

## Special Rolls (between 8 to 12 pieces)

<b>Katana</b> Spicy tuna, crab stick and avocado, rolled up and lightly-fried tempura-style. Cut into about 8 pieces, each piece is topped with its own seaweed salad and finished with tobiko and light & sweet ninja sauce.	24.95
<b>King Kong</b> Shrimp, avocado and crab stick rolled up and topped with seared salmon and finished with caramelized Dynamite sauce and light & sweet eel sauce	24.95
<b>Leo's Signature Roll</b> 7oz. steamed lobster tail, diced and rolled with cucumber, topped with filet mignon, caramelized with yakiniku sauce, and finished with bacon bits and eel sauce.	39.95
<b>Lobster Roll</b> 7 oz. steamed or fried lobster tail rolled with cucumber and topped with avocado, tobiko, and light & sweet eel sauce	29.95
<b>Desaki</b> Shrimp tempura topped with yellowtail, spicy tuna, and tobiko, glazed with eel sauce and spicy mayo	17.95
<b>Pocono Mountain</b> Tuna, salmon, and avocado topped with tobiko and Japanese seasoning	16.95
<b>Swiftwater</b> Spicy tuna, tempura-battered and topped with Dynamite and eel sauces	15.95
<b>611</b> Spicy tuna and avocado topped with crab stick, tobiko and crunchies, glazed with eel and Dynamite sauces	17.95
<b>Charlie Lynn</b> Spicy tuna with crunchies and cucumber, topped with seared tuna and glazed with Leo's secret ninja sauce	18.95
<b>Cara</b> Eel and cucumber topped with tuna and avocado, finished with eel sauce	18.95
<b>Dante Dominick</b> Tuna, salmon, yellowtail, crab stick and avocado tempura-style, topped with eel sauce	18.95
<b>Pink Pearl</b> Spicy tuna, salmon, and crab stick wrapped with pink Nori, crunchies, tobiko, eel sauce and spicy mayo	18.95
<b>Caterpillar</b> Cucumber and Japanese pickle (oshinko) wrapped in avocado with crunchies	14.95
<b>Wild Wolf</b> Chicken tempura and avocado wrapped with soybean Nori, accompanied with eel sauce	14.95
<b>Dragon</b> Eel and cucumber topped with avocado, tobiko and eel sauce	15.95
<b>Snake Eyes</b> Super White Tuna and avocado rolled up, topped with Super White Tuna, ikura, crunchies and spicy mayo	17.95
<b>Dice Roll</b> Eel, crab stick, avocado & cream cheese tempura-style with eel sauce	17.95
<b>High Roller</b> Tempura salmon topped with sliced tuna, salmon, and yellowtail with tobiko, eel sauce and spicy mayo	21.95
<b>Tuna Lover</b> (at your request, yellowtail or salmon can be substituted) Tuna and cucumber topped with tuna and avocado with our honey Wasabi sauce	18.95

Ask about the Special of the Day prepared by our Master Sushi Chef.

## Combinations

<b>Maki Combo</b> Tuna, salmon and yellowtail	22.95
<b>Tuna, Salmon or Yellowtail Combo</b> 1 Tuna Roll, 2 pcs Tuna Nigiri Sushi, and 3 pcs Sashimi	23.95
<b>Nigiri Deluxe</b> 1 California Roll, 7 pcs Nigiri Sushi	25.95
<b>Nigiri Special</b> Spicy Tuna Roll, 10 Nigiri Sushi	29.95
<b>Desaki for One</b> 1 Spicy Tuna Roll, 2 pcs Nigiri Sushi, 2 pcs Sashimi	22.95
<b>Desaki for Two</b> 1 Desaki & Spicy Tuna Rolls, 4 pcs Nigiri Sushi, 4 pcs Sashimi	49.95
<b>Sashimi Sampler, 10 pcs</b> A selection of the day's freshest ingredients chosen for you by our Master Sushi Chef	29.95
<b>Sashimi Special, 25 pcs</b> A selection of the day's freshest ingredients chosen for you by our Master Sushi Chef	74.95
<b>Sumo Platters</b> These plentiful platters are designed to encourage sharing and the exploration of new flavors.	
<b>Party Platter</b> 10 Maki Rolls; 2 California, 2 Dynamite, 2 Spicy Tuna, 1 Tempura Shrimp, 1 Wild Wolf, 1 Spider, 1 Pocono Mountain	96.95
<b>Petite Party Platter</b> 7 Maki Rolls; 2 California, 1 Dynamite, 1 Tempura Shrimp, 1 Spider, 1 Spicy Tuna, 1 Cucumber	68.95
<b>Sushi Platter, 29 pieces</b> A selection of the day's freshest ingredients chosen for you by our Master Sushi Chef	94.95
<b>Sashimi Platter, 30 pieces</b> A selection of the day's freshest ingredients chosen for you by our Master Sushi Chef	89.95
<b>Combo Platter</b> 5 pcs Nigiri Sushi, 7 pcs Sashimi, 5 Maki rolls; 1 Tempura Shrimp, 1 Spicy Tuna, 1 California, 1 Dynamite and 1 Philadelphia	89.95



