

# DENDEKE

JAPANESE BAR & DINING

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# SPECIALS

## Sake Flight

3 x 60ml tasting glasses of each of our featured sake of the week. Please refer to our specials board or enquire with staff as to the selection of the week!

All featured sake on the flight are also available individually as 100ml glass serves or 350ml tokkuri for sharing.

# NON-ALCOHOLIC

## Soft Drinks 5

Coke, Coke No Sugar, Lemonade, Tonic Water, Dry Ginger Ale, Iced Green Tea

## Mixed and Premium Soft Drinks 6

Lemon Lime Bitters, Yuzu Lemonade, Raspberry Lemonade, Calpico, Bundaberg Ginger Beer

## Hot Drinks 6

Espresso Coffee, Hot Chocolate, Matcha Latte, English Breakfast, Earl Grey, Peppermint, Camomile, Sencha, Genmaicha, Houjicha

## Fruit Juices 6

Orange, Apple, Cranberry, Pineapple

## MOCKTAILS

## Baby Rita Raspberry Shrub, Pineapple, Lemon 10

## Sakura Teng Apple Juice, Orgeat, Lemon, Shiso 12

## Taiyo no Hana Passionfruit, Mandarin, Pineapple, Lime 12

## Summertime Coconut Syrup, Calpico, Pineapple, Yuzu 11

# SAKE

## WHAT IS SAKE?

Sake, or 'nihonshu', is a beverage made from fermented rice, koji mold and water. It can range in flavour from sweet to dry, delicate to full-bodied, clean-nosed to aromatic.

Similar in alcoholic content to wine (12-15% alcohol), sake can be enjoyed chilled, warmed or at room temperature. Typically, aromatic and delicate styles of sake are best enjoyed chilled or at room temperature.

Sake is labelled and graded according to its brewing method and rice polishing rate. Here are a few common sake labelling terms you might come across!

- Junmai** Sake brewed purely from rice with no added alcohol
- Honjozo** Sake balanced with added brewer's alcohol
- Ginjo** High grade sake made from rice grains polished to at least 60% in size. Typically delicate and aromatic
- Daiginjo** Premium sake made from rice polished to at least 50% in size. Typically very delicate, crisp and aromatic
- Nigorizake** Cloudy sake, not fully strained from the rice solids
- Koshu** Aged sake. Typically amber-hued and rich-flavoured
- Taruzake** Sake aged in cedar barrels, with a distinct cedar aroma
- Namazake** Unpasteurized sake (sake is usually pasteurized twice)
- Muroka** Non-clarified sake (charcoal unfiltered)
- Genshu** Sake bottled at cask strength
- Kimoto** Style of sake where the rice and koji are mashed together into a puree, traditionally done by hand
- Yamahai** Unmashed rice and koji fermented slowly using wild yeast in the natural environment
- Ki-Ippon** Junmai sake brewed at a single brewery



## SAKE BY THE GLASS & TOKKURI (CARAFE)


### Glass / Tokkuri

100ml / 350ml

**Kizakura Yamahai Jikomi**  Kyoto **9 / 28**  
Mildly sweet with a rich, soft palate

**Tomizu Tokubetsu Junmai** Yamagata **10 / 31**  
Semi-dry with bright green fruit, lightly sweet and mellow with mild astringency. Pairs well with sushi and sashimi

**Dassai 45 Junmai Daiginjo** Yamaguchi **13 / 41**  
Berry and summer fruit notes with hints of white chocolate. Good with sashimi or grilled fish

**Tsukasabotan Senchu Hassaku Junmai**  Kochi **12 / 38**  
Crisp, super-dry and clean with a smooth finish

**Naotora Junmai Ginjo Namazake** Nagano **14 / 43**  
Clean, mellow and semi-dry. Delicate pineapple notes on the nose with mellow acidity and crisp finish

**Shichiken Kinu no Aji Junmai Daiginjo** Yamanashi **14 / 43**  
Sweet and mellow with mild acidity

**Sawahime Momoiro Nigori** Tochigi **12.5 / 39**  
Pink-hued cloudy sake, with a hint of sweetness. Mild creamy texture with light effervescence and bright lactic notes

