



DENDEKE

JAPANESE BAR & DINING

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SPECIALS

Sake Flight

3 x 60ml tasting glasses of each of our featured sake of the week. Please refer to our specials board or enquire with staff as to the selection of the week!

All featured sake on the flight are also available individually as 100ml glass serves or 350ml tokkuri for sharing.

NON-ALCOHOLIC

Soft Drinks 5

Coke, Coke No Sugar, Lemonade, Tonic Water, Dry Ginger Ale, Iced Green Tea

Mixed and Premium Soft Drinks 6

Lemon Lime Bitters, Yuzu Lemonade, Raspberry Lemonade, Calpico, Bundaberg Ginger Beer

Hot Drinks 6

Espresso Coffee, Hot Chocolate, Matcha Latte, English Breakfast, Earl Grey, Peppermint, Camomile, Sencha, Genmaicha, Houjicha

Fruit Juices 6

Orange, Apple, Cranberry, Pineapple

MOCKTAILS

Baby Rita Raspberry Shrub, Pineapple, Lemon 10

Sakura Teng Apple Juice, Orgeat, Lemon, Shiso 12

Taiyo no Hana Passionfruit, Mandarin, Pineapple, Lime 12

Summertime Coconut Syrup, Calpico, Pineapple, Yuzu 11

SAKE

WHAT IS SAKE?

Sake, or 'nihonshu', is a beverage made from fermented rice, koji mold and water. It can range in flavour from sweet to dry, delicate to full-bodied, clean-nosed to aromatic.

Similar in alcoholic content to wine (12-15% alcohol), sake can be enjoyed chilled, warmed or at room temperature. Typically, aromatic styles of sake are best enjoyed chilled or at room temperature rather than warm.

Sake is labelled and graded according to its brewing method and rice polishing rate. Here are a few common sake labelling terms you might come across!

- Junmai** Sake brewed purely from rice with no added alcohol
- Honjozo** Sake balanced with added brewer's alcohol
- Ginjo** High grade sake made from rice grains polished to at least 60% in size. Typically delicate and aromatic
- Daiginjo** Premium sake made from rice polished to at least 50% in size. Typically very delicate, crisp and aromatic
- Nigorizake** Cloudy sake, not fully strained from the rice solids
- Koshu** Aged sake. Typically amber-hued and rich-flavoured
- Taruzake** Sake aged in cedar barrels, with a distinct cedar aroma
- Namazake** Unpasteurized sake (sake is usually pasteurized twice)
- Muroka** Non-clarified sake (charcoal unfiltered)
- Genshu** Sake bottled at cask strength
- Kimoto** Style of sake where the rice and koji are mashed together into a puree, traditionally done by hand
- Yamahai** Unmashed rice and koji fermented slowly using wild yeast in the natural environment
- Ki-Ippon** Junmai sake brewed at a single brewery



SAKE BY THE GLASS & TOKKURI (CARAFE)

Glass / Tokkuri

100ml / 350ml

Kizakura Yamahai Jikomi 	Kyoto	10 / 31
Mildly sweet with a rich, soft palate		
Tomizu Tokubetsu Junmai	Yamagata	11 / 35
Semi-dry with bright green fruit, lightly sweet and mellow with mild astringency. Pairs well with sushi and sashimi		
Dassai 45 Junmai Daiginjo	Yamaguchi	16 / 48
Berry and summer fruit notes with hints of white chocolate. Good with sashimi or grilled fish		
Tsukasabotan Senchu Hassaku Junmai 	Kochi	12 / 38
Crisp, super-dry and clean with a smooth finish		
Hatsumago Kimoto Junmai 	Yamagata	13 / 41
Semi dry and full bodied with crisp umami		
Kinushiro Nigori	Hyogo	13 / 41
Cloudy sake, with a hint of sweetness. Mild creamy texture with bright lactic notes		
Shichiken Namanama Junmai	Yamanashi	13 / 41
Unpasteurized sake with apple and tropical fruit notes, full-bodied and creamy palate with lactic notes, delicate bitterness and acidity		
Urakasumi Junmai 	Miyagi	12 / 38
Cereal, nuts and banana on the nose, smooth texture with balanced umami and semi-dry finish		
Niseko Junmai Ginjo	Hokkaido	14 / 43
Delicately floral with mild sweetness and a clean finish		

 Good sake for enjoying warm if preferred
(All sake on our menu are recommended and served chilled unless requested otherwise)

