

**Teriyaki Vegetables** V / GF 12

Stir-fried vegetables with teriyaki ginger sauce

**Shio Saba** GF 12

Mackerel fillet charcoal-grilled with salt and served with shoyu and daikon oroshi

## RICE BOWLS

**Sashimi Chirashi Don\*** GF 25

Assorted sashimi selection rice bowl with sushi rice

**Salmon Poké Don\*** GF 20

Raw salmon with mixed seasonal vegetables and poké dressing on sushi rice

**Chicken Karaage Curry** GF available 17

Japanese curry served with deep-fried chicken pieces

**Vegetable Curry** V available / GF 15

Japanese curry served with mixed vegetables

**Pork Katsu Curry** 20

Japanese curry served with deep-fried Kurobuta pork fillet pieces

## EXTRAS

**Miso Soup** V available / GF 3.5

**Steamed Rice** V / GF 3.5

**Extra Curry** V / GF 5

**Extra Sushi Ginger** V / GF 3

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# TAKEAWAY MENU

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Available 5pm—9pm Tuesday to Sunday

12pm—2:30pm Friday, Saturday & Sunday



DenDeke Japanese Bar & Dining / 51 Plenty Road Preston  
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## OTSUMAMI & SALADS

<b>Wakame Crisps</b> crispy seaweed with smoked paprika salt	V ava.	5
<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	V	5
<b>Kimchi</b> spicy pickled cabbage	GF	5
<b>Vegetable Crisps</b> mixed gobo, renkon and imo crisps	V / GF	5
<b>Garden Salad</b> Seasonal vegetable and mixed leaf salad with sesame and onion dressing	V / GF available	10
<b>Salmon Poké*</b> Raw salmon with mixed vegetables and poké dressing	GF	15

## SUSHI & SASHIMI\*

<b>Spider Roll</b> soft shell crab tempura, avocado & salad		15
<b>Salmon California Roll</b> salmon, avocado, cucumber & salad	GF	13
<b>Crispy Tuna Sushi Roll</b> fried sushi roll with tuna mayonnaise		12
<b>Vegetable Roll</b> cucumber, carrot, avocado & mixed salad	V / GF	10
<b>Assorted Sashimi</b> chef's selection of sashimi (11pc)	GF	20
<b>Hosomaki</b> thin rolls with cucumber/avocado/salmon/tuna	V / GF	8-10

\*For maximum freshness and food safety reasons, we recommend sushi and sashimi dishes to be consumed within 6 hours of preparation and to be kept refrigerated if not to be consumed immediately!

Please let us know if you have any dietary concerns!

V : Vegan GF : Gluten-Free

## HOT DISHES

<b>Chicken / Vegetable Gyoza (6pc)</b> Chicken or Vegetable dumplings served with dumpling sauce	V	10
<b>Nasu Dengaku</b> Grilled eggplant basted with sweet miso glaze	V / GF	12
<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>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 shoyu 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