

Dejà View

Appetizers

Edamame Beans - \$9.00

Steamed Edamame Beans, Sea Salt & Lemon

Zucchini Fries - \$12.00

Tempura Battered Zucchini & Sriracha Truffle Aioli

Spicy Korean Fried Tofu - \$14.00

Crispy Tofu, Mango Red Salsa & Spicy Korean Sesame Chili Glazed

Vegetable Miso Soup - \$11.00

Assorted Vegetable, Wakame, Tofu & Scallions

Pork Belly - \$18.00

Crispy Pork Belly, White Bean & Chorizo Cassoulet

Grilled Octopus - \$18.00

Grilled Honey Garlic Glazed Octopus, Seaweed Salad & Mango Red Onion Cilantro Salsa

Miso Glazed Scallops - \$18.00

Grilled Scallops, Asparagus, Scorched Cherry Tomato, Crispy Potato Swirl & Roasted Chili Garlic Glaze

Shrimp Rice Paper Wrap - \$14.00

Shrimp Tempura, Avocado, Lettuce, Dried Cranberries & Japanese Chipotle Sauce

Tuna Tartar - \$18.00

Diced Tuna, Avocado, Scallions, Caviar, Edamame Puree, Microgreens & Crispy Lotus Root

Beef Tataki - \$18.00

Seared Peppered Striploin, Grilled Bread, Onion Bell Pepper Relish & Goat Cheese Mousse

Grilled Shrimp Satay - \$16.00

Grilled Shrimp, Red Cabbage Cucumber Mango Red Onion Slaw & Spicy Thai Peanut Sauce

Chicken Gyoza- \$14.00

Pan Seared Chicken Gyoza & Spicy Sesame Ponzu Sauce

Nigiri \$8.00 & Sashimi \$9.50

Salmon

Shrimp

Tuna

BBQ Eel

Hamachi

Seared Pepper Tuna

Rockfish

Tobiko

Wahoo

Crabstick

Octopus

Tiradito & Nikkie Style

Hamachi Yuzu - \$18.00

Thinly Sliced Yellowtail, Cilantro, Jalapeno Chili, White Truffle Oil, Avocado & Yuzu Kosho Sauce

Rockfish Tiradito - \$18.00

Thinly Sliced Rockfish, Pink Ginger, Red Onion, Edamame Beans & Spicy Sesame Rice Wine Vinaigrette

Tuna Nikkie - \$18.00

Seared Tuna, Mango Red Onion Cilantro Salsa & Lime Mint Vinaigrette

Salmon Peruvian Ceviche - \$18.00

Thinly Sliced Salmon, Orange Segments, Pickled Onion, Caviar, Arugula & Chili Rice Wine Citrus Vinaigrette

Octopus Tiradito - \$18.00

Thinly Sliced Octopus, Pickled Radish, Homemade Onion Jam, Jalapeno Chili & Lemon Parsley Citrus Vinaigrette

Signature Rolls

Hotate No Ebi Tempura - \$19.00

Shrimp Tempura, Mango, Torched Scallops, Scallions & Spicy Teriyaki Sauce

Lump Crab Roll - \$19.00

Lump Crab, Cucumber, Avocado, Torched Salmon, Scallions & Sesame Teriyaki Sauce

Riceless Roll - \$21.00

Tuna, Salmon, Yellowtail, Cucumber, Mango, Avocado, Scallions & Sriracha Chili

Rainbow Roll - \$18.00

Shrimp, Mango Cucumber, Tuna, Salmon, Yellowtail, Avocado, Scallions & Spicy Mayo

Crunchy Philly Roll - \$17.00

Salmon, Avocado, Crispy Crab Stick, Cream Cheese & Sesame Seeds

Signature Rolls

Chili Shrimp - \$18.00

Shrimp Tempura, Avocado, Tempura Fritters, Tuna Scallion Salsa, Caviar, Jalapeno Chili & Togarashi Mayo

Tahini No Tataki - \$18.00

Shrimp Tempura, Cucumber, Seared Sesame Tuna, Scallions & Sweet Chili Sauce

Soft Shell Crab - \$17.00

Soft Shell Crab Tempura, Pickled Radish, Avocado, Tempura Fritters, Tobiko, Seaweed Salad & Sesame Aioli