SAKE BY THE BOTTLE

Sparkling & Dessert Sake

Summerfall Sparkling Sake (250ml, 11%) California	20
Semi-dry with bright acidity and grape notes with crisp finish	
Mio Sparkling Sake (300ml, 5%) Kyoto	22
Light-bodied, smooth and delicately sweet	
Dassai Sparkling Nigori Junmai Daiginjo (360ml, 13%) Yamaguchi	48
Notes of muscat grape, green apple and pear. Gentle sweetness with fine lees, rich natural carbonation and semi-dry finish	
Sayuri Nigori (300ml, 12.5%) Hyogo	25
Sweet and floral with mildly creamy texture	
300ml Bottle (2-3 serves)	
Shirataki Jozen Junmai Ginjo Niigata	36
Light, clean and dry with aromatic nose	
Kubota Junmai Daiginjo Niigata	41
Crisp acidity balanced with gentle sweetness. Fruity fragrance and crisp dry finish	
Konishi Hiyashibori Junmai Ginjo Hyogo	28
Fresh, crisp, fruity and light. Vibrant aromas of apple with a refreshing, chilled finish	
Yatsushika Tokubetsu Junmai 	Oita 24
Rich umami with sharp finish. Well-balanced and versatile	
Asabiraki Suijin Junmai 	Ibaraki 36
Medium-bodied, dry and crisp with a clean finish	
Aladdin Junmai Ginjo Fukushima	45
Fresh apple and melon on the nose, light and clean finish	

SAKE BY THE BOTTLE

720ml Bottle

(5-7 serves)

Asahiyama Junmai 	Niigata	60
Rich, smooth, semi-dry with clean finish		
Ippin Chokara Junmai 	Ibaraki	64
Smooth umami with crisp, super dry finish		
Chiyomusubi Goriki 60 Junmai Ginjo	Tottori	63
Mellow, semi-dry and smooth with delicate grape and nashi pear notes		
Munemasa Junmai Ginjo	Saga	62
Floral, melon and tropical fruit aromatic notes with a medium dry, smooth and soft palate		
Tamanohikari Yamahai Junmai Ginjo	Kyoto	68
Rich with balanced acidity and depth of flavour. Good with grilled meats and hotpot dishes		
Zaku Megumi no Tomo Junmai Ginjo	Mie	77
Rich acidity, medium-rich body with subtle pear and anise notes		
Nanbu Bijin Junmai Daiginjo	Iwate	99
Soft, smooth and delicately sweet with elegant fruity notes		
Hyaku Moku Alt.3 Junmai Daiginjo	Hyogo	145
Fruity, light and complex premium blended sake		

 Good sake for enjoying warm
(All sake on our menu are recommended and served chilled unless requested otherwise)

SHOCHU

Shochu is a distilled Japanese spirit produced from various starch sources such as Sweet Potato, Barley or Rice.

Premium shochu is usually enjoyed on the rocks, with hot water (oyuwari), or with soda water (highball).

Glass

45ml

Towari	Soba (Buckwheat)	Miyazaki	11
Kariyushi	Awamori (Rice)	Okinawa	13
Tantakatan	Shiso Herb	Hokkaido	11
Beniotome Kakubin	Sesame	Fukushima	11
Aka Kirishima	Sweet Potato	Kagoshima	12
Kuro Kirishima	Sweet Potato	Kagoshima	12
Kannoko	Barley	Kagoshima	11
Shiro no Takumi	Rice	Kagoshima	12
Kikaijima	Brown Sugar	Kagoshima	11
Kozuru the Banana	Banana	Kagoshima	11

Shochu can also be enjoyed as a Chu-Hai mixer with fruit juice, syrups or tea.

Chu-Hai (House Shochu)	12
Lemon, Green Tea, Pineapple, Orange, Apple, Cranberry, Calpico, Yuzu	

UMESHU & FRUIT SAKE

Umeshu (Plum Wine) and other fruit liquors are made by infusing fruit and sugar with a sake or shochu base, and typically enjoyed on the rocks or as a highball with soda.

Glass / Tokkuri

100ml / 350ml

Choya Mutenka	Plum Wine	10 / 31
House-made Yuzu-Shu	Yuzu Grapefruit	10 / 31
Haruka Craft Umeshu	Plum Wine	18 / 54
Choya Kokuto Umeshu	Brown Sugar (Plum)	16 / 48
Uchu no Kocha Umeshu	Black Tea (Plum)	18 / 54
Tantakatan Shiso Umeshu	Shiso Herb (Plum)	11 / 35
Sake Hitosuji Lemonshu	Lemon	18 / 54
Rien Nashi Sake	Nashi Pear	18 / 54
Komasa no Ichigoshu	Strawberry	15 / 45
Chiyomusubi Ultra Peach	Peach	13 / 41

BEER

Japanese Beer on Tap

Orion Premium Draft	Lager	400ml	12
Suntory Premium Malts Black	Schwarzbier	380ml	16

