

E KOMO MAI! ... WELCOME

Hawaiian Fusion Cuisine is as much a state of mind as much as a way of cooking...it's about Roy's love of the freshness and flavors of his childhood spent in Hawaii and Japan, freely blended with the European cooking techniques in which Roy was trained.

Inspired by his classical French training and years in Hawaii, Chef Percy Oani has designed today's menu from the finest ingredients available. Educated at the California Culinary Academy, San Francisco and through years of mentorship by Roy Yamaguchi, Chef Oani brings decadent style and enthusiasm to the kitchen of Roy's La Jolla.

Yamaguchi Sushi & Sashimi

SUSHI ROLLS

Lobster California Roll

Avocado, Cucumber & Tobiko 9.95

Sunrise at Haleakala

Tuna, Hamachi, Salmon, Avocado & Asparagus

Tempura Roll Dynamite Butter 11.95

Auntie Lei's Aloha Roll

Spicy Tuna, Kaiware, Cucumber, Yellowtail,

Salmon, Garlic Ponzu 13.95

SASHIMI

(FIVE PIECES PER ORDER)

Maguro *Tuna* 12.95

Tombo *Albacore* 11.95

Shake *Salmon* 10.95

Ohana Appetizers

Duck Confit & Roasted Mushroom Flatbread

Arugula, Parmesan Cheese, 10.95

Szechwan Spiced Baby Back Pork Ribs

Smoked & Glazed in Roy's Original

Mongolian Sauce 10.95

Crunchy Golden Lobster Pot Stickers

Spicy Togarashi Miso Butter Sauce 11.95

Mongolian Beef Satay

Cucumber Kimchee 9.95

Salt & Pepper Calamari

Chinese Mustard Aioli & Guava Dragon Sauce 11.95

Roy's Canoe Appetizer for Two

Grilled Szechuan Pork Ribs, Asian Dumplings, Lobster

Pot Stickers, Crispy Spicy Tuna Roll & Teppanyaki

Shrimp 26.95

Fresh Island Salads & Soups

Korean Soup

Braised Short Rib, Daikon, Potato, Beef Stock 7.95

The "Sweet Home Waimanalo" Salad

Dean Okimoto's Creamy Herb Dressing 7.95

"Maui Wowie" Shrimp Salad

Capers, Sweet Onions, Crumbled Feta Cheese & Caper

Lime Vinaigrette 12.95

Grilled Pear Salad

Radicchio, Belgium Endive, Spicy Walnuts, Bleu Cheese,

Ginger Orange Sage Vinaigrette 9.95

Lunch Entrees

- Wagyu "Meatloaf" Sliders** *Pretzel Mini Buns, Chipotle Aioli, Caramelized Onions* 14.95
- Hawaii Kai Crab Cake Sliders** *Sweet Potato Fries, Asian Slaw* 16.95
- Roasted Charsiu Pork Sandwich** *Focaccia Bread, Asian Slaw, Sweet Potato Fries* 14.95
- Li Hing Mui Seared Island Ahi Sandwich** *Blood Orange Aioli, Taro Chips* 18.95
- Fish & Chips** *Beer Battered Whitefish, Malt Vinegar Fries, Asian Slaw* 16.95
- Boursin Cheese Stuffed Chicken** *Potato Pave, Chinese Long Beans, Orange Cranberry Compote* 16.95
- Slow-Braised Kalbi Short Ribs** *Kim Chee Fried Rice & Roy's Power Natural* 18.95
- Grilled Petite Filet** *Shiitake Mushroom Kabayaki Gravy* 26.95
- Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard & Buerre Blanc* 22.95
- Roy's Classic Roasted Macadamia Nut Crusted Mahi Mahi** *Essence of Lobster* 19.95
- Hawaiian Style Misoyaki Butterfish** *Sizzling Soy Vinaigrette* 25.95
- Hibachi Style Grilled Atlantic Salmon** *Japanese Citrus Ponzu Sauce* 17.95

Lunch Prix Fix Menu 29.95

APPETIZER

(CHOICE OF ONE)

- Crunchy Golden
Lobster Potstickers**
- Szechwan Spiced
Baby Back Pork Ribs**
- Sweet Waimanalo Salad**

ENTRÉE

(CHOICE OF ONE)

- Boursin Cheese Stuffed Chicken**
- Slow-Braised Kalbi Short Ribs**
- Roy's Classic Roasted
Macadamia Nut Crusted
Mahi Mahi**

DESSERT

(CHOICE OF ONE)

- Blood Orange Seduction**
*Vanilla Chiffon Cake with Blood
Orange Bavarian*
- "Pina Colada" Bread Pudding**
Coconut Pineapple Ice Cream

Dessert

"Pina Colada" Bread Pudding" 7.95

Coconut Pineapple Ice Cream

Blood Orange Seduction 7.95

Vanilla Chiffon Cake with Blood Orange Bavarian

20 MINUTE PREPARATION TIME

Roy's Melting Hot Chocolate Soufflé

Flourless chocolate cake with a molten hot center, served with raspberry coulis & vanilla bean ice cream 9.95