

# ETARU

## Crave menu

### Sashimi platter

*Tuna\*, Salmon\* and Yellowtail\**

Burrata with cherry tomatoes, shiso pesto and  
crispy wild rice

*Miyasaka "Yawaraka", Junmai Nagano sake*

---

Raw salmon roll, avocado, asparagus and  
wasabi tobiko\*

Panko-breaded fried prawns  
and chilli mayo

Pork dumplings with mushrooms, truffle  
and ponzu sauce

*Dr. Loosen "Blue Slate Estate Kabinett" Riesling 2017*

---

Broccolini, ginger and moromi miso (v)

Skirt steak with wasabi chimichurri

*Ramsay Pinot Noir 2016, North Coast, California, USA*

---

Chef's dessert platter & exotic fruit

\$45 crave menu per person

\$35 upgrade for the wine and sake pairing per person  
excluding tax and gratuity

*We feature contemporary Japanese Robotayaki cuisine, a traditional style of grilling. All of our menus are designed to take you on a culinary journey sure to delight your taste buds. Each course will feature items from our three kitchens allowing you the opportunity to sample through our most popular dishes. All of the dishes are delivered to the center of the table for everyone to enjoy.*