



# 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

**Black Dice** Three Foxes Nopertivo, Elderflower, Cola 12

# 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

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

## SAKE BY THE BOTTLE

### Sparkling & Dessert Sake



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

### 720ml Bottle

(5-7 serves)

<b>Asahiyama Junmai</b> 	Niigata	<b>60</b>
Rich, smooth, semi-dry with clean finish		
<b>Ippin Chokara Junmai</b> 	Ibaraki	<b>64</b>
Smooth umami with crisp, super dry finish		
<b>Chiyomusubi Goriki 60 Junmai Ginjo</b>	Tottori	<b>63</b>
Mellow, semi-dry and smooth with delicate grape and nashi pear notes		
<b>Munemasa Junmai Ginjo</b>	Saga	<b>62</b>
Floral, melon and tropical fruit aromatic notes with a medium dry, smooth and soft palate		
<b>Tamanohikari Yamahai Junmai Ginjo</b>	Kyoto	<b>68</b>
Rich with balanced acidity and depth of flavour. Good with grilled meats and hotpot dishes		
<b>Hokosugi Tokusen Junmai Ginjo</b>	Mie	<b>102</b>
Silky, medium-bodied with delicate sweetness, honeydew and coconut notes, a soft ginjo aroma, and a clean, dry finish		
<b>Nanbu Bijin Junmai Daiginjo</b>	Iwate	<b>99</b>
Soft, smooth and delicately sweet with elegant fruity notes		
<b>Hyaku Moku Alt.3 Junmai Daiginjo</b>	Hyogo	<b>145</b>
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

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

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

<b>Chu-Hai (House Shochu)</b>	<b>12</b>
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

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

# 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
Eternal Sunshine	Hazy IPA	355ml	16
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

\* = 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
Knee Deep 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!

<b>Espresso Martini</b>	<b>23</b>
Dark Rum, Nosferatu Crema Coffee Liqueur, Espresso	
<b>Monkey Sour</b>	<b>21</b>
Barley Shochu, Banana Liqueur, Lemon Juice, Chartreuse and Peach Bitters*	
<b>Rita Chao</b>	<b>20</b>
Gin, Shiso Umeshu, Raspberry Shrub, Pineapple Juice and Lemon Juice	
<b>Emy Jackson</b>	<b>20</b>
Rum, Yuzushu, Pineapple Juice, Maraschino Liqueur and Sparkling Wine	
<b>Hidaka Sour</b>	<b>22</b>
Brandy, Plum Wine, Cointreau, Tankan Juice, Lemon Juice and Cinnamon	
<b>Zubeko Bancho</b>	<b>20</b>
Sugar Cane Shochu, Apple Liqueur, Chestnut Liqueur, Lemon Juice, Agave syrup and Peychaud's Bitters*	
<b>Yomogi Margarita</b>	<b>22</b>
Reposado Tequila, Lime Juice, Tankan Bitter Mandarin, Mugwort Liqueur	
<b>Madame Gina</b>	<b>22</b>
Vodka, Suro Elderflower Liqueur, Lychee Liqueur, Violette, Cranberry Juice	
<b>7 Rings</b>	<b>26</b>
Japanese Whisky, Montenegro Amaro, Luxardo Maraschino, Lime Juice, Hinoki Bitters	
<b>Sakura Spritz</b>	<b>22</b>
Sakura Liqueur, Pomme Verte Liqueur, Lime Juice, Grapefruit Bitters, Sparkling Wine	



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

# JAPANESE WHISKY

<b>Akashi P.X. Sherry Cask 3 Y.O.</b>	Single Malt	50%	<b>32</b>
Rich and fruity range of aromas and flavours including dark chocolate, sweet dates, sticky toffee and red berries			
<b>Ichiro's Malt &amp; Grain</b>	World Blend	46%	<b>19</b>
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			
<b>Sakurao Single Malt</b>	Single Malt	43%	<b>25</b>
Notes of raisins, oranges and peaches with light vanilla sweetness on the palate. Finishes with mild wood smokiness and peat			
<b>Sakurao Sauternes Cask</b>	Single Malt	50%	<b>29</b>
Honey, ripe orchard fruit, fresh apricot, and creamy vanilla on the nose with subtle lingering citrus and oak. Palate of malty sweetness, dried raisins, custard, and hints of warm spice with subtle peat			
<b>Togouchi Single Malt</b>	Single Malt	43%	<b>22</b>
Green apples, apricots, and orange marmalade nose with layered sweet vanilla, floral hints, and soft oak. Mellow palate with rich dried fruit, brown sugar, hazelnuts, and hints of orange peel			
<b>Togouchi Beer Cask Finish</b>	Blend	40%	<b>18</b>
Notes of crisp citrus, white fruits, sweet malt, and subtle cereals on the nose. Round and smooth palate of honey and toasted cornflakes with delicate hop, mild spices, and baked apple			
<b>Koshi no Shinobu First Batch</b>	Single Malt	43%	<b>21</b>
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			
<b>Tokinoka Black</b>	Blend	50%	<b>30</b>
Tropical fruit and toasted oak on the nose, notes of honey, caramel, and cacao nibs with a touch of sweet spice on the palate. The finish is long, warm, and creamy with lingering vanilla			
<b>Ohtani No.1 Pisces</b>	Single Malt	50%	<b>26</b>
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			
<b>The Yuza Olorosso Cask 2023</b>	Single Malt	61%	<b>38</b>
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

**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

**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