



DINING MENU

OTSUMAMI

Wakame Crisps crispy seaweed with smoked paprika salt	V	5
Yuzu Daikon daikon pickles with yuzu	V / GF	5
Goma Kyuri cucumber and wakame with sesame oil	V / GF	5
Edamame with Murray River pink salt	V / GF	5
Petit Hash Browns with aonori salt	V	5
Tako Wasabi raw octopus with fresh wasabi		5
Kimchi spicy pickled cabbage	GF	5
Vegetable Crisps mixed gobo, renkon and imo crisps	V / GF	5

SUSHI

Spider Roll soft shell crab tempura, avocado & salad		15
Salmon California Roll salmon, avocado, cucumber & salad	GF	13
Crispy Sushi Tuna Roll fried sushi roll with tuna mayonnaise		12
Vegetable Roll cucumber, carrot, avocado & mixed salad	V / GF	10
Hosomaki thin rolls with cucumber/avocado/salmon/tuna	V / GF	8-10

COLD DISHES

Assorted Sashimi (11pc) Chef's selection of assorted sashimi (individual fish also available)	GF	20
Salmon Poké Raw salmon with mixed seasonal vegetables and poké dressing	GF	15
DenDeke Kingfish Sliced rare kingfish with monkfish dressing and dill	GF	16
Wagyu Tataki Seared rare wagyu beef with yuzo kosho ponzu and daikon oroshi dressing	GF	16
Garden Salad Seasonal vegetable and mixed leaf salad with sesame and onion dressing	V / GF	10
Smoky Atsuage (2pc) Deep fried tofu with king brown oyster mushrooms smoked with applewood	V / GF	8

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

Seafood Gratin Oysters, salmon and spanner crab meat baked with white sauce, avocado and cheese		18
Nasu Dengaku Grilled eggplant basted with sweet miso glaze	V / GF	12
Chicken / Vegetable Gyoza (6pc) Chicken or Vegetable dumplings served with dumpling sauce	V	10
Vegetable Tempura Deep-fried mixed vegetable tempura with tsuyu	V	13
DenDeke Karaage (6pc) Crispy fried chicken served with mixed leaf salad and chilli mayo		14
Soft Shell Crab Tempura (3pc) Deep-fried soft shell crab and green beans served with chilli mayo		15
Ebi Mayo (4pc) Deep-fried prawns served with mayonnaise and avocado dressing		14
Agedashi Tofu (4pc) Deep-fried tofu served with bonito broth and ginger soy sauce	V available / GF	12
Kaku-ni Slow-cooked Kurobuta pork belly braised in sweet ginger soy sauce served with bok choy and karashi		16
Pulled Pork Croquettes (2pc) Kurobuta pork croquettes with dill yoghurt		12
Miso Katsu (4pc) Deep-fried Kurobuta pork fillet pieces with red miso sauce		16
Teriyaki Chicken Grilled chicken and edamame beans with teriyaki sauce	GF	14

V : Vegan GF : Gluten-Free

Teriyaki Vegetables Stir-fried vegetables with teriyaki ginger sauce	V / GF	12
Ishikari Nabe Miso-based hot pot with salmon, seasonal vegetables and tofu served with side of kimchi	V available / GF	20
Shio Saba Mackerel fillet charcoal-grilled with salt and served with shoyu and daikon oroshi	GF	12
Wagyu Kushiyaki (2pc) Charcoal grilled wagyu beef and negi skewers	GF	13

CURRY

served with house made curry sauce and rice

Chicken Curry Japanese curry served with deep-fried karaage chicken pieces	GF available	17
Vegetable Curry Japanese curry served with mixed vegetables	V / GF available	15
Pork Katsu Curry Japanese curry served with deep-fried Kurobuta pork fillet pieces		20

GROUP OPTIONS

DenDeke Selection (for 2 people) Assorted Sashimi, Salmon Poké, 2pc Wagyu Kushiyaki Skewers, 2pc Miso Katsu, 4pc Ebi Mayo		65
Help Me, Obi-Wan Kenobi 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		40-50pp

EXTRAS

Miso Soup	V available / GF	3.5
Steamed Rice		3.5

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