

As a family-owned business, WE GET IT! Going out for dinner shouldn't cost an arm and a leg!
There's a reason why our prices are considerably higher than most local restaurants.

Desaki is a "destination restaurant" offering more than just a meal. Whether it's a family night out, date night, or a celebration, our goal is to provide our guests with incredibly delicious (never frozen) fresh food and mouthwatering sushi, served by our interactive hibachi chefs and attentive staff. On available days, our in-house magician, face painter, and balloon artist dazzle the young ones. After the meal, we invite you to the dance floor with our Live DJ playing all of your favorite music alongside club-style lighting, bubbles & fog.

A memorable Desaki experience is our #1 goal, and we genuinely appreciate your willingness to spend your hard-earned dollar with us!

A 20% service charge will be added to your check at the close of your meal. Kindly note, this service is shared among our team that serves you today. Any additional gratuity for service is appreciated and will go directly to your server.

Desaki offers a 10% individual discount on sushi, hibachi, and appetizers for all military (active, inactive and veteran). To redeem the discount, please present your military identification to your server.

BEVERAGES

FOUNTAIN DRINKS



Pepsi



Diet Pepsi



Starry



Root Beer



Ginger Ale



Raspberry Iced Tea



Unsweetened Tea



Lemonade



Ramune Japanese Soda 7.95

TEAS AND JUICE

Hot Green Tea // Cranberry Juice // Pineapple Juice // Orange Juice // Apple Juice

LEMONADES

Strawberry // Passion Fruit // Mango // Piña Colada

FROZEN DAQUIRIS/COLADAS (NON-ALCOHOLIC)

Strawberry // Passion Fruit // Mango // Piña Colada

WATER AND MILK

San Pellegrino // Bottled Water // Milk // Chocolate Milk



BEER, WINE, AND COCKTAILS CAN BE FOUND IN OUR DRINK MENU LOCATED ON YOUR TABLE

APPETIZERS

SOFT SHELL CRABS 29.95

Two fresh, soft shell crabs lightly-battered in tempura and flash-fried, served with eel sauce

FLAMING FIREBALL SHRIMP 21.95

Mouth-watering, tempura-battered shrimp, tossed in our spicy cream sauce

DESAKI SAKE MUSSELS 21.95

Fresh Prince Edward Island mussels sautéed in our signature ginger-butter-infused sake, served with fresh fried wonton

VEGETABLE SPRING ROLLS 15.95

Farm-fresh vegetables wrapped in a flaky, deep-fried crust served with Chef AJ's Sweet Thai Chili sauce

BACON WRAPPED SEA SCALLOPS 21.95

Succulent sea scallops wrapped in applewood smoked bacon, served with plum sauce and our house Asian slaw

TEMPURA CALAMARI 21.95

Hand-cut calamari lightly breaded and deep fried to perfection, served with our homemade marinara sauce and Chef Leo's sweet Thai chili sauce.



GYOZA

BACON WRAPPED SEA SCALLOPS

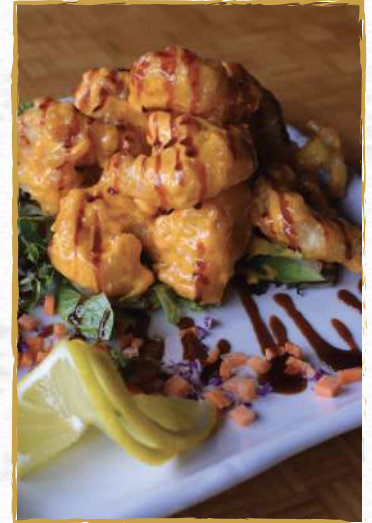


YAKITORI
SKEWERS



DESAKI SAKE MUSSELS

FLAMING FIREBALL SHRIMP



TRADITIONAL JAPANESE WINGS (7) 21.95

Crispy bone-in chicken wings, tossed in a sweet thai chili glaze

BONELESS JAPANESE WINGS 21.95

Succulent boneless chicken wings, served with our tangy, ancient secret Japanese sauces on the side

GYOZA 16.95

Steamed pork dumplings pan-seared until crispy brown, served on a bed of crisp red cabbage with gyoza sauce

