

## sashimi

<b>Fatty Tuna - o- toro*</b>	16.00
<b>Semi Fatty Tuna - chu-toro*</b>	14.00
<b>Tuna - maguro*</b>	10.00
<b>Yellowtail - hamachi*</b>	9.00
<b>Scallop - hotate*</b>	7.00
<b>Salmon Roe - Ikura*</b>	8.00
<b>Yellowfin Tuna - kihada maguro*</b>	8.00
<b>Salmon - sake*</b>	7.00
<b>Red Bream - madai*</b>	7.00
<b>Freshwater Eel - unagi*</b>	9.00
<b>Octopus - tako*</b>	8.00
<b>Shrimp - ebi*</b>	7.00
<b>3 Sashimi selection*</b>	19.00
<b>5 Sashimi selection*</b>	35.00
Sashimi platter for 2 people, 3 Sashimi selection* Yellowtail tartar Tuna tartar Oysters	29.00 pp

## tokusen

Yellowtail tartar, chilli dressing and sesame rice cracker*	15.00
Black kampachi sashimi, yuzu truffle dressing, mizuna and pickled vegetables*	15.00
Tuna tartar, scallions and wasabi with oscietra caviar*	22.00
Japanese wagyu tartare, ponzu pearls and nori crisp*	26.00
Oysters with black vinegar and momiji oroshi*	MP
Cucumber and white sesame (v)	5.00
Avocado, cucumber and 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*	15.00

## salads and tataki

Japanese brown rice and quinoa salad with ginger soy dressing (v)	8.00
Iceberg lettuce with caramelised 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*	20.00

## maki rolls

## 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 chili and sesame (v)	5.00

## tempura

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 seafood

Scallops with yuzu mayo and seasoning	18.00
Salmon teriyaki with sansho salt and lemon	20.50
Snapper fillet, ryotei miso and red onion	24.00
Black cod marinated in yuzu miso, pickled radish	33.50

## robata vegetables

Brocolini, 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)	10.50

## robata meat

Spicy tobanjan glazed pork ribs	19.50
Cedar roast baby chicken with miso chili	26.00
Beef short rib with ginger and red pickled onion	32.00

## 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
Tiger prawn with arima sansyo and garlic	28.00

Lamb cutlets with Korean spices and sesame cucumber	34.00
Prime beef fillet 8oz with eryngii mushrooms and wasabi ponzu sauce	36.00
Prime ribeye 12 oz with chilli, ginger and scallions	40.00
Japanese grade A5 wagyu beef with eryngii mushrooms and wasabi ponzu sauce minimum order 4oz	22 per oz

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drink menu

## cocktails

<b>Beyond the sea</b>	14
Hanger one vodka, lychee & kombu cordial, Champagne	
<b>Akabana spirtz</b>	12
Aperol, hibiscus, yuzu & sparkling wine	
<b>Bonsai storm</b>	12
Plantation dark rum, pineapple, pickled ginger, lime, ginger beer & angostura bitters	
<b>Tokyo lowrider</b>	14
Del maguey mescal, plum sake, sweet vermouth & campari	
<b>Lychee &amp; blossom</b>	12
Cherry blossom vodka, lychee, lemon, umami bitters	
<b>Rum plum sour</b>	12
Botran solera, ypioca cachaça, lime, plum sake, vanilla	
<b>Rita okinawa</b>	11
Yuzu kosho maestro dobel tequila, yellow chartreuse, lime & agave	
<b>Umi old fashioned</b>	14
Suntory toki whisky, nori, kokuto	

## japanese whisky

Hakushu 12yr old pure malt	14
Nikka coffey grain	13
Nikka taketsure pure malt	16
Hibiki harmony	20
Nikka taketsure 21yr old pure malt	40
Eigashima akashi	12
Eigashima akashi single malt	26
Ichirio malt	26
Ichirio malt the floor malted	38
Mars iwai	12
Mars iwai tradition	15
Mars komagatake sherry	38

## shochu

Awano kaori citrus	10
Chiyonosono 8,000 generations	12
Hakutake shiro rice	12
Kintaro roasted barley	14
Satsuma shiranami	12

## **vodka**

Hangar one	11
Tito's handmade	11
Ketel one & flavours	12
Grey goose	13
Belvedere	13

## **gin**

Tanqueray 43%	11
Sipsmith	12
Hendrick's	12
Bombay sapphire	12
Tanqueray no. ten	13
Monkey 47	22

## **rum**

Plantation white	11
Plantation dark	11
Botran blanco	13
Botran solera	14
Ypioca cachaca	14
Bacardi 8yr old	16
Ron zacapa centenario 23yr	19
Diplomatico reserva exclusiva	20

## **tequila**

### **blanco**

Jose cuervo tradicional	12
Avion	14

### **reposado**

Siete leguas	15
Ocho	16

### **añejo**

Don julio 1942	32
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### **platino**

Maestro dobel	11
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## **mezcal**

Del maguey vida	11
Creyente	16

## **scotch whisky**

### **single malt**

Lagavulin 16yr old	23
Talisker 18yr old	38
Oban 14yr old	20
Highland park 18yr old	28
Macallan 18yr old	34
Glenfiddich 14yr bourbon barrel	20
Balvenie 14yr old caribbean cask	18
Auchentoshan 3 wood blended	18
Johnnie walker black label 12yr old	11
Buchanan's 12yr old	12
Old parr 12yr old	12
Johnnie walker blue label	50

## **american whiskey**

Buffalo trace	11
Eagle rare	
Jack daniels single barrel	13
Woodford reserve	14
Michter's toasted bourbon	14
Michter's rye single barrel whiskey	12
Bulleit bourbon	12
Whistle pig rye	22

