



ETANA

CONTEMPORARY IZAKAYA

AT THREE LITTLE WORDS

SAMPLE MENU

Etana, meaning 'to eat,' offers an immersive Izakaya experience, a Japanese tradition of socialising, eating, and drinking. Our menu is a carefully curated blend of contemporary plates designed for sharing, utilising high-quality ingredients both locally and from afar.

SNACKS

PADRON PEPPERS, shiso emulsion (v, gf)	6.5
BABY SQUID, vinegar, shichimi salt (gf)	7
GREEN PEA & EDAMAME GUACAMOLE, sweet potato crackers (ve, gf)	7
BUTTERMILK CHICKEN, holy gochujang, lime, pickled apple	9

COLD & SALAD

BURRATA, truffle soy, holy grain sourdough (v)	12.5
CORNISH CRAB TOAST, holy grain sourdough, yuzu kosho mayo, dill	13
TUNA TARTARE, avocado, ginger, ponzu, yellow pea crackers (gf)	13.5

MEAT & FISH

SALMON MI CUIT, orange miso, pickled fennel	19
IBERICO PORK, truffle yuzu kosho, shimeji salad (gf)	24
LAMB RUMP, korean bbq sauce, smoked tofu	24
HOSO TIGER PRAWN, yuzu catalan, pickled shallots (gf)	39
WAGYU SIRLOIN, orange, wasabi, ponzu, shiso tempura	43

VEGETABLES

ROASTED POTATOES, sesame mayo (v)	8
MISO AUBERGINE, pickled fennel, ginger (ve, gf)	8
TENDERSTEM BROCCOLI, smoked chive emulsion (v, gf)	8
GNOCCHI, SHIITAKE MUSHROOM, dashi butter, parmesan crisp (v, ve available)	16.5

DESSERTS

TIRAMISU	5
SHISO PANNA COTTA, strawberry yuzu coulis (v, gf)	5