**Hatsumago Kimoto Junmai**  Yamagata **10.5 / 33**  
Semi dry and full bodied with crisp umami

**Kokage no Sakana Junmai** Okayama **12 / 38**  
Sweet and mellow with mild acidity

## SAKE BY THE BOTTLE

### Sparkling & Dessert Sake

**Hana Awaka Sparkling Sake (250ml)** Hyogo **19**  
Mild sweetness with light acidity

**Aai Sparkling Sake (330ml)** Saitama **33**  
Light bodied, smooth and semi-dry

**Fukucho Seaside Sparkling (300ml)** Hiroshima **42**  
Aromas of pear, ginger flower and rice pudding. Highly recommended with seafood dishes

**Sayuri Nigori (300ml)** Hyogo **30**  
Sweet and floral with mildly creamy texture. Best enjoyed chilled


### 300ml Bottle (2-3 serves)

**Shirataki Jozen Junmai Ginjo** Niigata **32**  
Light, clean and dry with aromatic nose

**Aladdin Junmai Ginjo** Fukushima **42**  
Fresh apple and melon on the nose, light and clean finish

**Asabiraki Suijin Junmai**  Ibaraki **33**  
Medium-bodied, dry and crisp with a clean finish



**Ninki-Ichi Junmai Daiginjo**  Fukushima **35**  
Aromatic and crisp. Pleasantly dry and slightly sweet. Well-balanced with a fresh finish. Can be served gently warmed


 Good sake for enjoying warm  
(All sake on our menu are recommended and served chilled unless requested otherwise)

## SAKE BY THE BOTTLE

### 720ml Bottle

(5-7 serves)

<b>Asahiyama Junmai</b> 	Niigata	<b>58</b>
Rich, smooth, semi-dry with clean finish		
<b>Ippin Chokara Junmai</b> 	Ibaraki	<b>60</b>
Smooth umami with crisp, super dry finish		
<b>Chiyomusubi Goriki 60 Junmai Ginjo</b>	Tottori	<b>63</b>
Mellow, semi-dry and smooth with delicate grape and nashi pear notes		
<b>Munemasa Junmai Ginjo</b>	Saga	<b>62</b>
Floral, melon and tropical fruit aromatic notes with a medium dry, smooth and soft palate		
<b>Tamanohikari Yamahai Junmai Ginjo</b>	Kyoto	<b>80</b>
Rich with balanced acidity and depth of flavour. Good with grilled meats and hotpot dishes		
<b>Zaku Megumi no Tomo Junmai Ginjo</b>	Mie	<b>85</b>
Rich acidity, medium-rich body with subtle pear and anise notes		
<b>Nanbu Bijin Junmai Daiginjo</b>	Iwate	<b>101</b>
Soft, smooth and delicately sweet with elegant fruity notes		
<b>Hyaku Moku Alt.3 Junmai Daiginjo</b>	Hyogo	<b>157</b>
Fruity, light and complex premium blended sake		

 Good sake for enjoying warm  
(All sake on our menu are recommended and served chilled unless requested otherwise)

## SHOCHU

Shochu is a distilled Japanese spirit produced from various starch sources such as Sweet Potato, Barley or Rice.

Similar in nature to vodka, shochu is about 20-25% in alcohol content and is not charcoal filtered, retaining flavours and characteristics of its source ingredient.

Shochu is often enjoyed on the rocks, with hot water (Oyuwari), ice and chilled water (Mizuwari), with fruit juice or with soda water (Sodawari), with tea (Ochawari) or as a flavoured highball (Chu-hai).

