

Roy's Specialty Cocktails

"The Original" Hawaiian Martini *In classic Hawaiian fashion, our Maui pineapples are drenched in SKYY Vodka, Stoli Vanil Vodka & Malibu Coconut Rum. Hand shaken to order*

Roy's Island Mai Tai *1940's classic uses our own recipe floated with Cruzan Black Strap*

1988 *Tribute to our 1st year in Honolulu. Finlandia Grapefruit, SOHO Lychee & Patrón Citrónge*

Mango Mojito *Bacardi Limon, Mango Puree, Mint, Lime*

CONCOCTIONS

Cocktail Especial *Peligroso Silver Tequila, Pineapple, Kila Cava Sparkling*

Ginger Sidecar *Remy VSOP Cognac, Cointreau, Domaine du Canton Ginger Liqueur*

The Hummingbird *St. Germain Elderflower, Sparkling Wine and Club Soda*

Smithfield Sling *Mixologist Inspired Jameson Irish Whiskey Based Tiki Punch*

Jalapeno Margarita *Tanteo Jalapeño Infused Tequila, Organic Agave, Fresh Lime*

Piña Grillade *Castillo Rum, Muddled Grilled Pineapple, Fresh Mint, Fresh Lime Juice*

Acai Pisco Sour *Acai Puree, Bar Sol Pisco, Lime, Egg Whites & Bitter Cube "Jamaican Blend #1" Bitters*

WELL CRAFTED CLASSICS

Caipirinha *Cabana Cachaça, Organic Agave, Fresh Lime Juice*

Manhattan *Maker's Mark Bourbon, Vya Sweet Vermouth, Luxardo Cherry*

Martini *Tito's American Vodka or Bombay Sapphire Gin, Vya Dry Vermouth*

Margarita *Cabo Wabo Blanco, Organic Agave, Fresh Lime Juice*

Mojito *10 Cane Rum, Fresh Mint & Fresh Lime Juice*

Negroni *Plymouth English Gin, Campari & Vya Sweet Vermouth*

Passion Fruit Sangria *Passion Fruit Puree, White Wine, Brandy & Fresh Fruit*

Yamaguchi Sushi®

Auntie Lei's Aloha Roll *Spicy Tuna, 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

Big Island Ebi Roll *Shrimp Tempura, Coconut, Cream Cheese, Avocado, Habanero Aioli & Nitsume* 9.95

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

Big Island Ahi Poke *Kukui Nuts, Inamona Jus, Truffle Oil, Avocado, Cucumber* 13.95

MOTHER'S DAY SUNDAY BRUNCH

Join us May 13th, as we celebrate Mother's Day with an exciting brunch. Indulge in a special Hawaiian Fusion menu specially designed by our talented Chef, starting at only \$29.95.

Appetizers

Roy's Canoe Appetizer for Two

Lobster Potstickers, Coconut Shrimp, Ricotta Salata & Truffle Gyozas, Grilled Szechuan Pork Ribs, Spicy Tuna Roll 26.95

Sesame Crusted Calamari *Cilantro, Arugula & Shiso Aioli* 11.95

Crispy Blackened Pork Belly *Watermelon, Arugula & Balsamic Grapefruit Vinaigrette* 11.95

Maine Lobster Dim Sum *White Truffle Emulsion, Lobster Cream Sauce* 13.95

Curried Chicken Spring Rolls *Cilantro, Cabbage, Red Peppers, Carrots, Chinese Firecracker Sauce* 8.95

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

Shrimp & Miso Soup *Mushrooms, Sesame, Bok Choy, Tofu, Pad Thai Noodles* 9.95

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

Roy's Original Hawaiian Blackened Island Ahi *Spicy Soy Mustard Butter Sauce* 13.95

Fresh Salads

Mixed Baby Greens Salad *Creamy Basil Vinaigrette, Cherry Tomatoes, Radish & Shaved Carrot* 8.95

Pok Pok & Ramen Noodle *Peanuts, Green Papaya, Birds Eye Chili, Citrus Tamarind Vinaigrette* 8.95

Baby Beet Salad *Roaring Forty Blue Cheese, Clementine, Arugula, Citrus Vinaigrette* 8.95

Maui Wowie Salad *Avocado, Lemongrass Poached Shrimp, Caper Lime Vinaigrette* 11.95

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)

Flat Iron 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

Grilled Hawaiian Shutome *Coconut Braised Fennel, Gingered Rainbow Carrots, Pineapple Kim Chee Relish* 32.95

Hawaiian Ono *Sweet Onion Quinoa, Pickled Thumbelina Carrots, Cauliflower Carrot Ginger Foam* 29.95

Hibachi Style Grilled Atlantic Salmon *Japanese Citrus Ponzu Sauce* 25.95

Roy's Roasted Macadamia Nut Crusted Mahi Mahi *Maine Lobster Essence* 28.95

Hawaiian Style Misoyaki Butterfish *Sweet Ginger Wasabi Sauce* 33.95

Roy's Original Hawaiian Blackened Island Ahi *Spicy Soy Mustard Butter Sauce* 30.95

Pacific Sea Bass *English Peas, Ricotta Ravioli, Cauliflower, Arugula & Roasted Tomatoes* 29.95

Hawaiian Salt Crusted Sea Scallops *Kim Chee Brussels Sprouts, Cauliflower Purée* 29.95

Madras Curried Shrimp *Chili Mango Cous Cous, Asian Slaw, Thai Basil Yogurt* 24.95

Mixed Plates

SURF & TURF

**Petite Filet, Lump Crab Oscar
& Maine 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

Braised Pork Chop *Smoked White Bean and Portuguese Sausage Cassoulet* 29.95

Kona Crusted Wild Boar Tenderloin *Shitake Mushrooms, Kabocha Squash Puree, Pickled Radish* 28.95

Iron Seared Filet Mignon *Yukon Potato Cake, Kim Chee Brussels Sprouts, Korean Chimichurri* 32.95

Asian Pesto Grilled Chicken *Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95

Hawaii Kai Style Beef Short Ribs *Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce* 26.95

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.

Sous Chefs ~ Joey Hejtmanek & Michael Stewart