Bottled Japanese Beer

Asahi	Lager	330ml	10
Sapporo	Lager	355ml	10
Asahi 3.5%	Mid-Strength Beer	330ml	9
Asahi Zero	Alcohol-Free Beer	330ml	9

Cider

Kaiju Golden Axe*	Apple Cider	375ml	10
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Craft Beer Specials

Two Bays Japanese Rice Lager*	Rice Lager	375ml	15
Yoyogi Pale Ale	Pale Ale	375ml	13
Tin Can Taffy**	Stout	355ml	15
Peach Melba Pavlova**	Cream Sour	355ml	16
East Cape	Hazy IPA	355ml	15
Hitachino Nest White Ale	Wheat Beer	330ml	16
Hitachino Nest Yuzu Lager	Lager	350ml	16
Hitachino Nest Dai Dai IPA	IPA	330ml	17
Ise Kadoya Pale Ale	Pale Ale	330ml	16
Ise Kadoya Hime White	Belgian Wheat	330ml	16
Ise Kadoya Neko Nihiki	New England IPA	330ml	20

* = Gluten-Free

** = NOT Vegan

All other beers on this list are generally considered vegan-friendly

WINE

Sparkling

	Glass	Bottle
Westwood Cuvée Brut	Victoria	11 51
Borgoluce Lampo Prosecco	Veneto	- 72

Rosé

	Glass	Bottle
InReverie Rosé	Margaret River	11 51

White

	Glass	Bottle
Te Mania Sauvignon Blanc	Nelson	12 57
Wine x Sam Pinot Gris	Strathbogie Ranges	13 60
Wine x Sam Stardust & Muscle Chardonnay	Upper Goulburn	14 68
Byrne Family Riesling	Clare Valley	- 56
Richard Hamilton 'La Valle' Fiano	McLaren Vale	- 60

Red

	Glass	Bottle
Indented Head Pinot Noir	Bellarine Pen.	13 60
Tallarida Pinot Noir	Mornington Pen.	- 64
Richard Hamilton 'Little Road' Shiraz	McLaren Vale	13 60
Millon Impressionist Tempranillo	Eden Valley	- 51
Seabrook 'The Gambler' Cabernet Malbec	Barossa Valley	- 57
Heritage Barossa Shiraz	Barossa Valley	- 72

COCKTAILS

Fancy something classic, off the menu, non-alcoholic, or feel like a variation on any of these? Let us know!



Espresso Martini	21
Vodka, Coffee Liqueur, Frangelico, Espresso, Chocolate Bitters and Molasses	
Monkey Sour	21
Barley Shochu, Banana Liqueur, Fresh Lemon Juice, Chartreuse and Peach Bitters*	
Rita Chao	20
Gin, Shiso Umeshu, Raspberry Shrub, Pineapple Juice and Fresh Lemon Juice	
Emy Jackson	20
Rum, Yuzushu, Pineapple Juice, Maraschino Liqueur and Sparkling Wine	
Hidaka Sour	22
Brandy, Plum Wine, Cointreau, Tankan Juice, Lemon Juice and Cinnamon	
Zubeko Bancho	20
Sugar Cane Shochu, Apple Liqueur, Chestnut Liqueur, Lemon Juice, Agave syrup and Peychaud's Bitters*	
Yomogi Margarita	22
Reposado Tequila, Kabosu Lime, Tankan Bitter Mandarin, Mugwort Liqueur	
O-Kiku	24
Chrysanthemum-infused Gin, Persimmon Liqueur, Cynar	
Sakura Spritz	22
Sakura Liqueur, Pomme Verte Liqueur, Kabosu Lime, Grapefruit Bitters, Sparkling Wine	
Tonbei the Mist	21
Shiso Shochu, Dry Vermouth, Violette Liqueur, Blueberry Syrup, Orange Bitters, Soda Water, Cranberry & Lemon Juice	

* Our sours contain no egg and are suitable for vegans or diners with egg allergies

