple wasabi dressing*	19.00
Salmon - sake*	7.00	Avocado, cucumber, wasabi peas and shiso mayo (v)	7.00		
Red bream - madai*	7.00				
Freshwater eel - unagi*	9.00	Raw salmon, avocado, asparagus and wasabi tobiko*	8.50	Steamed rice with sesame seasoning (v)	4.00
Octopus - tako*	8.00	Crispy prawn, avocado and dark sweet soy*	12.00	White miso soup with scallions	5.00
Shrimp - ebi*	7.00	Spicy yellowfin tuna, cucumber chives and tempura flake*	12.50	Cucumber and daikon radish in garlic and hot chilli	5.00
3 sashimi selection*	19.00			Robata grilled pickled eggplant in tosasu	5.00
5 sashimi selection*	35.00			Edamame with sea salt (v)	5.00
Sashimi platter for 2 people*	29.00 pp	Black kampachi, spring onion, crispy garlic yuzu kosho mayo*	14.00	Spicy edamame with chilli and sesame (v)	5.00
3 sashimi selection*					
Yellowtail tartar*		Softshell crab, cucumber, kimchi and chilli mayo*	14.00	Rice hot pot with Japanese mushrooms	16.00
Oysters*				Rice hot pot with crab	22.00

\*Florida department of health advises that consuming raw or undercooked seafood, shellfish, poultry or eggs may increase your risk of food borne illness  
10% discount for City of Hallandale Beach residents

## tempura

Asparagus tempura (v)	10.00
Softshell crab tempura with chili lime dressing	13.00
Sweet potato tempura with tempura sauce (v)	14.00
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
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 16oz 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