

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*

Liquid Sunshine *A Floridian Favorite! Midori, Malibu Coconut Rum & Crème de Banana with fruit juices*

Strawberry Fields *A blend of Fresh Florida Strawberries, Basil & Vodka*

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*

Siesta Sangria *A blend of Red Wine, Blackberry Brandy & Orange Liqueur mixed with Tropical Fruit Juices.*

Yamaguchi Sushi®

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, Spicy Butter Sauce 11.95*

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

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

Lacalle's Ebi Roll *Shrimp Tempura, Mango, Coconut, Cream Cheese, Avocado, Habanero Aioli & Kabayaki 11.95*

Tempura Crisped Spicy Ahi Roll *Togarashi Miso Butter Sauce 9.95*

Ahi Chirashi Sushi *Sashimi Ahi Tuna, Wakame Seaweed, Namasu, Kim Chee, Furikake Sushi Rice 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 *Lemongrass Shrimp, Szechuan Pork Ribs, Tempura Spicy Tuna Roll, Golden Lobster Potstickers, Thai Chicken Satays* 26.95

Kung Pao Style Calamari *Roasted Peanuts, Citrus Zest, Aromatic Asian Hoisin Glaze* 11.95

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

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

"Old School" Hawaiian Ahi Poke *Macadamia, Furikake Rice, Kukui Nut Jus* 13.95

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

Seared Smoked Salmon *Shaved Spring Vegetables, Fried Capers, Meyer Lemon* 11.95

Short Rib Bi Bim Bap *Fried Egg, Shaved Spring Vegetables, Ko Chu Jang Aioli* 10.95

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

Fresh Salads

Creamy Kahlua Blue Cheese Wedge Salad *Hawaiian Macadamia Gremolata & Balsamic Glazed Red Onions* 8.95

Thai Green Papaya Salad *Fresh Herbs, Bean Sprouts, Shaved Vegetables, Lime Nam Pla* 7.95

Pea Salad & Crispy Pork *Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette* 9.95

Maui Wowie Shrimp Salad *Capers, Sweet Onions, Crumbled Feta Cheese & 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)

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

- Spinach & Shiitake Dynamite Hawaiian Ono** *Steamed Rice, Kabayaki Scallion Butter* 30.95
- Crab & Artichoke Crusted Hawaiian Shutome** *Bliss Potatoes, Gail an, Hot Bean Tomato Fondue* 29.95
- Hibachi Style Grilled 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
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95
- Pan Seared Trout** *Black Cous Cous, Salsify & Goat Cheese Espuma, Spring Onion Vinaigrette* 25.95
- Tempura Crusted Whole Yellow Tail Snapper** *Thai Herb Salad, Citrus Nam Pla* 32.95
- Crispy Walnut Shrimp** *Israeli Cous Cous, Tasso Ham, Sweet Mustard Aioli* 24.95
- Butter Seared U-10 Day Boat Scallops and Pork Belly** *Crushed Potato Mofongo, Guava Gastrique* 29.95

Mixed Plates

SURF & TURF

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

ROY'S TRIO

**Hibachi Salmon, Macadamia Nut
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

- Fire Grilled 8oz Filet** *Asian Vegetable Stir Fry, Shitake Soy Reduction* 32.95
- 16 oz Bone In Ribeye** *Loaded Scalloped Potatoes, Sake Au Poive* 36.95
- Hawaii Kai Style Beef Short Ribs** *Honey Mustard, Yukon Mash, Broccoli, Natural Braising Sauce* 26.95
- Asian Pesto Grilled Chicken Breast** *Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95
- Hanger Steak "Frites"** *Crispy Potatoes, Eggplant & Shiro Miso Aioli* 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.

Chef Partner ~ Justin Fields

Sous Chefs~ Carl Bertka & Mike Yoder