## **cognac**

Pierre ferrand 1840	15
Hennessy xo	50

All spirits are served as 1.5 oz pour

## **cleansers**

### **Matcha ice tea**

Mango, yuzu

6

### **Hibiscus & orange blossom ice tea**

Yuzu, soda

6

## **beer**

Sapporo reserve / Sapporo light 12oz

6

Sapporo 16oz

9

Echigo koshihikari 17oz

14



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wine menu

# wine by the glass

## champagne & sparkling wine

Fantinel prosecco nv	9
Louis roederer brut premier nv	19
Ruinart blanc de blancs nv	25
Billecart-salmon rosé nv	34

## white

Maculan "pino + toi" 2016 Veneto, Italy	9
Seresin sauvignon blanc 2014 Marlborough, New Zealand	15
Keenan chardonnay 2014 Spring mountain district, Napa Valley, California	22

## red

Barbera d'asti 'lavignone' pico maccaraiio 2015 Piedmont, Italy	11
Paraiso pinot noir 2013 Monterey, California	16
El enemigo malbec 2013 Mendoza, Argentina	18

## rosé

Love & hope rosé 2015 Paso robles, California	10
Château d'esclans 'Whispering Angel' 2016 Cotes de Provence, France	16

## **cold sake – glass and carafe**

Miyasaka “yawaraka”, junmai Nagano. glass 100ml	8
Carafe 300ml	26
Kubota “senju”, ginjo Niigata. glass 100ml	11
Carafe 300ml	33
Dewazakura “omachi”, junmai ginjo Yamagata. glass 100ml	14
Carafe 300ml	42

## **warm sake – carafe**

Tozai “typhoon”, futsushu Kyoto. Carafe 300ml	22
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## **nigori & sweet**

Tozai “blossom of peace”, ume shu Kyoto Glass 100ml	7
Bottle 720ml	50
Ko’s “kasumi” nigori, junmai Shiga Glass 100ml	11
Bottle 500ml	56

## sake

Konteki “pearls of simplicity”, junmai daiginjo Kyoto 300ml	48
Miyasaka “yawaraka”, junmai Nagano 720ml	62
Enter “black dot”, honjozo Aichi 720ml	66
Kubota “senju”, ginjo Niigata 720ml	80
Dewazakura “omachi”, junmai ginjo Yamagata 720ml	100
Tensei “song of the sea”, junmai ginjo Kanagawa 720ml	120
Kokuryu “ryu”, daiginjo Kikui 720ml	210

## sparkling & champagne

Fantinel prosecco nv Veneto, Italy	48
Louis roederer brut premier nv Champagne, France	95
Ruinart blanc de blancs nv Champagne, France	160
Billecart-salmon rose nv Champagne, France	198

## white wine

Maculan 'pino + toi' 2016 Veneto, Italy	40
Albariño torre la moreira 2016 Rias Baixas, Spain	50
Michele chiaro 'le marne' gavi 2015 Piemonte, Italy	54
Seresin sauvignon blanc 2014 Marlborough, New Zealand	60
Domaine henri bourgeois sancerre 2015 Loire, France	68
Keenan chardonnay 2014 Spring mountain district, Napa Valley, California	90
Nickel and nickel 'stiling vineyard' chardonnay 2014 Russian River Valley, California, USA	100
Chablis 1er cru 'vaillons' jean-paul & benoit droin 2015 Burgundy, France	112
Cervaro della sala antinori 2015 Umbria, Italy	125
Kistler 'les noisetiers' 2015 Russian river valley, California, USA	140
Prager wachstum bodenstein smargd riesling 2015 Wachau, Germany	175
Puligny- Montrachet olivier leflaive 2014 Burgundy, France	240

## red wine

Barbera d'asti 'none' pico maccaraio 2015 Piedmont, Italy	40
Masseria altemura 'sasseo' primitivo 2012 Salento, Italy	45
Domaine dupueble beaujolais villages 2015 Burgundy, France	50
Paraiso pinot noir 2014 Monterey, California	60
El enemigo malbec 2013 Patagonia, Argentina	75
Chateau meyney la chapelle de meyney 2010 St. Estephe, Bordeaux	88
Au bon climat 'la bauge au-dessus' pinot noir 2013 Santa Maria valley, California	90
Frog's leap cabernet sauvignon 2014 Napa valley, California	115
Qupé 'sawyer lindquist' sonnie's syrah 2011 Edna Valley, California	140
Chateau rauzan ségla 2012 Margaux, Bordeaux	145
paul hobbs 'hyde vineyard' pinot noir 2013 Carneros, California	195
Nuits-st-georges 'les charmois' domaine jean grivot 2014, Burgundy, France	200

## **rosé wine**

Love & hope rosé 2015 Paso Robles, California	48
Château d'esclans "whispering angel" 2016 Cotes de Provence, France	60



## seasonal brunch \$65

Bellini on arrival or Bloody Mary

or

Matcha mango iced tea

Served throughout

Whispering Angel rose

### Hot and cold appetisers from the buffet

Steamed edamame with sea salt Miso soup

Salad selection Brown rice and quinoa salad Maki roll selection

Mixed sashimi salad Sashimi selection Iceberg lettuce

Pickle selection Crispy rice cake

### Select one main course dish from below

Salmon teriyaki with sansho salt and lemon

Shredded filo wrapped tiger prawn tempura with tempura sauce

Spicy tobanjan glazed pork ribs

Robata grilled vegetable selection

### Upgrade

Prime beef fillet with eryngii mushrooms and wasabi ponzu sauce \$15

Black cod with yuzu miso \$15

ETARU dessert selection for the table

