

Roy's Fresh Hawaiian Cocktails

The Original Hawaiian Martini

In classic Hawaiian fashion, our Maui pineapples are marinated with SKYY vodka, Stoli Vanil vodka and Malibu Coconut rum, then shaken and served with fresh pineapple

1988

A tribute to our opening year in Honolulu -- Absolut Ruby Red vodka, SoHo Lychee liqueur and Patrón Citrónage liqueur echo the idyllic island lifestyle

Yamaguchi Sushi® & Sashimi

NIGIRI SUSHI (WITH RICE) 1 Piece Per Order

Maguro Tuna 3.95 **Kanpachi** Yellowtail 3.95

Unagi Freshwater Eel 3.95 **Shake** Salmon 3.95

SASHIMI (RICELESS) 5 PIECES PER ORDER

Maguro 13.95 **Hamachi** 14.95 **Unagi** 13.95 **Shake** 11.95

Ponzu Hamachi Sashimi Grapefruit, Avocado, Serrano Ponzu 14.95

Tuna Tartare Chipotle Aioli, Maui Onions, Chives and Pine Nuts 13.95

Tuna "Ceviche" Sashimi Citrus Ko Ju Jang Marinade 14.95

ROLLED SUSHI & SEASONAL CREATIONS

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

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, Togarashi Butter Sauce 11.95

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

Spider Roll Soft Shell Crab, Unagi, Snow Crab 15.95

Sushi Canoe Soft Shell Crab, Spicy Tuna Roll, Kanpachi Kama & Chef's Selection Sashimi 28.95

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

Grilled Szechuan Pork Ribs, Asian Dumplings, Lobster Pot Stickers, Crispy Spicy Tuna Roll & Teppanyaki Shrimp 26.95

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

Chorizo Scented Beef Carpaccio *Avocado Mousse, Match Stick Potatoes, and Jalapeno Marmalade* 10.95

Pork Belly Eggplant Laulau *Miso Glazed Pork Belly and Eggplant* 10.95

Salt & Pepper Calamari *Chinese Mustard Aioli & Guava Dragon Sauce* 11.95

Crab & Goat Cheese Stuffed Portobellini Mushroom *Roasted Garlic Sun Dried Tomato Pesto* 12.95

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

Crunchy Golden Lobster Pot Stickers *Togarashi Miso Butter Sauce* 11.95

Kalua Pork Dim Sum *Crispy Shiitakes, Shiso Herb Puree* 8.95

Fresh Salads

The "Sweet Home Waimanalo" Salad *Dean Okimoto's Creamy Herb Dressing* 7.95

Kalbi Marinated Hanger Steak Salad *Toasted Pine Nuts, Goat Cheese, & Lemon Herb Vinaigrette* 9.95

Caprese Salad "Moderno" *Heirloom Tomatoes, Three Cheese Espuma, Pangrattata* 8.95

"Maui Wowie" Shrimp Salad *Capers, Sweet Onions, Crumbled Feta Cheese & Caper Lime Vinaigrette* 9.95

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

- Shoyu Tare Grilled Swordfish** *Yuzu Kosho Syrup, Chilled Soba Noodles and Edamame Succotash* 27.95
- Pan Seared Fresh Water Trout** *Prosciutto, Salsify & Goat Cheese Espuma, Spring Onion Vinaigrette* 25.95
- Hibachi Style Salmon** *Japanese Citrus Ponzu Sauce* 25.95
- Roy's Roasted Macadamia Nut Crusted Mahi-Mahi** *Maine Lobster Essence* 28.95
- Hawaiian Style Misoyaki Butterfish** *Sizzling Soy Vinaigrette* 33.95
- Balsamic Grilled U-10 Scallops** *Purple Peruvian Potatoes, Pancetta & Sun Dried Tomato Vinaigrette* 29.95
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95
- Asian Jambalaya** *Clams, Shrimp, Scallop, Portuguese Sausage, Shellfish Tomato Broth* 30.95
- "Crab Dynamite" Black Tiger Shrimp** *Roasted Red Bliss, Miso Beurre Blanc* 24.95

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, U-10
Sea Scallop & Shrimp**
Macadamia Nut Pesto Risotto
36.95

From The Land

- Grilled Filet Mignon** *Ko Ju Jang Barbeque Sauce* 32.95
- Hawaii Kai Style Beef Short Ribs** *Honey Mustard, Potatoes Au Gratin, Natural Demiglaze* 26.95
- Rack of Lamb** *Forbidden Black Rice, Toasted Almond Coffee Demiglaze* 32.95
- Achiote Marinated Pork Tenderloin** *Roasted Bell Pepper Coulis, Fingerling Potatoes* 25.95
- Asian Pesto Grilled Chicken Breast** *Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95

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 ~ Percy Oani

Sous Chefs ~ Ivan Oliveros & Molly Mortenson