YAKITORI SKEWERS 19.95

Fresh cuts of New York Strip steak grilled, finished with a teriyaki glaze, served with our house Asian slaw

SHUMAI 17.95

Delicate and delicious shrimp dumplings steamed to perfection, complemented by our special house plum sauce

VOLCANO STACKED ONION RINGS 13.95

Hand-cut, tempura-battered onion rings erupting with flavor, served with our special Boom Boom Sauce and our homemade marinara sauce

SHRIMP AND VEGETABLE TEMPURA 21.95

Shrimp and a variety of garden-fresh vegetables fried to crispy perfection, served with tempura sauce
HAVE IT WITH CHICKEN INSTEAD OF SHRIMP!

CRAB RANGOON 19.95

Handmade, crisp dumplings filled with crab, cream cheese, and scallions

SOUPS, SALADS, SIDES

UDON LO MEIN NOODLES SM 11.95 LG 16.95

FRIED RICE SM 9.95 LG 13.95

SEASONED FRENCH FRIES SM 9.95 LG 12.95

EDAMAME SM 9.95 LG 13.95

Steamed and lightly-salted soy pods



SEAWEED SALAD 11.95

Mixed seaweed and sesame seeds, dressed with a soy and ginger dressing

DESAKI'S ONION SOUP SM 7.95 LG 10.95

Chicken and beef broth with mushrooms, scallion, and fried onion

GARDEN SALAD SM 10.95 LG 13.95

Crisp greens, carrots, and red cabbage served with our house ginger dressing



KANI SALAD 21.95

A refreshing combination of kani, avocado and cucumber blended with spicy mayo and finished with crunchies, eel sauce and tobiko
Can be prepared Sweet Thai or Regular

SUSHI



MAKI ROLL

Traditional sushi roll, cut into 6-8 pieces

Hand Roll upon request

TUNA 17.95
EEL 19.95
SHRIMP 12.95
SALMON 15.95
SMOKED SALMON 18.95
ALBACORE 17.95
KANI 11.95
YELLOWTAIL 16.95
OCTOPUS 17.95
TOBIKO (caviar) -
IKURA (salmon roe) -
SWEET POTATO ROLL 11.95
CUCUMBER 10.95
AVOCADO 12.95
CARROT 11.95

NIGIRI SUSHI

Fresh, hand-cut fish, laid over sushi rice

2 pcs per order

15.95
18.95
11.95
14.95
17.95
15.95
10.95
15.95
15.95
10.95
17.95

OR SASHIMI

Fresh, hand-cut piece of fish

2 pcs per order

15.95
18.95
11.95
14.95
17.95
15.95
10.95
15.95
10.95
17.95

CALIFORNIA 14.95

Kani, cucumber, and avocado

DYNAMITE 16.95

Tuna, salmon, cucumber and avocado, topped with dynamite sauce

PHILADELPHIA 17.95

Smoked salmon with scallions, cream cheese and cucumber

ALASKAN 16.95

Fresh salmon, avocado and cucumber

SHRIMP TEMPURA 18.95

(5 pcs) Deep fried shrimp, avocado and cucumber with eel sauce

SPIDER 21.95

Tempura-style soft shell crab, cucumber, tempura flakes, tobiko, and eel sauce

SPICY TUNA 15.95

Fresh, spicy tuna rolled in nori and sushi rice

SPICY CRAB 14.95

Fresh, spicy kani rolled in nori and sushi rice

**Sushi served with a side of wasabi and ginger*

BROWN RICE AVAILABLE UPON REQUEST!

Limited Availability.
Prices vary.

SUSHI ADD-ONS

Avocado 2.75 • Cucumber 2.10 • Tobiko 6.50 • Crab 6.50 • Tempura Battered 7.50 • Crunchies 3.25 • Jalapenos 3.25 • Soy Wrap 4.50 • Cream Cheese 4.25

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

Desaki is an allergy-conscious establishment. Our chefs cook with corn oil and we are a peanut and peanut oil-free facility. If you do have a food allergy, please alert your server and your hibachi chef and we will do our best to accommodate your needs.

