

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.

Mango Mojito

Mango purée blended with BACARDI Limón Rum and freshly muddled mint.

Pineapple Ginger Mojito

Fresh ginger & pineapple with 10 Cane Rum and freshly muddled mint.

Pomegranate Patrón Mojito

Tangy pomegranate purée freshly shaken with Patrón Silver Tequila and mint.

Yamaguchi Sushi® & Sashimi

NIGIRI SUSHI (WITH RICE)/SASHIMI 5 PIECES (NO RICE)

Maguro Tuna 3.95/ 14.95

Hamachi Yellowtail 3.95/14.95

Shake Salmon 2.95/11.95

ROLLED SUSHI & SEASONAL CREATIONS

Auntie Lei's Aloha Roll Spicy Tuna, Kaitware, Cucumber, Yellowtail, Salmon, Avocado, Garlic Ponzu 13.95

Sunrise at Haleakala Tuna, Yellowtail, Salmon, Avocado and 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

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

Grilled Pork Ribs, Teppanyaki Shrimp, Crispy Potato Croquettes, Spicy Tuna Roll & Lobster Potstickers 26.95

Karaage Crusted Calamari *Pepper & Cilantro Salad, Serrano Chili Sauce* 11.95

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

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

Japanese Citrus Pepper Shrimp *Gochujang Cocktail, Wasabi Foam* 13.95

Crispy Potato Croquettes *Charred Onion Aioli, Lemon Truffle Mache* 8.95

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

Korean Soup *Braised Short Rib, Daikon, Carrot, Potato, Cilantro, Chili, Aromatic Beef Stock* 8.95

Fresh Salads

Sweet Home "Waimanalo" Mixed Green Salad *Basil Peppercorn Dressing* 7.95

The Wedge *Buttermilk Bleu Cheese Dressing, Pancetta, Egg & Oven Roasted Tomato* 8.95

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

Maui Wowie Shrimp Salad *Capers, Sweet Onions, Tomato, Feta Cheese & Caper Lime Vinaigrette* 9.95

Winter Prix Fixe Menu 36.95

APPETIZER (choice of one)

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

Grilled Pear Salad
*Radicchio, Belgium Endive, Spicy Walnuts,
Bleu 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 Spätzle, 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

- Hawaiian Opakapaka** *"Peas & Carrots," Glazed Baby Carrots, English Pea Miso Sauce* 32.95
- 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* 29.95
- Red Miso Glazed U-10 Scallops** *Black Thai Rice, Japanese Mint Chimichurri Sauce* 30.95
- Hibachi Style Grilled Atlantic Salmon** *Furikake Rice, Namasu, & Japanese Citrus Ponzu* 25.95
- Australian Barramundi** *Roasted with Lemon, Capers & Brown Butter* 27.95
- Bacon Wrapped Hawaiian Hebi** *Garlic Mash, Glazed Baby Carrots, Asparagus, Sambal Butter* 32.95
- Big Al's Cajun Spiced Shrimp** *Gruyere Cheese Polenta, Beefsteak Tomato Relish* 24.95
- Sushi Bento Box** *Teriyaki Salmon, Tempura Vegetables, California Roll, Spicy Tuna Towers & Sashimi* 28.95

Mixed Plates

SURF & TURF

**Petite Filet, Lump Crab Oscar
& Maine Lobster Tail**
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,
U-10 Sea Scallop & Shrimp**
*Macadamia Nut Pesto Risotto
& Lobster Curry Sauce*
35.95

From The Land

- Filet Mignon** *Smoked Cheddar Mash, Grilled White Asparagus, Crispy Leeks* 32.95
- Mongolian Grilled Rack of Lamb** *Butter Whipped Mash, Pearl Onions, Herb Roasted Mushrooms* 34.95
- Hawaii Kai Style Beef Short Ribs** *Honey Mustard, Natural Braising Liquid, Lomi Lomi* 26.95
- 14oz. Bone-In Pork Chop** *Mustard Seed & Scallion Spätzle, Fennel Sauerkraut, Whole Grain Mustard Demi* 24.95
- Boursin Cheese Stuffed Chicken** *Potato Pave, Chinese Long Beans, Shiitake & Orange Cranberry Compote* 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.

Sous Chefs~ Ray Armendariz & Adam Palffy