

Roy's Fresh Hawaiian Cocktails

The Original Hawaiian Martini

In classic Hawaiian fashion, our Maui pineapples are drenched in SKYY Vodka, Stoli Vanil Vodka & Malibu Coconut Rum. Shaken and served with fresh pineapple.

Roy's Island Mai Tai

A 1940s classic with a contemporary twist featuring Castillo White Rum & Cruzan Black Strap Rum.

1988

A tribute to our opening year in Honolulu. ABSOLUT Ruby Red Vodka, SOHO Lychee Liqueur & Patrón Citrónge Liqueur echoes the idyllic island lifestyle.

Yamaguchi Sushi® & Sashimi

Pipeline Masters Sashimi Sampler Tuna, Hiramasa, Salmon, Shiromi & Suzuki 29.95

Hawaiian Tuna Ahi Tartare Pine Nuts, Garlic Chipotle Aioli 13.95

NIGIRI (WITH RICE)/SASHIMI (RICELESS)

Hiramasa Yellowtail 3.95/13.95 **Maguro** Tuna 3.95/13.95 **Shiromi** Whitefish 3.95/13.95

Shake Salmon 2.95/11.95 **Tombo** Albacore 2.95/11.95 **Suzuki** 3.95/13.95

ROLLED SUSHI & SEASONAL CREATIONS

Auntie Lei's Aloha Roll Spicy Tuna, Kaiware, Cucumber, Yellowtail, Salmon, Avocado, Garlic Ponzu 13.95

Sunrise at Haleakala Tuna, Yellowtail, Salmon, Avocado, Asparagus Crispy Roll, Spicy Butter Sauce 11.95

Lakanilau Wagyu Beef, Snow Crab, Tempura Asparagus, Avocado, Sesame Miso, Truffled Greens 16.95

Lobster California Roll Lobster Salad, Avocado, Cucumber, Tobiko 9.95

Hawaiiana Sushi Sampler Tuna, Hiramasa, Salmon, Shiromi, Suzuki, Tombo & Spicy Tuna Roll 28.95

Ekolu Tuna Roll Spicy Tuna Roll Topped with Maguro & Furikake Seared Albacore 10.95

Crunchy Misoyaki Butterfish Roll Avocado, Yamagobo, Asparagus & Sweet Ginger Wasabi Butter 10.95

EASTER AT ROY'S!

Take your family to Paradise on Easter Sunday, by joining us for a special

Easter brunch at Roy's.

Appetizers

Roy's Canoe Appetizer for Two

Szechuan Pork Ribs, Chicken Dumplings, Seared Tiger Shrimp, Lobster Potstickers & Crispy Spicy Tuna Roll 26.95

Curry Dusted Crispy Calamari *Sweet Thai Chili Dipping Sauce* 11.95

Steamed Chicken Dumplings *Chinese Black Bean Sweet & Sour* 9.95

Teppanyaki Seared Tiger Shrimp *Thai Style Cocktail Sauce & Green Papaya Salad* 10.95

Truffled White Cheddar & Short Rib Mac n Cheese 8.95

Grilled Szechuan Spiced Baby Back Pork Ribs *Smoked & Glazed in Roy's Original Mongolian Sauce* 10.95

Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce* 11.95

Wagyu Beef Carpaccio *Baby Heirloom Tomatoes, "Saku-Saku" Chimichurri* 11.95

Smoked Tomato Bisque *Grilled Cheese Sandwich, Avocado Crema* 6.95

Fresh Salads

Sweet Home "Waima-Nalo" Salad *Dean Okimoto's Creamy Herb Dressing* 7.95

Petite "BLT" Wedge *Buttermilk Bleu Cheese Dressing* 8.95

California Crab Salad *Snow Crab, Avocado, Cucumber & Chili Yuzu Dressing* 9.95

Pea Salad & Crispy Pork *Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette* 8.95

Spring Prix Fixe Menu 36.95

APPETIZER (choice of one)

Pea Salad & Crispy Pork

Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette

Seared Smoked Salmon

Shaved Spring Vegetables, Fried Capers, Meyer Lemon

Kalua Pork Dim Sum

Crispy Shiitakes, Shiso Herb Purée

ENTRÉE (choice of one)

Hanger Steak "Frites"

Crispy Potatoes, Eggplant & Shiro Miso Aioli

Asian Pesto Grilled Chicken Breast

Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus

Pan Seared Trout

Black Cous Cous, Salsify & Goat Cheese Espuma, Spring Onion Vinaigrette

DESSERT (choice of one)

"PB & J"

Banana Pound Cake, Peanut Butter Mousse & Strawberry Gel

Roy's Melting Hot Chocolate Soufflé

Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream

Spring Prix Fixe menu created by Edgar Agbayani, Chef Partner and Kevin Wong, Sous Chef of Roy's Newport Beach and Lisa Trujillo, Pastry Chef of Roy's Los Angeles

From The Sea

- Truffle Ponzu Poached Hawaiian Ono** *Okinawan Sweet Potato Gnocchi* 30.95
- Pan Seared Trout** *Black Cous Cous, Salsify & Goat Cheese Espuma, Spring Onion Vinaigrette* 25.95
- Sweet Corn & Blue Crab Crusted Barramundi** *Sun-Dried Tomato Wild Mushroom Anisette Cream* 28.95
- Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95
- Hawaiian Style Misoyaki Butterfish** *Hong Kong Sizzling Soy Vinaigrette* 33.95
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95
- Hibachi Style Grilled Atlantic Salmon** *Japanese Citrus Ponzu Sauce* 25.95
- Go Chu Jang Spiced Tiger Shrimp** *Kim Chee Bacon Fried Rice* 24.95
- Thai Basil Seared U-10 Sea Scallops** *Forbidden Rice Risotto, Bangkok Lobster Curry* 29.95

Mixed Plates

SURF & TURF

**Petite Filet, Lump Crab Oscar
& Butter Poached Lobster**
Poblano Mash & Asparagus
39.95

ROY'S TRIO

**Hibachi Salmon, Macadamia Nut
Crusted Mahi Mahi & Misoyaki
Butterfish**
Baby Bok Choy & Steamed Rice
32.95

SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail,
Seared Crab Cake, U10 Sea Scallop
& Shrimp**
Macadamia Nut Pesto Risotto
36.95

From The Land

- Hawaii Kai Style Beef Short Ribs** *Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce* 26.95
- Gremolata Butter Grilled Filet Mignon** *San Marzano Tomato White Bean Cassoulet* 32.95
- House Smoked Bone-in Pork Chop** *Vanilla Bean Parsnip Puree, Caramelized Pineapple Pear Chutney* 25.95
- Asian Pesto Grilled Chicken Breast** *Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95
- Kalbi Grilled Boneless Ribeye Steak** *Lup Cheong Kim Chee Barbeque Sauce* 32.95

Please ask your server for our Vegetarian or Gluten Free menu creations. If you have any special dietary restrictions, please inform your server so we can prepare a special meal for you.

Chef Partner ~ Ron Plata

Sous Chefs ~ Andy Tanaka & Adalard Parras