SPECIALTY SUSHI ROLLS *

Between 8-12 pcs

LOBSTER ROLL MARKET PRICE

7 oz. lobster tail rolled with cucumber, topped with avocado, tobiko, and eel sauce

Choose steamed or tempura fried

DRAGON ROLL 29.95

Eel with cucumber, topped with avocado and finished with eel sauce and tobiko

611 27.95

Spicy tuna and avocado topped with kani, tobiko and crunchies, glazed with eel and Dynamite sauce

SWIFTWATER 27.95

Spicy tuna, tempura-battered, topped with Dynamite sauce and eel sauce



PINK PEARL 31.95

Salmon, spicy tuna and kani wrapped with pink nori, crunchies, tobiko, eel sauce, and spicy mayo

DICE ROLL 29.95

Eel, kani, avocado, and cream cheese, fried tempura-style with eel sauce

KING KONG 37.95

Shrimp and kani rolled with avocado, topped with seared salmon and finished with caramelized Dynamite and eel sauce



GODZILLA ROLL 41.95

Spicy tuna, cucumber stick, fresh mango, and tangy fireball shrimp rolled up and topped with avocado, kani, tobiko, and tempura crunchies. Finished with our house mango habanero glaze.

POCONO MOUNTAIN ROLL MARKET PRICE

Tempura lobster and mango rolled and topped with slices of tuna and avocado. Spicy shrimp and kani salad is then added and it's finished off with some tobiko, crunchies, and a drizzle of yummy eel sauce and spicy mayo

VINCENT MARIO SIGNATURE ROLL MARKET PRICE

7 oz. steamed lobster tail, diced and rolled with cucumber topped with filet mignon, caramelized with Yakiniiku sauce, and finished with bacon bits and eel sauce

CHARLIE LYNN 30.95

Spicy tuna with crunchies and cucumber topped, with seared tuna and glazed with Ninja sauce



DESAKI 29.95

Shrimp tempura topped with yellowtail, spicy tuna and tobiko, glazed with eel sauce and spicy mayo

BLACK DRAGON 31.95

Spicy tuna and fresh avocado topped with eel, covered in sesame seeds and eel sauce

KATANA 35.95

Spicy tuna and kani rolled with avocado and lightly fried tempura-style. Cut into about 10 pieces, topped with seaweed salad and finished with tobiko and light and sweet Ninja sauce

CARA MARIA 36.95

Chef Leo's Sweet Thai Chili kani, cucumber and avocado rolled in pink nori, topped with sliced salmon and mango, finished with crunchies and tobiko

WILD WOLF 25.95

Chicken tempura and avocado, wrapped with soybean nori, garnished with eel sauce

RAINBOW 31.95

Ahi-tuna rolled with fresh avocado, topped with tuna, salmon, yellowtail, white tuna, shrimp, and tobiko

HIGH ROLLER 32.95

Tempura salmon topped with sliced tuna, salmon and yellowtail with tobiko, eel sauce and spicy mayo

DANTE DOMINICK 30.95

Freshly-battered shrimp tempura and fresh mango, topped with spicy kani, eel sauce, spicy mayo and jalapeño

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HIBACHI

Your complete meal begins with crisp edamame accompanied by a bowl of our hot, Desaki's onion soup. Your hibachi meal includes vegetable fried rice, freshly cut vegetables and luscious lo mein noodles, all complemented by our unique blend of Japanese spices and sauces. Our homemade creamy, garlic Yum-Yum Sauce and sweet ginger sauces are available upon request. **Please Note:** If you wish to share a hibachi meal, a **\$20 plate charge** will be applied. There is a \$20 minimum per seat when sitting at the hibachi grill.



