



# DINING MENU

## OTSUMAMI

<b>Yuzu Daikon</b> daikon pickles with yuzu	V / GF	5
<b>Goma Kyuri</b> cucumber and wakame salad with sesame oil	V / GF	5
<b>Edamame</b> with Murray River pink salt	V / GF	5
<b>Petit Hash Browns</b> with smoked paprika & seeded mustard	V	5
<b>Vegetable Crisps</b> mixed gobo, renkon and imo crisps	V / GF	5

## SUSHI

<b>Spider Roll</b> soft shell crab tempura, avocado & salad		14
<b>Salmon California Roll</b> salmon, avocado, cucumber & salad	GF	13
<b>Crispy Sushi Tuna Roll</b> fried sushi roll with tuna mayonnaise		12
<b>Vegetable Roll</b> cucumber, carrot, avocado & mixed salad	V / GF	10
<b>Hosomaki</b> thin rolls with cucumber/avocado/salmon/tuna	V / GF	8-10

## COLD DISHES

<b>Assorted Sashimi (11pc)</b> Chef's selection of assorted sashimi (individual fish also available)	GF	20
<b>Salmon Tuna Poké</b> Raw salmon and tuna with mixed seasonal vegetables and poké dressing	GF	15
<b>White Fish Ceviche</b> Diced raw seasonal white fish dressed with citrus, served with red onion and sliced chilli	GF	15
<b>Wagyu Tataki</b> Seared rare wagyu beef with yuzu kosho ponzu and daikon oroshi dressing	GF	16
<b>Garden Salad</b> Seasonal vegetable and mixed leaf salad with sesame and onion dressing	V / GF	10

Welcome to DenDeke! Our dishes are mainly small and medium-sized dishes designed to be shared izakaya-style by everyone in a group. Please let us know if you have any dietary concerns!

## HOT DISHES

<b>Nasu Dengaku</b> Grilled eggplant basted with sweet miso glaze	V / GF	12
<b>Chicken / Vegetable Gyoza (6pc)</b> Chicken or Vegetable dumplings served with dumpling sauce	V	10
<b>Vegetable Tempura</b> Deep fried mixed vegetable tempura with tsuyu	V	13
<b>DenDeke Karaage (6pc)</b> Crispy fried chicken served with mixed leaf salad and chilli mayo		14
<b>Chicken Namban Kushiage (2pc)</b> Deep fried chicken skewers with sweet and sour dressing and tartare sauce on mixed salad		12
<b>Soft Shell Crab Tempura (3pc)</b> Deep fried soft shell crab and green beans served with chilli mayo		12
<b>Torichanko Nabe</b> Shoyu-based hot pot with chicken, tofu, mushrooms and vegetables	V available / GF	20
<b>Agedashi Tofu (4pc)</b> Deep fried tofu served with bonito broth and ginger soy sauce	V available / GF	12
<b>Teriyaki Salmon</b> Grilled salmon and vegetables with apple teriyaki sauce	GF	16
<b>Kaku-ni</b> Slow-cooked Kurobuta pork belly braised in sweet ginger soy sauce served with bok choy and karashi		16
<b>Pulled Pork Croquettes (2pc)</b> Kurobuta pork croquettes with dill yoghurt		12

## Curry

V / GF available

House made curry sauce served with rice, pickles, small mixed salad and your choice of kushi-age skewer toppings

Chicken 16 | Salmon 16 | Vegetable 15 | Kurobuta Pork 18

## GROUP OPTIONS

**DenDeke Selection (for 2 people)** 60

Assorted Sashimi, Salmon Tuna Poké, Kaku-ni Pork Belly, 2 Prawn Kushi-age and 2 Wagyu Kushi-yaki Skewers

**Help Me, Obi-Wan Kenobi** 40-50pp

Cant decide? Leave it to us! Let us know your dietary preferences and budget and let our staff pick you a selection of dishes for your party to share

## EXTRAS

<b>Miso Soup</b>	V available / GF	3.5
<b>Steamed Rice</b>		3.5

Looking for Desserts? Please ask our staff for the Dessert Menu!

## KUSHI-AGE

Deep-fried skewers

## KUSHI-YAKI\*

Charcoal-grilled skewers  
GF available

Chicken	4	Wagyu	5.5
Kurobuta Pork	5	Chicken	4
Tsukune	4	Kurobuta Pork	5
Salmon	3.5	Tsukune	4
Prawn	5.5	Salmon Belly	4.5
Eggplant	V 2.5	Prawn	5.5
Zucchini	V 2.5	Shiitake Mushroom	V 2.5
Shiitake Mushroom	V 2.5	Asparagus Bacon	4

\*Kushi-yaki not available for lunch