	Type	Origin	Glass 45ml
<b>Kinmiya</b>	Sugar Cane	Mie	<b>10</b>
<b>Towari</b>	Soba (Buckwheat)	Miyazaki	<b>10</b>
<b>Aka Kirishima</b>	Sweet Potato	Kagoshima	<b>11</b>
<b>Kiccho Hozan</b>	Sweet Potato	Kagoshima	<b>12</b>
<b>Kannoko</b>	Barley	Kagoshima	<b>10</b>
<b>Shiro no Takumi</b>	Rice	Kagoshima	<b>12</b>
<b>Kikajima</b>	Brown Sugar	Kagoshima	<b>10</b>
<b>Kariyushi</b>	Awamori (Rice)	Okinawa	<b>12</b>
<b>Tantakatan</b>	Shiso Herb	Hokkaido	<b>11</b>
<b>Beniotome Kakubin</b>	Sesame	Fukushima	<b>10</b>

## UMESHU & FRUIT SAKE

Umeshu (Plum Wine) and other Japanese fruit liquors are made by infusing fruit and sugar with sake or shochu. They are usually enjoyed on the rocks, or can also be enjoyed as a highball.

		Glass / Tokkuri 100ml / 350ml
<b>Choya Mutenka</b>	Plum Wine	<b>10 / 31</b>
<b>House-made Yuzu-Shu</b>	Yuzu Grapefruit	<b>10 / 31</b>
<b>Choya Kokuto Umeshu</b>	Brown Sugar	<b>16 / 48</b>
<b>Choya Ujicha Umeshu</b>	Ujicha Tea	<b>15 / 45</b>
<b>Komasa no Ichigoshu</b>	Strawberry	<b>14 / 43</b>
<b>Rien Nashi Sake</b>	Nashi Pear	<b>18 / 54</b>
<b>Chiyomusubi Ultra Peach</b>	Peach	<b>11 / 35</b>
<b>Tantakatan Shiso Umeshu</b>	Shiso Herb	<b>11 / 35</b>
<b>Honke Matsuura Togarashi Umeshu</b>	Chilli	<b>11 / 35</b>

# BEER

## Japanese Beer on Tap

Orion Premium Draft	Lager	400ml	12
Suntory Premium Malts Black	Schwarzbier	380ml	16

## Bottled Japanese Beer

Asahi	Lager	330ml	10
Sapporo	Lager	355ml	10
Asahi 3.5%	Mid-Strength Beer	330ml	9
Asahi Zero	Alcohol-Free Beer	330ml	9

## Cider

Kaiju Golden Axe	Apple Cider	375ml	10
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## Craft Beer Specials

Yoyogi Pale Ale	Pale Ale	375ml	13
Okinawa Sour	Blonde	355ml	13
Ocean Rocks Abalone Truffle	Stout	330ml	15
Hitachino Nest White Ale	Wheat Beer	330ml	16
Hitachino Nest Yuzu Lager	Lager	350ml	16
Hitachino Nest Red Rice Ale	Red Ale	330ml	17

Ise Kadoya Pale Ale	Pale Ale	330ml	16
Ise Kadoya Neko Nihiki New England IPA		330ml	16

Coedo Ao	IPA	350ml	16
Coedo Mifuka	Czech Lager	350ml	16

# WINE

## Sparkling

		Glass	Bottle
Westwood Cuvée Blanc	Victoria	11	51
Politini Prosecco	King Valley	-	68
Borgoluce Lampo Prosecco	Veneto	-	72
Moppity Pétillant Naturel 2022	Hilltops	-	69

## Rosé

		Glass	Bottle
InReverie Rosé 2022	Margaret River	11	51

## White

		Glass	Bottle
Te Mania Sauvignon Blanc 2022	Nelson	12	57
Wine x Sam Pinot Gris 2023	Strathbogie Ranges	13	60
Lange Estate Providence Road Chardonnay 2021	Frankland River	14	68
Eschenhof Holzer Grüner Veltliner Wagram 2022	Wagram	-	72
Byrne Family Riesling 2022	Clare Valley	-	56

## Red

		Glass	Bottle
Indented Head Pinot Noir 2023	Bellarine Pen.	13	60
Tallarida Pinot Noir 2021	Mornington Pen.	-	64
Richard Hamilton 'Little Road' Shiraz 2020	McLaren Vale	13	60
Millon Impressionist Tempranillo 2021	Eden Valley	-	51
Le Fraghe Bardolino 2022	Veneto	-	82
Heritage Barossa Shiraz 2022	Barossa Valley	-	72

# COCKTAILS

Fancy something classic, off the menu, non-alcoholic, or feel like a variation on any of these? Let us know!



