



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
Wakame Salad with soy sesame dressing	V / GF	7
Edamame with Murray River pink salt	V / GF	7
Kimchi spicy pickled cabbage	GF	7
Vegetable Crisps sweet potato, renkon and imo crisps	V / GF	7
Aonori Gems potato gems with aonori and curry mayo	V available	8

SUSHI

Unagi Roll (8pc) [i] grilled eel, cucumber & sansho pepper		25
Ebi Roll (8pc) [i] prawn tempura & avocado		24
Salmon Aburi Roll (8pc) [a] seared salmon, cucumber & mayo	GF	25
Wagyu Roll (8pc) seared wagyu, cucumber & sansho pepper	GF	24
Crispy Sushi Tuna Roll (4pc) [m] tuna mayo with crisped rice		18
Vegetable Roll (8pc) cucumber, carrot & avocado	V / GF	16
Hosomaki (6pc) [m] thin rolls with choice of: cucumber / avocado / salmon / tuna / tuna mayonnaise (cooked tuna)	V / GF	10-14

COLD DISHES

Assorted Sashimi (12pc) [m] Chef's selection of assorted sashimi (individual fish also available)	GF	30
Spicy Poké [a] Raw salmon with mixed seasonal vegetables and house gochujang sauce	GF	20
Hotate Carpaccio [i] Hokkaido scallop sashimi with onion apple dressing	GF	21
Tuna Tataki [a] Seared tuna with truffle oil dressing, finger lime, pea shoots	GF	21

[a] — Australian seafood [i] — Imported seafood [m] — Mixed origin

Wagyu Tataki Seared rare wagyu beef with yuzu kosho ponzu and daikon oroshi dressing	GF	20
DenDeke Ceviche [a] Lemon-cured raw seasonal fish with shiso, green chilli and filo chips	GF available	19
Pumpkin Salad Roast pumpkin salad with mayonnaise, onion and dill	GF	14
Tofu Salad Silken tofu with mixed salad, wakame seaweed and sesame dressing	V / GF	14

HOT DISHES

Tako Kara [i] Deep fried octopus with house aioli		21
Nasu Dengaku Grilled eggplant with sweet miso glaze	V / GF	16
Pork / Vegetable Gyoza (6pc) Pork or Vegetable dumplings served with dumpling sauce	V	15
Vegetable Tempura Deep-fried mixed vegetable tempura with tsuyu	V	17
Chicken Karaage (6pc) Crispy fried chicken served with chilli mayo	GF	22
Soft Shell Crab Tempura (3pc) [i] Deep-fried soft shell crab served with chilli mayo		24
Ebi Miso Mayo (4pc) [i] Deep-fried battered prawns served with miso mayonnaise dressing		19
Agedashi Tofu (4pc) Deep-fried tofu served with bonito broth and ginger soy sauce	V available / GF	16
Chashu Pork Pork belly slow-cooked with soy sauce and spices	GF	21
Pork Katsu Deep-fried crumbed pork loin fillet with tonkatsu sauce		16
Teriyaki Chicken Grilled chicken and beans with teriyaki sauce	GF	20

Teriyaki Vegetables Baked seasonal vegetables with teriyaki sauce	V / GF	17
Shio Saba [i] Bone-in mackerel fillet charcoal-grilled with salt and served with shoyu and daikon oroshi	GF	15
Wagyu Kushiyaki (2pc) Charcoal grilled wagyu beef and negi skewers	GF	21

CURRY RICE BOWLS

Chicken Curry Japanese curry and rice with 4 deep-fried karaage chicken pieces	GF available	25
Vegetable Curry Japanese curry and rice with mixed vegetables	V / GF available	22
Pork Katsu Curry Japanese curry and rice with deep-fried crumbed pork loin fillet		26

GROUP OPTIONS

DenDeke Selection (Tasting Platter for 2) [m] Assorted Sashimi, Spicy Poké, Hotate Carpaccio, 2pc Chashu Pork, 2pc Chicken Karaage, 2pc Ebi Miso Mayo, Pumpkin Salad, Wakame Salad	GF available	80
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		60-70pp

EXTRAS

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

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

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