



# DINING MENU

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

## OTSUMAMI

<b>Yuzu Daikon</b> daikon pickles with yuzu	V / GF	5
<b>Goma Kyuri</b> cucumber and wakame with sesame oil	V / GF	5
<b>Edamame</b> with Murray River pink salt	V / GF	5
<b>Petit Hash Browns</b> with aonori salt and curry mayo	V available	5
<b>Kimchi</b> spicy pickled cabbage	GF	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		15
<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 Poké</b> Raw salmon with mixed seasonal vegetables and poké dressing	GF	15
<b>DenDeke Kingfish</b> Sliced rare kingfish with monkfish dressing and dill	GF	16
<b>Wagyu Tataki</b> Seared rare wagyu beef with yuzo 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

V : Vegan GF : Gluten-Free

## HOT DISHES

<b>Smoky Atsuage (2pc)</b> Deep fried tofu with king brown oyster mushrooms smoked with applewood	V / GF	8
<b>Tako Kara</b> Deep fried octopus with house aioli		12
<b>Seafood Gratin</b> Oysters, salmon and spanner crab meat baked with white sauce, avocado and cheese		18
<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>Soft Shell Crab Tempura (3pc)</b> Deep-fried soft shell crab and green beans served with chilli mayo		15
<b>Ebi Mayo (4pc)</b> Deep-fried prawns served with mayonnaise and avocado dressing		14
<b>Agedashi Tofu (4pc)</b> Deep-fried tofu served with bonito broth and ginger soy sauce	V available / GF	12
<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
<b>Miso Katsu (4pc)</b> Deep-fried Kurobuta pork fillet pieces with red miso sauce		16
<b>Teriyaki Chicken</b> Grilled chicken and edamame beans with teriyaki sauce	GF	14

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

## CURRY

served with house made curry sauce and rice

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

## GROUP OPTIONS

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

<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!