

デュキ

IZAKAYA

DUKI

TASTY
JAPANESE
FOOD.

楽しむ

居酒屋

MENU



IZAKAYA-DUKI.COM

SHARED DINING

Tomato Ohitashi

Soy marinated cherry tomatoes served in a wasabi infused dashi broth, with minced onion

6.50

Tsukemono

A selection of seasonal pickled vegetables

4.50

Potato Salad

Japanese style potato salad served with nori seaweed

4.50

Edamame

Soy beans served with salt flakes

4

Horenso no Goma Ponzu

Blanched wild spinach served with roasted sesame and ponzu dressing

5.50

Shishito Peppers

Flash fried peppers served with 7 spice and salt flakes

6

Takoyaki 4pcs

Fried octopus balls served with Takoyaki sauce and bonito flakes

6.75

Nasu Dengaku

Deep fried Aubergine with sweet Miso

6.50

Karaage

Japanese style fried chicken

8.50

Sake Clams

Steamed cockles with ginger, sake and spring onion

10.50

Beef Tataki

Seared and thinly sliced beef with a light citrus soy sauce and kizami wasabi

10

Tako Su

Grilled octopus salad with wakame seaweed, cucumber and wasabi dressing

9.50

Salmon Tataki

Seared and thinly sliced salmon served with a ponzu sauce

10.50

Ika Age

Deep fried crispy squid served with tartar sauce

8

Gohan

Japanese white rice

4

Furikake Fries

French fries tossed in furikake seasoning and served with kewpie mayo

5



*If you have any allergies,
please scan the QR code to see
our allergy list'.*

YAKITORI

Traditionally prepared Japanese charcoal grilled skewers

Momo (chicken thigh) 1pcs

shio, miso or tare

3.50

Buta Bara (pork belly) 1pcs

shio or miso

3.75

Tsukune (chicken meatball) 1pcs

Tare

4.50

Add a sous vide egg yolk in tare 0.50

Leek 1pcs

Soy

3.50

SPECIALS

Sirloin Steak

Robata grilled sirloin steak
served with shio negi, daikon oroshi
and ponzu

24.50

Agedashi Tofu

Deep fried Tofu in a shiitake broth

13.50

Tai no Shioyaki

Whole Dorade fish from the Robata grill
served with Shio koji, daikon and ponzu

26.50

Tomahawk Tonkatsu

Deep fried pork cutlet served with
cabbage and a Japanese BBQ sauce

22.50

DESSERTS

Yuzu Crème Brûlée

Rich and creamy custard with hints of
yuzu

5.50

Mochi

Matcha, Tropical and Vanilla

5

Tiramisu

A creamy dessert of plum and peach
soaked sponge and matcha

6

