

|  |        |    |
|--|--------|----|
| <b>Teriyaki Chicken</b>  | GF     | 14 |
| Grilled chicken and edamame beans with teriyaki sauce                              |        |    |
| <b>Teriyaki Vegetables</b>   | V / GF | 12 |
| Stir-fried vegetables with teriyaki ginger sauce                                   |        |    |
| <b>Shio Saba</b>   | GF     | 12 |
| Mackerel fillet charcoal-grilled with salt and served with shoyu and daikon oroshi |        |    |

## RICE BOWLS

|   |                  |    |
|---|------------------|----|
| <b>Sashimi Chirashi Don*</b>  | GF               | 27 |
| Assorted sashimi selection rice bowl with sushi rice                        |                  |    |
| <b>Spicy Poké Don*</b>  | GF               | 20 |
| Raw salmon with mixed vegetables and house gochujang dressing on sushi rice |                  |    |
| <b>Chicken Karaage Curry</b>  | GF available     | 18 |
| Japanese curry served with 4 deep-fried chicken pieces                      |                  |    |
| <b>Vegetable Curry</b>  | V available / GF | 15 |
| Japanese curry served with mixed vegetables                                 |                  |    |
| <b>Pork Katsu Curry</b>   |                  | 20 |
| Japanese curry served with 4 deep-fried Kurobuta pork fillet pieces         |                  |    |

## EXTRAS

|                           |                  |     |
|---------------------------|------------------|-----|
| <b>Miso Soup</b>          | V available / GF | 3.5 |
| <b>Steamed Rice</b>       | V / GF           | 3.5 |
| <b>Extra Curry</b>        | V / GF           | 5   |
| <b>Extra Sushi Ginger</b> | V / GF           | 3   |

# TAKEAWAY MENU

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>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  |
| <b>Kabu Zuke</b> turnip pickled with cherry blossom   | V available / GF | 5  |
| <b>Garden Salad</b><br>Seasonal vegetable and mixed leaf salad with sesame and onion dressing | V / GF available | 10 |
| <b>Spicy Poké*</b><br>Raw salmon with mixed vegetables and house gochujang dressing           | GF               | 15 |

## SUSHI & SASHIMI\*

|   |        |      |
|---|--------|------|
| <b>Ebi Roll</b> prawn tempura, avocado & cos lettuce                |        | 15   |
| <b>Salmon Aburi Roll</b> seared salmon, cucumber & mayonnaise       | GF     | 16   |
| <b>Wagyu Roll</b> seared wagyu, cucumber, yuzu miso & sansho        | GF     | 19   |
| <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     | 22   |
| <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>Atsuage (2pc)</b><br>Deep fried tofu with king brown oyster mushrooms and yuzu miso                         | V / GF           | 8    |
| <b>Tako Kara</b><br>Deep fried octopus with house aioli  |                  | 12   |
| <b>Kani Cream Korokke (3pc)</b><br>Crab croquettes with white sauce and cheese served with shiso yoghurt sauce |                  | 13.5 |
| <b>Chicken / Vegetable Gyoza (6pc)</b><br>Chicken or Vegetable dumplings served with dumpling sauce            | V                | 10   |
| <b>Nasu Dengaku</b><br>Grilled eggplant basted with sweet miso glaze   | V / GF           | 12   |
| <b>Vegetable Tempura</b><br>Deep-fried mixed vegetable tempura with tsuyu                                      | V                | 13   |
| <b>DenDeke Karaage (6pc)</b><br>Crispy fried chicken served with mixed leaf salad and chilli mayo              |                  | 14   |
| <b>Soft Shell Crab Tempura (3pc)</b><br>Deep-fried soft shell crab and green beans served with chilli mayo     |                  | 16.5 |
| <b>Agedashi Tofu (4pc)</b><br>Deep-fried tofu served with bonito broth and ginger soy sauce                    | V available / GF | 12   |
| <b>Chashu Pork (4pc)</b><br>Kurobuta pork belly slow-cooked with ginger & garlic soy sauce                     | GF               | 15   |
| <b>Kurobuta Pork Katsu (3pc)</b><br>Deep-fried Kurobuta pork fillet pieces with tonkatsu sauce                 |                  | 12   |