

RICE BOWLS

Curry

V available / GF available

House made mild curry sauce served with rice, pickles and two of your choice of deep fried kushi-age skewers

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

Sashimi Chirashi Don* GF 25

Assorted sashimi selection rice bowl with sushi rice

Salmon Tuna Poké Don* GF 20

Raw salmon and tuna with mixed seasonal vegetables and poké dressing on sushi rice

EXTRAS

Miso Soup V available / GF 3.5

Steamed Rice V / GF 3.5

Extra Curry V / GF 5

Extra Sushi Ginger V / GF 3

TAKEAWAY MENU



DenDeke Japanese Bar & Dining / 51 Plenty Road Preston
8596 1819 / www.dendeke.com.au / info@dendeke.com.au

Takeaway Menu Available 5—9pm Tuesday to Sunday,
12—2:30pm Friday, Saturday and Sunday

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OTSUMAMI & SALADS

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

Garden Salad	V / GF available	10
Seasonal vegetable and mixed leaf salad with sesame and onion dressing		
Salmon Tuna Poké*	GF	15
Raw salmon and tuna with mixed vegetables and poké dressing		

SUSHI & SASHIMI*

Spider Roll soft shell crab tempura, avocado & salad		14
Salmon California Roll salmon, avocado, cucumber & salad	GF	13
Crispy Tuna Sushi Roll fried sushi roll with tuna mayonnaise		12
Vegetable Roll cucumber, carrot, avocado & mixed salad	V / GF	10
Assorted Sashimi chef's selection of sashimi (11pc)	GF	20
Hosomaki thin rolls with cucumber/avocado/salmon/tuna	V / GF	8-10

*For maximum freshness and food safety reasons, we recommend sushi and sashimi dishes to be consumed within 6 hours of preparation and to be kept refrigerated if not to be consumed immediately!

Please let us know if you have any dietary concerns!

V : Vegan GF : Gluten-Free

HOT DISHES

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