

Roy's Fresh Hawaiian Cocktails

The Original Hawaiian Martini

Nothing says Martini like "shaken, not stirred," and Roy's put this delectable creation on the map. In classic Hawaiian fashion, our Maui pineapples, SKYY Vodka, Stoli Vanil Vodka and Malibu Coconut Rum are shaken and served with fresh pineapple.

1988

A tribute to our opening year in Honolulu. Perfectly balanced blend of tart grapefruit and tangy pomegranate with ABSOLUT Ruby Red Vodka, SOHO Lychee Liqueur and Patrón Citrónge Liqueur echoes the idyllic island lifestyle.

Yamaguchi Sushi® & Sashimi

NIGIRI SUSHI (WITH RICE)

Maguro Big Eye Tuna 3.95 **Hamachi** Yellowtail 3.95 **Sake** Salmon 2.95
Suzuki Striped Sea Bass 3.95 **Unagi** Freshwater Eel 2.95 **Tombo** Albacore Tuna 2.95

SASHIMI (RICELESS)

Big Island Ahi Poke Avocado, Furikake, Inamona Jus 13.95
Sashimi Sampler Maguro, Sake, Hamachi, Suzuki, Tombo 29.95
Hawaiian Tombo Shishito Peppers, Hot Garlic Oil, Ponzu, Grapefruit, Alea Sea Salt 14.95

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, Togarashi 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
Soft Shell Crab Roll Snow Crab, Cucumber, Avocado, Kaiware, Eel Sauce 10.95
Homie Roll Hawaiian Tombo, Shrimp Tempura, Avocado, Red Onion, Inamona Jus 9.95

Appetizers

Roy's Canoe Appetizer for Two

Grilled Szechuan Pork Ribs, Vegetable Lumpia, Lobster Potstickers, Crispy Spicy Tuna Roll, Coconut Shrimp 26.95

Spring Pea Soup *Duck Confit, Fava Bean, Meyer Lemon, Crème Fraiche* 8.95

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

Calamari *'Orange Chicken Style', Sugar Snap Peas, Pea Shoots, Celery, Carrot* 11.95

Crunchy Golden Lobster Potstickers *Togarashi Miso Butter Sauce* 11.95

Pork Belly Dim Sum *Miso-Maple, Shishito-Cilantro Gel* 11.95

Rib Eye Tartare *Harris Ranch, Elements of Sauce Gribiche, Charred Scallion, Horseradish-Yukon Potato Froth* 16.95

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

Duck Wings *Pimente d'Espellete Rub, House Sracha-Agave Nectar Sauce, Crispy Slaw* 14.95

Fresh Salads

Asian Greens *Local Greens, Tomato, Cucumber, Shallot Vinaigrette* 7.95

Fuji Apple *Walnut, Celery, Chevre, Butter Leaf Lettuce, Cider Vinaigrette* 8.95

Baby Beet *Blood Orange, Marcona Almond, Valdeon Blue Cheese, Yogurt, Watercress* 8.95

Skirt Steak *Ramen Noodles, Snow Peas, Peanuts, Egg, Pad Thai Vinaigrette* 10.95

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.

From The Sea

- Local Halibut** *Clear Gazpacho, Pickled Local Vegetables, Farro, Portuguese Sausage* 29.95
- Hawaiian Tombo** *'New' Potato Salad, Sesame-Soy Vinaigrette, BBQ Salt, Herb Salad* 32.95
- Hawaiian Swordfish** *Ramp Kim Chee, Mu Shu Pancakes, Spring Vegetables, Hoisin-Yuzu Aioli* 32.95
- Hibachi Style Grilled Salmon** *Japanese Citrus Ponzu Sauce, Rice* 25.95
- Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 29.95
- Hawaiian Style Misoyaki Butterfish** *Sizzling Soy Vinaigrette* 32.95
- Black Tiger Shrimp** *Red Curry Gel, Pickled Green Papaya, Coconut Rice, Thai Roasted Peanuts* 24.95
- Sea Scallops** *Berkshire Pork Belly, Green Apple, Parsnip, Pickled Mustard Seed, Celery Root* 30.95

Mixed Plates

SURF & TURF

**Petite Filet, Lump Crab Oscar
& Maine Lobster Tail**

Poblano Mash & Asparagus
39.95

ROY'S TRIO

**Hibachi Salmon, Macadamia Mahi
& Misoyaki Butterfish**

Baby Bok Choy & Steamed Rice
32.95

SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail,
Scallop, Shrimp, Seared Crab Cake**

Macadamia Nut Pesto Risotto
35.95

From The Land

- Muscovy Duck Breast** *House Garlic Sausage, White Bean Cassoulet, Pork Belly, Mustard Greens* 27.95
- Quail** *Brick Pressed, Ricotta-Meyer Lemon Raviolis, Egg Yolk, House Bacon, Cracked Pepper-Blackberry Sauce* 26.95
- Hawaii Kai Style Beef Short Ribs** *Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce* 26.95
- Filet Mignon** *Morel Mushrooms, Creamed Ramps, Leek Gratin, Sauce Bordelaise, Duck Fat Potatoes* 33.95
- Pork Tenderloin** *Green Garlic Vinaigrette, Black Trumpet Mushroom, Fava Bean, Black Beluga Lentils* 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 ~Jon Sloan

Sous Chefs ~Jessie Glessner, Jacylyn Mendoza, Sean McCart