desaki

## WELCOME TO DESAKI

### Before we begin, please note:

An 18% gratuity will be added to your check at the close of your meal. Kindly note, this gratuity is shared among our team that serves you today, including your server, Hibachi chef, grill cleaner, Sushi chef, Sushi assistant, appetizer assistant, busboy, bartender & bar back

desaki is allergy sensitive. Our chefs cook with soy and sesame oil. However, if you have a food allergy, please alert your server and your Hibachi Chef and we will do our best to accommodate your needs.

If you have a coupon, gift certificate or gift card, please notify your server prior to ordering.

### Active Military Discount:

desaki offers a 25% individual discount on sushi, hibachi and appetizers when in uniform or presenting current military ID.

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

*Thank you. Enjoy your Desaki experience!*

## BEVERAGES

Coke	Ginger Ale	Hot Green Tea	Milk
Diet Coke	Root Beer	Cranberry Juice	Chocolate Milk
Sprite	Iced Green Tea	Pineapple Juice	Unsweetened Iced Tea
Orange Soda	Lemonade	Orange Juice	Bottled Japanese Soda
		San Pellegrino	Bottled Water (25¢)

We do not provide free refills or tap water.

## SOUP, SALAD & SIDES

Traditional Japanese Soup	3.95
Edamame (steamed and lightly-salted soy pods)	4.50
Garden salad with ginger dressing	3.95
Seaweed salad	5.95
Lo Mein noodles	Half 4.50 Full 8.95
Fried rice	Half 3.50 Full 6.95

## WASHAKU-APPETIZERS

**Bacon Wrapped Sea Scallops** 12.95  
Succulent scallops deep fried and wrapped in premium bacon served with plum sauce and Asian slaw

**Flaming Fireball Shrimp** 13.95  
Mouth watering tempura battered shrimp topped with our sinfully spicy cream sauce

**Vegetable Spring Rolls** 8.95  
Delicious vegetables wrapped in a flaky deep-fried crust with a sweet chili sauce

**Soft Shell Crabs** 17.95  
Fresh and tasty soft shell crabs lightly battered and flash-fried, served with our signature eel sauce

**Tempura Calamari** 13.95  
Hand-cut calamari lightly breaded and deep-fried to perfection, served with classic homemade marinara sauce

**Shrimp and Vegetable Tempura** 11.95  
Shrimp, sweet potatoes, zucchini, broccoli and mushroom caps battered and fried to crispy perfection with tempura sauce

**Traditional Japanese Wings** 9.95  
Your choice of bone-in or boneless wings prepared with our tangy ancient Japanese secret sauce

**Gyoza** 9.95  
Tasty pork dumplings steamed and pan-seared until crispy brown, served on a bed of red cabbage with Gyoza sauce

**Yakitori Skewers** 9.95  
Fresh cuts of New York Strip steak grilled in a Teriyaki glaze and served with Asian slaw

**Shumai** 9.95  
Delicate and delicious shrimp dumplings steamed to perfection and complemented by our house plum sauce

**Teriyaki Chicken** 9.95  
Hand-cut, fresh breast of chicken grilled to perfection and glazed with Teriyaki sauce on a bed of micro-green Asian mix

**Volcano Stacked Onion Rings** 7.95  
Tempura-battered onion rings erupting with flavor

**Shrimp Skewers** 12.95  
Shrimp grilled to perfection, glazed with our light and sweet signature sauce

## TEPPAN-YAKI (HIBACHI)

Your three-course meal begins with luscious Edamame accompanied by a bowl of traditional Japanese soup. Your Hibachi meal also includes freshly cut vegetables, fried rice & lo mein noodles, all complemented by our unique blend of Japanese spices and sauces.

Feel free to ask your chef for additional sauce to accompany your meal.

Please Note: If you wish to share a Hibachi meal, a \$10 plate charge will be applied.