<b>Espresso Martini</b>	21
Vodka, Coffee Liqueur, Frangelico, Espresso, Chocolate Bitters and Molasses	
<b>Monkey Sour</b>	21
Barley Shochu, Banana Liqueur, Fresh Lemon Juice, Chartreuse and Peach Bitters*	
<b>Rita Chao</b>	20
Gin, Shiso Umeshu, Raspberry Shrub, Pineapple Juice and Fresh Lemon Juice	
<b>Emy Jackson</b>	20
Rum, Yuzushu, Pineapple Juice, Maraschino Liqueur and Sparkling Wine	
<b>Arashi</b>	22
Dark Rum, Ginger Liqueur, Chilli Umeshu, Passionfruit, Lime	
<b>Zubeko Bancho</b>	20
Sugar Cane Shochu, Apple Liqueur, Chestnut Liqueur, Lemon Juice, Agave syrup and Peychaud's Bitters*	
<b>Yomogi Margarita</b>	22
Reposado Tequila, Kabosu Lime, Tankan Bitter Mandarin, Mugwort Liqueur	
<b>O-Kiku</b>	24
Chrysanthemum-infused Gin, Persimmon Liqueur, Cynar	
<b>Sakura Spritz</b>	22
Sakura Liqueur, Pomme Verte Liqueur, Kabosu Lime, Grapefruit Bitters, Sparkling Wine	
<b>Tonbei the Mist</b>	21
Shiso Shochu, Dry Vermouth, Violette Liqueur, Blueberry Syrup, Orange Bitters, Soda Water, Cranberry & Lemon Juice	

\* Our sours are made with plant-based Wonderfoam and are suitable for vegans

# JAPANESE WHISKY

<b>Akashi P.X. Sherry Cask 3 Y.O.</b>	Single Malt	50%	32
Rich and fruity range of aromas and flavours including dark chocolate, sweet dates, sticky toffee and red berries.			
<b>Togouchi Beer Cask Finish</b>	Blend	40%	18
Finished in oak casks previously used to mature Martinique rum and later French IPA beer. Aromas of baked apples, nuts and corn flakes all coated by a discreet peat. Delicate sweetness on the finish with light peat.			
<b>Yamazakura Pure Malt</b>	Blend	48%	21
Vatted from sherry barrel malt and peat malt aged over 5 years in oak barrels. Nose of warm copper, mixed florals, salted nuts. Grains, black pepper, a hint of vanilla sugar cookie on the back palate with a brief, spicy finish with and a dash of vanilla			
<b>Yamazakura Single Cask</b>	Single Cask	46%	25
Light-bodied with a nose of toasted cereal, marzipan, hints of iodine. Tobacco, honey and floral notes on the palate with a delicately herbaceous and smoky finish.			
<b>Koshi no Shinobu Lightly Peated</b>	Single Malt	43%	22
World whiskies matured in ex-sherry and bourbon casks and finished in mizunara oak. Minty and creamy with some light peat and a touch of lemon on the nose. Hints of charcoal ash and smoke.			
<b>Sakurao Single Malt</b>	Single Malt	43%	25
Notes of raisins, oranges and peaches with light vanilla sweetness on the palate. Finishes with mild wood smokiness and peat.			
<b>The Yuza Olorosso Cask 2023</b>	Single Malt	61%	38
Full-bodied and rich. Nose of molasses, muscat and honey with hints of grapefruit. Rich honey, caramel, fig and prunes on the tongue with pepper spice and a smooth, silky finish.			
<b>Mars Komagatake Limited 2020</b>	Single Malt	50%	35
Matured in sherry and American white oak casks before being bottled at 50%. Notes of mixed fruits, vanilla, sweet honey and a gentle, creamy mouthfeel.			
<b>Mars Lucky Cat 'Mint'</b>	Blend	43%	25
Dry and woody blend of malt and grain whisky with honey and vanilla, giving way to a soft mellow aftertaste			

## SUNTORY

Built in 1923, Suntory's Yamazaki distillery in Kyoto was Japan's first commercial whisky distillery. Suntory also produces malt whisky at its Hakushu distillery in Yamanashi and grain whisky at its Chita distillery in Aichi prefecture.