JAPANESE WHISKY

Akashi P.X. Sherry Cask 3 Y.O.	Single Malt	50%	32
Rich and fruity range of aromas and flavours including dark chocolate, sweet dates, sticky toffee and red berries			
Ichiro's Malt & Grain	World Blend	46%	19
Aromas of toasty cereals, raisin toast with hints of fruits, wafer biscuit and cream. Tingly spices, fruit and cereals with smokiness on the palate. Finishes clean, juicy and tangy			
Sakurao Single Malt	Single Malt	43%	25
Notes of raisins, oranges and peaches with light vanilla sweetness on the palate. Finishes with mild wood smokiness and peat			
Koshi no Shinobu First Batch	Single Malt	43%	21
Hints of vanilla, coconut, mint and oak on the nose. Smooth palate with light floral notes, incense, butter and vanilla. Medium finish with lingering sandalwood and vanilla			
Ohtani No.1 Pisces	Single Malt	50%	26
Notes of chocolate mint, raisins, raspberries, vanilla and melon on the nose. Pistachio, lemon cake, caramel, butter honey and grapefruit on the palate with a smooth, lingering finish of chocolate bitterness and sweetness			
The Yuza Olorosso Cask 2023	Single Malt	61%	38
Full-bodied and rich. Nose of molasses, muscat and honey with hints of grapefruit. Rich honey, caramel, fig and prunes on the tongue with pepper spice and a smooth, silky finish.			
Mars Komagatake Limited 2020	Single Malt	50%	35
Matured in sherry and American white oak casks before being bottled at 50%. Notes of mixed fruits, vanilla, sweet honey and a gentle, creamy mouthfeel			
Shizuoka Pot Still 'W'	Single Malt	55%	34
Made with imported barley by wood-fired distillation. Smooth, and moreish with subtle hints of peat smoke, subtle fruit, citrus and charred oak. Long, smooth finish with lingering smoke and spice			
Shizuoka United 'S' 2023 Winter	Blend	50%	32
Balanced nose of bright fruit, juniper and mint with light floral notes. Stewed fruit with bright spicy and herbacious notes on the palate. Long finish with smooth citrus notes			

SUNTORY

Built in 1923, Suntory's Yamazaki distillery in Kyoto was Japan's first commercial whisky distillery. Suntory also produces malt whisky at its Hakushu distillery in Yamanashi and grain whisky at its Chita distillery in Aichi prefecture.

Yamazaki Distiller's Reserve Single Malt 43% **25**
Sherry cask-aged, rich spiced nose of sherry soaked plums and raisins. Coffee and chocolate on the palate with a hint of smoke

Yamazaki 12 Year Old Single Malt 43% **42**
Toasted barley, seed & nut loaf, almonds, hints of milk chocolate and dried grass on the nose. Rich, herbaceous and grassy palate with light smoke. Short finish with orange peel and a touch of minerals

Hakushu Distiller's Reserve Single Malt 43% **25**
Peppermint, pine and grassy notes with cucumber and melon on the nose. Mint notes with mild smokiness and citrus zest on the palate with lingering smoke on the finish

Suntory Old Whisky Blend 43% **15**
Balanced nose of malt, honey, vanilla and wood. The palate is medium-bodied with a sweetness and coffee notes. Medium to long finish

The Chita Grain 43% **15**
Honeydew, citrus and cereal on the nose with vanilla sponge cake and honey on the palate with a touch of orchard blossom. Medium, zesty finish

NIKKA WHISKY

Founded by Masataka Taketsuru in 1934, Nikka produces whisky out of its Yoichi distillery in Hokkaido and Miyagikyo distillery in Sendai.

Yoichi Single Malt 45% **22**
Palate contains peat, smoke, spices, green fruit and nuttiness. Lingering mild peatsmoke on the finish with ripe fruit and soft malt

Miyagikyo Single Malt 45% **22**
Malted barley, tropical fruit and liquorice on the nose. Rich malted barley on the palate, with herbaceous liquorice, ginger, cinnamon and chocolate. Long, soft finish with floral, tannic and fruity notes

Miyagikyo Grande Single Malt 48% **24**
Limited edition Miyagikyo expression. Soft floral tones, citrus fruits, subtle spices, lashings of vanilla and aromas of freshly cut grass

Nikka Coffey Grain Blend 45% **19**
Vanilla cream with sweet fruit on nose with biscuits and shortbread. Silky, almost oily mouthfeel with vanilla wafer, muesli, pepper palate. Caramel and vanilla finish with short bread and lingering sweetness

Nikka Coffey Malt Blend 45% **19**
Semi-sweet aromas of creamy soda, creme caramel, vanilla bean and shortbread. Butter menthol lozenge and cream biscuits on the tongue, finishes with vanilla bean and dried coconut

Nikka From The Barrel Blend 51.4% **22**
Clean nose with biscuity malt, vanilla and juicy dried fruit notes. Soft, gentle spices with malt and dried fruit flavours with a hint of smoke. Finishes with delicate, lingering malt

Taketsuru Pure Malt Blend 43% **20**
Sherried plums, raisins, green apple, cereal, black pepper and hint of barrel char on the nose. Coffee bean, milk chocolate, tobacco leaf and lingering sherried fruit on palate with light smoke. Elegant smoky finish with golden barley and hint of coffee

Nikka Rare Old Super Blend 43% **15**
Youthful aromas of citrus fruit, sherry wood spices and a touch of smoke. Mellow palate with citrus and sherry wood spices. Quite balanced with a good citrus complexity and a slightly smoky finish