

Roy's Hawaiian Fresh Cocktails

The Original Hawaiian Martini

In classic Hawaiian fashion, our Maui pineapples are infused in SKYY Vodka, Stoli Vanil Vodka and Malibu Coconut Rum. Shaken and served with fresh pineapple.

Roy's Island Mai Tai

A 1940's classic with a contemporary twist. A sweet blend of Castillo White Rum, fresh pineapple, orange curacao and Myers Dark Rum for a flavor found only at Roy's.

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 Tuna 3.95/ 14.95 **Hamachi** Yellowtail 3.95/15.95 **Scottish Shake** Salmon 2.95/12.95

Unagi Freshwater Eel 2.95/12.95 **Ebi** Shrimp 2.95/ 8.95

SASHIMI (RICELESS)

Pipeline Masters Sashimi Sampler Ahi, Hamachi, Shake, Ebi & Tako 30.95

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

Crab California Roll Snow Crab Salad, Avocado, Cucumber, Sesame Seeds 8.95

Big Island Ebi Roll Shrimp Tempura, Mango, Coconut, Cream Cheese, Avocado, Habañero Aioli & Nitsume 11.95

Spider Roll Panko Fried Soft Shell Crab, Yamagobo, Habañero Aioli 11.95

EASTER AT ROY'S!

Take your family to Paradise on Easter Sunday, by joining us for a special Easter brunch at Roy's.

Appetizers

Roy's Canoe Appetizer for Two

Grilled Szechuan Pork Ribs, Shake Sashimi, Shrimp Cocktail, Crispy Spicy Tuna Roll, Lobster Potsticker 26.95

Delta Asparagus Soup Yuzu Crème Fraiche, E.V.O. 6.95

Toasted Garlic Calamari Thai Basil, Fresh Mint, Serrano Chile, Citrus Nam Pla 11.95

Smoked Salmon Pastrami Baby Frisse, Marinated Asparagus, Griddled Garlic Toast 10.95

Wagyu Beef Carpaccio Garlic Fruikake Aioli, Wasabi Peas 14.95

Dynamite Oysters Spinach, Shiitakes, Yuzu Tobiko 11.95

Lobster Potstickers Spicy Togarashi Miso Butter Sauce 11.95

Tuna Poke Spicy Aioli, Fried Shallots & Inamona Jus 13.95

Lobster Dim Sum Lobster Essence, White Truffle Emulsion 12.95

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

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

Fresh Salads

Baby Greens Crispy Tofu, Grape Tomatoes, Miso Ginger Emulsion 7.95

Twin Peaks Salad Butter Lettuce, Candied Bacon, Crispy Shallots, Sour Cream Blue Cheese Dressing 8.95

Maui Wowie Poached Tiger Shrimp, Feta, Red Onion, Avocado, Caper Lime Vinaigrette 11.95

Pea Salad & Crispy Pork Snow, Sugar & English Peas, Mixed Greens, Myer Lemon 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

- Dynamite Topped Hawaiian Ono** *Shiitake & Spinach Dynamite, Vegetable Sushi, Ginger Scallion Ponzu* 27.95
- Seared Hawaiian Nairagi** *Israeli Cous Cous, Rainbow Carrot, Asparagus & Mint Salad, Tomato Ginger Jam* 28.95
- Hawaiian Style Misoyaki Butterfish** *Kim Chee Pickles, Kim Chee Lime Fusion* 33.95
- Shiso Crusted Salmon** *Bacon Wilted Spinach, Caramelized Onion Polenta, Roasted Pepper Dashi* 25.95
- Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95
- Roy's Original Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95
- Hibachi Salmon** *Pickled Cucumbers, Nori Rice, Japanese Citrus Ponzu* 25.95
- White Tiger Prawn Pad Thai** *Spiced Pork Belly, Snow Peas, Peanuts, Thai Red Curry* 24.95
- Coriander Seared U-10 Scallops** *Pork & Fennel Sausage, Fingerling Potatoes, Pickled Beet Relish* 29.95

Mixed Plates

SURF & TURF

Petite Filet, Lump Crab Oscar & Butter Poached Lobster
Poblano Mash & Asparagus
39.95

ROY'S TRIO

Hibachi Salmon, Macadamia Crusted Mahi & Misoyaki Butterfish
Steamed Rice
32.95

SHELLFISH SAMPLER

Butter Poached Half Lobster Tail, U-10 Scallop, Seared Crab Cake & Shrimp
Macadamia Nut Pesto Risotto
36.95

From The Land

Grilled Filet Mignon 32.95

Asian Pesto Grilled Chicken Breast *Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95

Tender Braised Lamb Shank *Chili Confit Fingerling Potatoes, Minted Crushed Peas, Korean Lamb Jus* 25.95

Rustic Grilled Hangar Steak *Corn & Onion Tamale, Serrano Tomatillo Sauce* 26.95

Hawaii Kai Style Braised Short Ribs of Beef *Creamy Mashed Potatoes, Natural Braising Sauce* 26.95

Chef Partner ~ Ryan Leto

Exec. Sous Chef ~ David Belliveau

Sous. Chef ~ Matt Ellis