



DINING MENU

Welcome to DenDeke! Our dishes are mainly small to medium-sized and designed to be shared several by a group. Dishes that are marked **V** are **Vegan** and those marked **GF** are mostly **Gluten-Free** (may contain traces). Please let us know if you have any dietary concerns!

OTSUMAMI

Yuzu Daikon daikon pickles with yuzu	V / GF	7
Kyuri Zuke cucumber pickles with sesame oil	V / GF	7
Edamame with Murray River pink salt	V / GF	7
Aonori Gems potato gems with aonori and curry mayo	V available	7
Kimchi spicy pickled cabbage	GF	7
Vegetable Crisps sweet potato, renkon and imo crisps	V / GF	7

SUSHI

Unagi Roll (6pc) grilled eel, cucumber & sansho pepper		25
Ebi Roll (4pc) prawn tempura, avocado & mixed salad		20
Salmon Aburi Roll (6pc) seared salmon, cucumber & mayo	GF ava.	20
Wagyu Roll (6pc) seared wagyu, cucumber, yuzu miso & sansho	GF	20
Crispy Sushi Tuna Roll (4pc) fried sushi roll with tuna mayonnaise		18
Vegetable Roll (4pc) cucumber, carrot, avocado & salad	V / GF	15
Hosomaki (6pc) thin rolls with choice of either: cucumber/avocado/salmon/tuna/tuna mayonnaise (cooked tuna)	V / GF	10-14

COLD DISHES

Assorted Sashimi (12pc) Chef's selection of assorted sashimi (individual fish also available)	GF available	29
Takowasabi Sliced rare octopus with fresh wasabi		17
Spicy Poké Raw salmon with mixed seasonal vegetables and house gochujang sauce	GF	18
Tuna Tataki Seared tuna with truffle oil dressing, finger lime, shiso and micro salad	GF	20

Wagyu Tataki Seared rare wagyu beef with yuzu kosho ponzu and daikon oroshi dressing	GF	18
DenDeke Ceviche Lemon-cured raw mixed seasonal fish with shiso and green chilli	GF	18
Pumpkin Salad Roast pumpkin with renkon chips, mayonnaise, onion and dill	GF	12
Tofu Salad Silken tofu with mixed salad, wakame seaweed and sesame dressing	V / GF	14

HOT DISHES

Tako Kara Deep fried octopus with house aioli		18
Nasu Dengaku Grilled eggplant with sweet miso glaze	V / GF	14
Pork / Vegetable Gyoza (6pc) Pork or Vegetable dumplings served with dumpling sauce	V	13
Vegetable Tempura Deep-fried mixed vegetable tempura with tsuyu	V	17
Chicken Karaage (6pc) Crispy fried chicken served with chilli mayo	GF	18
Soft Shell Crab Tempura (3pc) Deep-fried soft shell crab served with chilli mayo		19
Ebi Miso Mayo (4pc) Deep-fried battered prawns served with miso mayonnaise dressing		17
Agedashi Tofu (4pc) Deep-fried tofu served with bonito broth and ginger soy sauce	V available / GF	16
Chashu Pork (4pc) Pork belly slow-cooked with ginger & yuzu kosho sauce	GF	20
Pork Katsu (3pc) Deep-fried crumbed pork fillet pieces with tonkatsu sauce		16
Teriyaki Chicken Grilled chicken and beans with teriyaki sauce	GF	19

Teriyaki Vegetables Baked seasonal vegetables with teriyaki ginger sauce	V / GF	15
Shio Saba Bone-in mackerel fillet charcoal-grilled with salt and served with shoyu and daikon oroshi	GF	14
Wagyu Kushiyaki (2pc) Charcoal grilled wagyu beef and negi skewers	GF	20

CURRY RICE BOWLS

Chicken Curry Japanese curry and rice with 4 deep-fried karaage chicken pieces	GF available	24
Vegetable Curry Japanese curry and rice with mixed vegetables	V / GF available	20
Pork Katsu Curry Japanese curry and rice with 3 deep-fried crumbed pork fillet pieces		26

GROUP OPTIONS

DenDeke Selection (Tasting platter for 2 people) Assorted Sashimi, Spicy Poké, 2pc Chashu Pork, 2pc Chicken Karaage, 4pc Ebi Miso Mayo, Pumpkin Salad		75
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		55-65pp

EXTRAS

Mixed Salad	V / GF	5
Miso Soup	V available / GF	4
Steamed Rice		4

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

Surcharge: 10% Saturday & Sunday | 15% Public Holiday