Shake No Maguro - \$17.00

Salmon, Cucumber, Avocado, Tuna, Scallions, Yuzu Caviar & Sriracha Chili

Hamachi Kosho - \$18.00

Yellowtail, Cucumber, Avocado, Jalapeno, Chili Cilantro & Yuzu Kosho Sauce

Agemuno Ahi - \$18.00

Deep Fried Tuna, Avocado, Mango Scallion Salsa & Spicy Garlic Teriyaki Sauce

Karaage Shake - \$17.00

Deep Fried Salmon, Avocado, Seaweed Salad Crab Stick Salsa & Garlic Teriyaki Sauce

Unagi No Maguro - \$18.00

Tuna, Cucumber, Mango, BBQ Eel, Scallions, Sesame Seeds & Teriyaki Sauce

Surimi No Tempura - \$17.00

Shrimp Tempura, Mango, Avocado, Scallions, Crabstick, Sesame Seeds & Garlic Teriyaki Sauce

Hamachi Truffle - \$18.00

Yellowtail, Cucumber, Seared Peppered Tuna, Seaweed Salad, Tempura Fritters & Wasabi Truffle Sauce

Tempura Zuki - \$18.00

Shrimp Tempura, Avocado, Crabstick, Salmon, Caviar, Scallion, Sesame Seeds & Japanese Chipotle Sauce

Yasai Roll - \$16.00

Cucumber, Mango, Sesame Seeds & Avocado

Vegan Roll - \$16.00

Asparagus, Dried Cranberries, Pickle Radish, Lettuce & Togarashi Chili

Bowls

Ishiyaki Bibimbap - \$35.00

Caramelized Beef Striploin, Rice, Spinach, Edamame Beans, Carrots, Kimchi, Fried Egg & Nori Crush

Steak Salad Bowl - \$35.00

Yakiniku BBQ Beef Striploin, Microgreens, Orange, Red Onion, Dried Cranberries, Apple, Candied Walnuts, Cashew Nuts & Fresh Ginger Sweet Soy Vinaigrette

Beef Yakisoba - \$35.00

Togarashi Grilled Beef Striploin Yakisoba, Stir Fry Noodles & Assorted Vegetables

Grilled Shrimp & Saffron Risotto- \$32.00

Grilled Shrimp, Green Peas, Spinach, Asparagus, & Parmesan Cheese

Buddha Feast Shrimp - \$29.00

Grilled Shrimp, Microgreens, Cucumber, Cherry Tomato, Avocado, Bell Pepper, Quinoa, Pumpkin Seeds & Lemon Citrus Vinaigrette

Grilled Salmon Teriyaki Bowl - \$29.00

Grilled Sesame Salmon, Japanese Rice, Broccoli & Cherry Tomato Mango Red Onion Cilantro Salsa

Thai Coconut Curry Grilled Scallops - \$35.00

Grilled Scallops, Thai Coconut Curry Sauce, Rice & Assorted Vegetables

Déjà View Caesar - \$25.00

Grilled Chili Lime Chicken, Romaine Hearts, Cucumber, Orange Segments, Candied Walnuts, Crispy Wonton, Parmesan Cheese, Sesame Seeds & Homemade Caesar Dressing

Penne Pasta Bowl - \$27.00

Grilled Chicken, Spinach, Bell Pepper, Onion, Basil Leaves, Cherry Tomatoes, Zucchini, Parmesan Cheese & Parsley Garlic Olive Oil

Baja Bowl - \$24.00

Quinoa, Black Bean, Bell Pepper, Sweetcorn, Onion, Avocado, Cherry Tomato, Lettuce, Crispy Wontons, Almonds & Jalapeno Honey Lemon Vinaigrette

Arugula Park Bowl - \$24.00

Arugula Salad, Orange, Pear, Red Onion, Cherry Tomato, Avocado, Candied Pecan Nuts, Pumpkin Seeds, Pine Nuts & Balsamic Vinaigrette

