

DENDEKE OMAKASE

DenDeke Omakase (Minimum 4 people)

40

Edamame

Boiled soy beans pods seasoned with murray river pink salt

Namban-zuke

Seasonal fish fried and marinated with vinegar, soy and ginger based dressing

Chef's Sashimi Selection

Chef's selection of sashimi of the day

Kushiage Skewer Platter

Osaka-style deep fried Eggplant and Kingfish skewers served with DenDeke special tonkatsu sauce

Kaku-ni

Slow-cooked Kurobuta pork belly braised in sweet ginger soy sauce served with bok choy and karashi mustard

Green Tea Ice Cream

Served with anko red bean paste

Our omakase sharing banquet is designed for bigger groups who want to have a relaxed, stress-free evening of dining at DenDeke. Course-style dining allows guests to sample a range of DenDeke's signature dishes while having a smooth dining experience!

Dietary requirements and vegetarian/vegan requirements can be catered for on an individual basis, and course items can be modified upon request. Please contact us at (03) 8596 1819 or info@dendeke.com.au for more information!