LOBSTER TAIL -*

Two plump, tender, 6 oz. lobster tails served straight from the shell

SALMON 48.95

North-Atlantic salmon, delicately grilled

JUMBO SHRIMP 52.95

Colossal tender, Indian White shrimp fresh from the sea

DIVER SEA SCALLOPS -*

Enormous, fresh-never-frozen diver scallops that will melt in your mouth



*FILET MIGNON 61.95

A melt-in-your-mouth, tender, center-cut filet mignon cooked to your specifications (cut daily)

*NEW YORK STRIP 53.95

Juicy, tender and hand-cut New York Strip steak cooked to your liking (cut daily)

VEGETABLES 37.95

A mix of garden-fresh vegetables sautéed to perfection

Enhancement: TOFU 8



TERIYAKI CHICKEN 47.95

Fresh, boneless chicken breast cooked 'til tender, finished with our chef's own teriyaki sauce



*POCONO PARADISE 99.95

Two melt-in-your-mouth, tender center-cut filet mignon cooked to your specifications. So good, you'll think you're in paradise

-* Denotes Market Price

GLUTEN FREE OPTIONS

YOUR GUIDE FOR A GLUTEN-FREE EXPERIENCE

Desaki Restaurant's menu features an abundance of delicious options that can be made gluten-free to accommodate those who have a gluten allergy, are gluten-sensitive, or just adopting a gluten-free lifestyle! Any additional questions about our gluten-free options can be addressed to your server.

SUSHI

All sushi from our menu can be made with plain rice or brown rice. Our sashimi selection is also gluten-free.

HIBACHI

We can make any hibachi meal gluten-free with rice noodles, in place of traditional lo mein, and gluten-free soy sauce.

*Please note we **do not** have gluten-free teriyaki sauce.

SAUCES & DRESSINGS

Any menu items containing our plum, Yum-Yum, sweet and sour, and Chef Leo's Sweet Thai Chili sauces are gluten-free. We also offer gluten-free soy sauce and oil and vinegar and champagne vinaigrette dressings for salads.

WASHOKU APPETIZERS

The following appetizers are gluten-free or can be modified accordingly:

- Bacon Wrapped Scallops
- Bone-In Chicken Wings
- Desaki Sake Mussels w/o fried wonton
- Yakitori Skewers w/o teriyaki glaze
- Flaming Fireball Shrimp w/o tempura or eel sauce

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COMBINATIONS

Hungry? These combinations are the perfect go-to!

Enjoy the best of both worlds, whether you're looking for surf and turf, double the seafood or double the meat! Each combination is cooked to perfection to send even the hungriest of guests home satisfied.

- * NEW YORK STRIP & TERIYAKI CHICKEN 61.95**
- TERIYAKI CHICKEN & SALMON 58.95**
- TERIYAKI CHICKEN & JUMBO SHRIMP 59.95**
- * NEW YORK STRIP & SALMON 62.95**
- SALMON & JUMBO SHRIMP 60.95**
- * FILET MIGNON & SEA SCALLOPS -***
- SEA SCALLOPS & SALMON -***
- SEA SCALLOPS & JUMBO SHRIMP -***
- * NEW YORK STRIP & SEA SCALLOPS -***
- TERIYAKI CHICKEN & SEA SCALLOPS -***
- * FILET MIGNON & TERIYAKI CHICKEN 66.95**
- * FILET MIGNON & SALMON 66.95**
- * FILET MIGNON & JUMBO SHRIMP 69.95**
- * NEW YORK STRIP & JUMBO SHRIMP 64.95**
- * NEW YORK STRIP & LOBSTER -***
- SEA SCALLOPS & LOBSTER -***
- * FILET MIGNON & LOBSTER -***
- SALMON & LOBSTER -***
- JUMBO SHRIMP & LOBSTER -***
- TERIYAKI CHICKEN & LOBSTER -***

*** EMPEROR'S CHOICE 89.95**

Eat like an emperor with your choice of 3 proteins alongside your hibachi sides!

*Must be different proteins, and cannot include lobster

EXTRA SIDES (CAN BE ADDED ONTO ANY COMBINATION)

Teriyaki Chicken **19.95** • *New York Strip **23.95** • Jumbo Shrimp **22.95** • Tofu **8.00** • *Filet Mignon **26.95** • Salmon **21.95**
 Jumbo Scallops -* • Lobster Tail -*



-* Denotes Market Price

CHILDREN'S HIBACHI MENU

(12 AND UNDER*)

Includes fried rice, fresh vegetables and lo mein noodles.

*Children under 5 may share a children's meal.