**Yamazaki Distiller's Reserve** Single Malt 43% **25**  
Sherry cask-aged, rich spiced nose of sherry soaked plums and raisins. Coffee and chocolate on the palate with a hint of smoke.

**Yamazaki 12 Year Old** Single Malt 43% **42**  
Toasted barley, seed & nut loaf, almonds, hints of milk chocolate and dried grass on the nose. Rich, herbaceous and grassy palate with light smoke. Short finish with orange peel and a touch of minerals

**Hakushu Distiller's Reserve** Single Malt 43% **25**  
Peppermint, pine and grassy notes with cucumber and melon on the nose. Mint notes with mild smokiness and citrus zest on the palate with lingering smoke on the finish

**Hibiki Blender's Choice** Blend 43% **40**  
Sweet nose with caramelised nuts, lemon acidity, blackcurrants and pears with vanilla, dark toffee and rich sherry spice. Oak, dark cherry and sweet caramel notes on the tongue, buttery with a wisp of smoke and some wood spice. Long finish with a hint of smoke.

**The Chita** Grain 43% **15**  
Honeydew, citrus and cereal on the nose with vanilla sponge cake and honey on the palate with a touch of orchard blossom. Medium, zesty finish

**Suntory Old Whisky** Blend 43% **14**  
Balanced nose of malt, honey, vanilla and wood. The palate is medium-bodied with a sweetness and coffee notes. Medium to long finish.

**Suntory Special Reserve** Blend 40% **14**  
Predominantly white oak aged Hakushu blended with Yamazaki. Sherry and dried fruits on the palate with prune, date and apricot notes. Rounded, oily mouthfeel with a smooth and light finish.

## NIKKA WHISKY

Founded by Masataka Taketsuru in 1934, Nikka produces whisky out of its Yoichi distillery in Hokkaido and Miyagikyo distillery in Sendai.

**Yoichi** Single Malt 45% **22**  
Palate contains peat, smoke, spices, green fruit and nuttiness. Lingering mild peatsmoke on the finish with ripe fruit and soft malt.

**Yoichi Grande** Single Malt 48% **25**  
Limited edition Yoichi expression. Rich, full body with subtle peat smoke, charred oak, fresh berries and lashings of vanilla

**Miyagikyo Grande** Single Malt 48% **24**  
Limited edition Miyagikyo expression. Soft floral tones, citrus fruits, subtle spices, lashings of vanilla and aromas of freshly cut grass

**Nikka Coffey Grain** Blend 45% **19**  
Vanilla cream with sweet fruit on nose with biscuits and shortbread. Silky, almost oily mouthfeel with vanilla wafer, muesli, pepper palate. Caramel and vanilla finish with short bread and lingering sweetness

**Nikka Coffey Malt** Blend 45% **19**  
Semi-sweet aromas of creamy soda, creme caramel, vanilla bean and shortbread. Butter menthol lozenge and cream biscuits on the tongue, finishes with vanilla bean and dried coconut

**Nikka From The Barrel** Blend 51.4% **22**  
Clean nose with biscuity malt, vanilla and juicy dried fruit notes. Soft, gentle spices with malt and dried fruit flavours with a hint of smoke. Finishes with delicate, lingering malt

**Taketsuru Pure Malt** Blend 43% **20**  
Sherried plums, raisins, green apple, cereal, black pepper and hint of barrel char on the nose. Coffee bean, milk chocolate, tobacco leaf and lingering sherried fruit on palate with light smoke. Elegant smoky finish with golden barley and hint of coffee.

**Nikka Rare Old Super** Blend 43% **15**  
Youthful aromas of citrus fruit, sherry wood spices and a touch of smoke. Mellow palate with citrus and sherry wood spices. Quite balanced with a good citrus complexity and a slightly smoky finish.