

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. 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*

Yamaguchi Sushi® & Sashimi

NIGIRI SUSHI (WITH RICE)

Maguro *Tuna* 3.95 **Hamachi** *Yellowtail* 3.95 **Shake** *Salmon* 2.95

Unagi *Eel* 2.95 **Wagyu** *Marbled Beef* 2.95 **Tombo** *Albacore* 3.95

ROLLED SUSHI & SEASONAL CREATIONS

Auntie Lei's Aloha Roll *Spicy Tuna topped with Hamachi, Salmon & Avocado* 13.95

Sunrise at Haleakala *Tuna, Hamachi, Salmon, Avocado, Asparagus Roll & Togarashi Butter* 11.95

Lakanilau *Wagyu Beef, Snow Crab, Tempura Asparagus & Avocado Roll, Sesame Miso, Truffle Greens* 16.95

Lobster California Roll *Avocado, Cucumber & Tobiko* 9.95

Bigeye Ahi Roll *Snow Crab, Avocado, Gobo & Tri-Pepper Sizzle Sauce* 14.95

Hokkaido Scallop Roll *Tempura Unagi & Ko Chu Jang Aioili* 14.95

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, Lobster Pot Stickers, Crispy Spicy Tuna Roll, Seared Shrimp, and Beef Skewers* 26.95

Panko Crisp Szechuan Calamari *Sweet Thai Chili Glaze, Macadamia Nuts, Chili Peppers* 11.95

Blackened Seared Ahi *Spicy Soy Mustard Butter Sauce* 13.95

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

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

Duck Confit Spring Rolls *Mandarin Orange Sauce* 7.95

Tuna Tartar *Onions, Chives, Black Tobiko, Pine Nuts, Garlic Chipotle Aioli & Taro Chips* 13.95

Steamed Buns & Crispy Pork *Sunomono, Herbs, Star Anise Hoisin Sauce* 7.95

Sweet Soy Glazed Hamachi Collars *Cucumber Namasu, Kim Chee* 10.95

Fresh Salads

Mixed Green Salad *Dried Cranberries & Dark Balsamic Vinaigrette* 7.95

"BLT Iceberg" *Baby Tomatoes, Bacon, Shaved Red Onion, Egg & Blue Cheese Dressing* 8.95

Asian Inspired Caesar Salad *Parmesan, Croutons, & Sriracha Dressing* 9.95

Sashimi Salad *Mixed Greens, Assorted Sashimi, Avocado, Maui Onion, Sesame Miso 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

Kahlua 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
Prosciutto, 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

- Hawaiian Shutome** *Pineapple Salsa & Spicy Red Curry Sauce* 30.95
- Herb Seared Chilean Sea Bass** *Rustic Tomato Chutney & Polenta Fritters* 32.95
- Au Poivre Barramundi** *Lobster Agnolotti & Shellfish Cream* 29.95
- Corvina Sea Bass** *Sweet Pea & Macadamia Nut Risotto* 29.95
- Hawaiian Style Misoyaki Butterfish** *Tri-Pepper Soy Vinaigrette* 33.95
- Hibachi Grilled Salmon** *Citrus Ponzu Sauce* 25.95
- Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Lobster Sauce* 28.95
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 29.95
- Seared U-10 Scallops** *Cauliflower Steak & Sun-dried Tomato Tabbouleh* 29.95
- Seared Jumbo Shrimp** *Beet Gel, Hearts of Palm Salad & Meyer Lemon* 25.95

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
35.95

From the Land

- Grilled Filet Mignon** *Garlic Mash & Portuguese Sausage Cream* 32.95
- Tender Braised Beef Short Ribs** *Garlic Honey Mustard Grilled & Natural Braising Sauce* 26.95
- House Smoked Ribeye** *Roasted Potatoes & Peppercorn Brandy Sauce* 32.95
- Lamb Chops** *Shaved Vegetable Salad & Red Wine Jus* 32.95
- Asian Pesto Grilled Chicken Breast** *Lo-Mein Noodles, 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 ~ Edgar Agbayani

Sous Chefs ~ Kevin Wong