**Vegetables** 18.95  
Freshly cut mixed vegetables succulently sautéed to delicious perfection

**Salmon** 27.95  
The finest quality North-Atlantic salmon, delicately grilled

**Jumbo Shrimp** 29.95  
Skillfully grilled extra-large Pacific White shrimp, fresh from the sea

**Sea Scallops** 30.95  
Enormous diver scallops that will melt in your mouth

**Lobster Tail** 39.95  
Two moist and tender lobster tails, fresh from the shell

**New York Strip** 28.95  
Juicy, tender and hand-cut New York Strip steak cooked to your liking (cut daily)

**Teriyaki Chicken** 23.95  
Fresh, boneless, tender chicken breast cooked in our chef's own Teriyaki sauce

**Filet Mignon** 32.95  
A tender filet mignon cooked to your specifications (cut daily)

**Pocono Paradise** 55.95  
Two filet mignon Hibachi dinners so good, you'll think you're in paradise

## Combinations

Filet Mignon and Teriyaki Chicken	38.95
Filet Mignon and Salmon	39.95
Filet Mignon and Jumbo Shrimp	42.95
Filet Mignon and Sea Scallops	43.95
Filet Mignon and Lobster Tail	49.95
Lobster Tail and Teriyaki Chicken	42.95
Lobster Tail and Salmon	43.95
Lobster Tail and New York Strip	45.95
Lobster Tail and Jumbo Shrimp	46.95
Lobster Tail and Sea Scallops	49.95
Sea Scallops and Salmon	36.95
Sea Scallops and Jumbo Shrimp	37.95
New York Strip and Jumbo Shrimp	37.95
New York Strip and Teriyaki Chicken	31.95
New York Strip and Sea Scallops	38.95
Teriyaki Chicken and Sea Scallops	35.95
Teriyaki Chicken and Salmon	33.95
Teriyaki Chicken and Jumbo Shrimp	34.95
Salmon and Jumbo Shrimp	35.95

## Extra Sides

Teriyaki Chicken	9.95
New York Strip	12.95
Jumbo Shrimp	12.95
Jumbo Scallops	13.95
Lobster Tail	19.95
Filet Mignon	16.95
Salmon	12.95

## Children's Hibachi Menu \* (12 and under)

Includes fresh vegetables, fried rice & lo mein noodles.

**Vegetable** Lightly-seasoned and grilled so tasty that even a kid can't resist 12.95

**Teriyaki Chicken** breast, prepared to perfection 14.95

**New York Strip** Hand-cut beef, grilled to perfection 16.95

**Shrimp** Perfectly flavored, sizzling extra-large shrimp 16.95

**Salmon** Superbly fresh and delicately prepared 15.95

**Scallops** Delicious diver scallops that melt in your mouth 16.95

**Lobster** Delicately grilled, fresh from the sea 25.95

**Filet Mignon** Hand-cut grilled to perfection 17.95

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

## SUSHI

### Nihon Sushi Appetizers

**Citrus Salmon** 14.95  
Thinly-sliced salmon, finished with a touch of zesty orange Yuzu sauce and olive oil

**Tuna Tataki** 16.95  
Seared tuna, topped with Ponzu sauce

**Super White Tuna Tartar** 16.95  
Premium Super White Tuna, diced with pine nuts and topped with a mild spicy sauce

**Ceviche (Leo's Signature Specialty)** 16.95  
Fresh tuna, salmon and yellowtail diced and marinated with sweet rice wine vinegar, fresh tomato and red onion, cilantro and black pepper

**Kani Salad** 11.95  
A refreshing combination of crab stick, avocado, and cucumber-blended with spicy mayo and finished with crunchies, eel sauce and tobiko

### Nigiri Sushi (with rice) OR Sashimi (without rice)

Two pieces per order

Tuna	9.95	Octopus	8.95
Eel	11.95	Scallop	7.95
Squid	5.95	Yellowtail	7.95
Crab Stick	5.95	Smoked Salmon	9.95
Salmon	6.95	Super White Tuna	9.95
Mackerel	6.95	Tamago (egg)	5.95
Shrimp	6.95	Ikura (salmon roe)	9.95
		Tobiko (caviar)	5.95

### Maki Roll (approx. 6 pieces)

Hand Roll available upon request

Tuna	9.95	Crab Stick	6.95
Eel	12.95	Yellowtail	8.95
Shrimp	7.95	Cucumber	5.95
Avocado	6.95	Octopus	9.95
Scallop	8.95	Tamago (egg)	6.95
Salmon	7.95	Tobiko (caviar)	6.95
Super White Tuna	9.95	Ikura (salmon roe)	9.95
Smoked Salmon	9.95	Sweet Potato Roll	6.95

• California crab, cucumber and avocado 8.95

• Dynamite tuna, salmon, cucumber and avocado, topped with dynamite sauce 9.95

• Philadelphia salmon, cream cheese and cucumber 9.95

• Salmon Skin salmon skin and cucumber finished with eel sauce 9.95

• Ebi-Cado or Cucumber shrimp with avocado or cucumber 9.95

• Una-Cado or Cucumber eel with avocado or cucumber finished with eel sauce 13.95

• Alaskan smoked-salmon, avocado and cucumber 9.95

• Spicy Tuna 9.95

• Shrimp Tempura (5 pieces) deep-fried shrimp, avocado and cucumber finished with eel sauce 9.95

• Futomaki Fish (Giant roll 8 pieces) crab stick, cucumber, egg, Japanese pickle and caviar 15.95

• Futomaki Veg (Giant roll 8 pieces) avocado, cucumber and Japanese pickle 14.95

• Spider tempura-style soft shell crab, cucumber, caviar and eel sauce 14.95