

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

NIGIRI SUSHI (WITH RICE)

Maguro <i>Big Eye Tuna</i> 3.95	Hamachi <i>Yellowtail</i> 3.95	Shake <i>Scottish Salmon</i> 2.95
Tai <i>Japanese Red Snapper</i> 3.95	Unagi <i>Freshwater Eel</i> 2.95	Shiso Maguro <i>Albacore</i> 3.95
Shiromi <i>Striped Sea Bass</i> 2.95		

SASHIMI (RICELESS)

Pipeline Masters Sashimi Sampler *Tuna, Hamachi, Salmon, Albacore and Shiromi* 28.95

New Zealand Snapper Carpaccio *Yuzu Cilantro Vinaigrette* 13.95

ROLLED SUSHI & SEASONAL CREATIONS

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

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

Hawaiian Sushi Sampler *Tuna, Hamachi, Shake, Shiromi, Red Snapper, Unagi & a Spicy Tuna Roll* 24.95

Karaage Shrimp Roll *Mango, Cilantro, Cucumber, Red Thai Curry Peanut Drizzle* 12.95

VALENTINE'S DAY

Join us this Valentine's Day and indulge in a specially designed menu to celebrate the year's most romantic day. We're already taking reservations so make yours now!

Appetizers

Roy's Canoe Appetizer for Two

Szechuan Pork Ribs, Lobster Potstickers, Black Tiger Shrimp, Butternut Squash Ravioli & Panko Spicy Tuna Roll 26.95

"Salt & Pepper" Calamari *Parmesan Romesco Aioli* 11.95

Yellow Fin Ahi "Poketini" *Wasabi Aioli, Avocado & Tobiko Caviar* 14.95

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

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

Duck Confit & Roasted Mushroom Flat Bread *Arugula, Parmesan Cheese, Balsamic Nitsume* 10.95

Albacore Tuna Tataki *Butter Enoki, Drunken Nori Sauce* 13.95

Burratta Cheese Rillete *Ciabatta, Garlic San Marzano Tomato* 8.95

Korean Soup *Braised Short Rib, Daikon, Potato, Cilantro, Chili, Aromatic Beef Stock* 7.95

Fresh Salads

Waimanalo Green Salad *Dean Okimoto's Creamy Herb Dressing* 7.95

Grilled Pear Salad *Radicchio, Belgium Endive, Spicy Walnuts, Blue Cheese, Ginger Orange Sage Vinaigrette* 8.95

Iceberg Wedge *Bacon, Egg & Danish Blue Cheese Dressing* 8.95

Hearts of Palm & Tiger Shrimp Caesar Salad *Sesame Miso Caesar Dressing* 11.95

Winter Prix Fixe Menu 35.95

APPETIZER (choice of one)

Duck Confit & Mushroom Flat Bread

Arugula, Parmesan Cheese, Balsamic Nitsume

Grilled Pear Salad

Radicchio, Belgium Endive, Spicy Walnuts, Blue Cheese, Ginger Orange Sage Vinaigrette

Korean Soup

Braised Short Rib, Daikon, Potato, Cilantro, Chili, Aromatic Beef Stock

ENTRÉE (choice of one)

Shiso Crusted Salmon

Bacon Wilted Spinach, Caramelized Onion Polenta, Roasted Red Pepper Dashi

Boursin Cheese Stuffed Chicken

Potato Pave, Chinese Long Beans & Shitakes, Orange Cranberry Compote, Pinot Noir Reduction

Grilled 14oz Bone-in Pork Chop

Mustard Seed & Scallion Spaetzle, Fennel Sauerkraut, Whole Grain Mustard Demi

DESSERT (choice of one)

Pear Tart

Puff Pastry, Goat Cheese Cream, Streusel Powder & Salt Caramel

Roy's Melting Hot Chocolate Soufflé

Belgian Chocolate, Raspberry Coulis Vanilla Bean Ice Cream

From The Sea

Sous Vide of Hawaiian Opah *Truffled Ponzu Nage, Sweet Potato Gnocchi* 32.95

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

Pan Crisped Opakapaka *Forbidden Rice, Garlic Shoots, Honey Dashi Gel* 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* 29.95

Chorizo Seared Shrimp *Bacon Wrapped Okra, Grits, Pineapple "Molassase"* 24.95

Teppanyaki Seared U-10 Scallops *Braised Daikon, Lotus Root, Green Tea Soba Noodles & XO Sauce* 29.95

Shiso Crusted Salmon *Bacon Wilted Spinach, Caramelized Onion Polenta, Roasted Red Pepper Dashi* 25.95

Mixed Plates

SURF & TURF

**Petite Filet, Lump Crab Oscar
& Maine Lobster Tail**
Poblano Mash & Asparagus
39.95

ROY'S TRIO

**Macadamia Nut Mahi Mahi
Hibachi Salmon
& 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
35.95

From The Land

Fire Grilled Filet Mignon *Truffled Tater Tots, Brussel Sprouts, White Bean Cassoulet* 32.95

Rosemary Rubbed 14 oz. Ribeye Steak *Red Bliss & Bacon Hash, Gouda Fondue* 32.95

Boursin Cheese Stuffed Chicken *Potato Pave, Orange Cranberry Compote, Pinot Noir Reduction* 23.95

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

14oz Bone-in Pork Chop *Mustard Seed & Scallion Spaetzle, Fennel Sauerkraut, Whole Grain Mustard Demi* 25.95

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 ~ Blaine Villasin

Sous Chef ~ Mark Murillo

Sous Chef ~ Kevin Land