Chickpea & Vegetables Curry Bowl - \$24.00

Chickpeas, Assorted Vegetables & Rice

POKE BOWLS

Seafood Sashimi Poke Bowl - \$32.00

Tuna, Salmon, Shrimps, Crabstick, Octopus, Seaweed Salad, Mango, Cucumber, Red Onion, Avocado, Tobiko & Spicy Vinaigrette

Classic Ahi Tuna Poke Bowl - \$30.00

Yellowfin Tuna, Rice, Avocado, Cucumber, Mango, Rice, Scallions, Sesame Seeds, Microgreens, Crispy Lotus Root & Ginger Lime Jalapeno Vinaigrette

Hamachi Crudo Poke - \$30.00

Yellowtail, Sushi Rice, Microgreens, Avocado, Cherry Tomato, Cucumber, Cilantro, Jalapeno Chili, Sesame Seeds, Crispy Potato Swirl & Ponzu Sauce

Shake Poke Bowl - \$29.00

Salmon, Microgreens, Avocado, Cucumber, Cherry Tomato, Red Onion, Crispy Wonton, Sesame Seeds & Ginger Lime Jalapeno Vinaigrette

Hawaiian Tuna Poke - \$30.00

Yellowfin Tuna, Sushi Rice, Seaweed Salad, Mango, Red Onion, Edamame Beans, Avocado, Cilantro, Sesame Seeds & Spicy Yuzu Ponzu Sauce

Déjà View Poke Bowl - \$30.00

Spicy Tuna, Seaweed Salad, Avocado, Mango, Red Onion, Cucumber, Togarshi Mayo, Tobiko, Nori Crush, Crispy Wonton & Gochujang Chili

ENTRÉES

Korean BBQ Cowboy Ribeye Steak 20oz - \$64.00

Grilled Ribeye Steak, Korean BBQ Sauce, New Potato & Assorted Vegetables

PorterHouse Steak 18oz - \$55.00

Japanese BBQ Beef Striploin, Potato & Assorted Vegetables

Grilled Striploin Steak 8oz - \$35.00

Grilled Striploin, New Potato, Assorted Vegetables & Peppercorn Sauce

The Surf & Turf - \$55.00

Grilled Striploin, Shrimp, Potato, Assorted Vegetables & Red Wine Jus

By the Bay - \$55.00

Grilled Scallops, Shrimp, Octopus, Potato, Assorted Vegetables, Mango Red Onion Cilantro Salsa & Parsley Lemon Butter

Miso Glazed Salmon - \$29.00

Grilled Miso Glazed Salmon, Crispy Potato Tangle, Assorted Vegetables & Roasted Chili Garlic Sauce

Yakiniku Chicken - \$25.00

Grilled French Chicken Breast, Yakiniku Glaze, Rice & Assorted Vegetables

Danish Style Sandwich

Korean BBQ Burger - \$22.00

Grass-Fed Beef Burger, Korean BBQ Sauce, Lettuce Kimchi Slaw, Sesame Seeds & Pepper Jack Cheese

Backyard BBQ Burger - \$22.00

Grass-Fed Beef, BBQ Sauce, Lettuce, Tomato, Bacon & Smoked Cheddar

Japengo Burger - \$22.00

Grass-Fed Beef, Lettuce, Pickled Jalapeno, Onion Bell Pepper Relish, Brie Cheese & Wasabi Truffle Tartar Sauce

Torikatsu Burger - \$18.00

Panko Crusted Chicken , Lettuce, Avocado, Candied Bacon & House Made Sauce

Chipotle Fish - \$24.00

Panko Crusted Grilled Fish, Lettuce, Mango Red Onion Salsa & Chipotle Sauce

(Choice of Fries or Salad)

Sides

French Fries - \$7.00

Sweet Potato Fries - \$8.00

Vegetables - \$6.00

Dessert

Pink Ginger Creme Brulee - \$11.00

Burnt Sugar & Fresh Berries

Raspberry Ice Cream - \$11.00

Burnt Sugar, Berries, Pistachio Nuts & Fresh Berries

Chocolate Bundt Cake-\$11.00

Vanilla Ice Cream

Plus 17 % Service Charge