- | | |
|-------------------------------|----------------------------|
| TERIYAKI CHICKEN 24.95 | JUMBO SHRIMP 28.95 |
| *NEW YORK STRIP 28.95 | *FILET MIGNON 33.95 |
| VEGETABLES 21.95 | LOBSTER MP |
| SALMON 27.95 | SEA SCALLOPS MP |

KID'S POPCORN CHICKEN 21.95

Popcorn chicken and french fries
 Served with Asian slaw and ketchup



Japanese Soda **7.95**



Ask about our current selection of flavors!

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SUSHI APPETIZERS



SOY SESAME SALMON TARTARE 26.95

Fresh salmon, cucumber, and avocado tossed in our house sesame blend and finished with a squeeze of fresh lime



YELLOWTAIL SASHIMI WITH JALAPEÑO 28.95

Premium yellowtail topped with our yuzu soy sauce blend and finished with sliced jalapeños

POKE BOWL 31.95

Freshly layered poke bowl with sushi rice, radish, edamame, cucumber, ginger, avocado, carrot, jalapeños, and mango

ADD A PROTEIN!:

TUNA • SALMON • SHRIMP • KANI



TUNA NACHOS 24.95

Premium ahi-tuna, avocado, fresh mango, spicy mayo, jalapeño and tobiko served over homemade nacho chips



SUSHI CARPACCIO 31.95

Fresh sliced salmon or tuna, marinated in extra virgin olive oil and aged balsamic vinegar, topped with capers, shaved provolone cheese, and crisp greens

TUNA CEVICHE 28.95

A delicious mix of premium ahi-tuna, scallions and finely diced avocado marinated in soy sauce, lemon juice, hot sauce, and tobiko

TUNA TATAKI 28.95

Fresh ahi-tuna, seared with flame and topped with Ponzu sauce

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SUSHI PLATTERS



COMBINATIONS

DESAKI FOR ONE 34.95

1 Spicy Tuna roll, 2 pcs Nigiri sushi, 2 pcs Sashimi

DESAKI FOR TWO 74.95

1 Desaki, 1 Spicy Tuna roll,
4 pcs Nigiri sushi, 4 pcs Sashimi

MAKI COMBO 38.95

1 Maki roll of Tuna, Salmon and Yellowtail each

TUNA, SALMON, OR YELLOWTAIL COMBO 36.95

1 Maki roll, 2 pcs Tuna Nigiri sushi and 3 pcs Sashimi of your choosing

NIGIRI DELUXE 51.95

1 California roll, 7 pcs Nigiri sushi

NIGIRI SPECIAL 52.95

Spicy Tuna roll, 10 Nigiri sushi

SASHIMI SAMPLER, 10 PCS 54.95

Selection of the day's freshest ingredients
chosen for you by our Master Sushi Chef

SEARED NIGIRI PLATTER, 8 PCS 54.95

- (2) Cooked Ebi Shrimp topped with spicy mayo
- (2) Seared Ahi Tuna with Dynamite sauce and jalapeños
- (2) Seared Salmon with sweet Thai chili sauce and scallions
- (2) Seared Filet Mignon with Yakiniiku sauce with bacon

SUMO PLATTERS

PARTY PLATTERS 157.95

10 Maki rolls including 2 California, 1 Dynamite,
2 Spicy Tuna, 1 Spicy Crab, 1 Shrimp Tempura,
1 Wild Wolf, 1 Desaki, 1 Spider

PETITE PARTY PLATTER 102.95

7 Maki rolls including 2 California, 1 Dynamite, 1 Shrimp
Tempura, 1 Spider, 1 Spicy Tuna, 1 Cucumber

NIGIRI SUSHI PLATTER, 29 PIECES 158.95

Selection of the day's freshest ingredients
chosen for you by our Master Sushi Chef

SASHIMI SPECIAL, 25 PCS 128.95

Selection of the day's freshest ingredients
chosen for you by our Master Sushi Chef

COMBO PLATTER 139.95

5 pcs Nigiri sushi, 7 pcs Sashimi, 5 Maki rolls including
1 Shrimp Tempura, 1 Spicy Tuna, 1 California,
1 Dynamite, and 1 Philadelphia

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