

Appetizers & Yamaguchi Sushi

Wood Grilled Szechwan Spiced Baby Back Pork Ribs 10.95

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

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

Auntie Lei's Aloha Roll *Spicy Tuna Topped with Hamachi, Salmon, Avocado & Ginger Ponzu* 15.95

Sunrise at Haleakala *Tuna, Hamachi, Salmon, Avocado & Asparagus Tempura Roll, Dynamite Butter* 13.95

Maine Lobster California Roll *Cucumber, Avocado & Tobiko* 9.95

Mana Dragon Roll *Freshwater Eel, Avocado, Yuzu Snow Crab, Minted Pineapple Chutney* 14.95

Pipeline Master's Sashimi Sampler *Tuna, Hamachi, Salmon & Shiromi* 25.95

Yellow Fin Ahi "Poketini" *Wasabi Aioli, Avocado & Tobiko Caviar* 14.95

Mushroom & Corn Chowder *Huitlacoche Biscotti* 7.95

Sashimi

(5 PIECES PER ORDER)

Maguro *Hawaiian Tuna* 13.95

Hamachi *Yellowtail* 12.95

Shake *Scottish Salmon* 10.95

Fresh Salads

Hawaiian Hearts of Palm Shrimp Caesar Salad *Tempura Shiitake, Mango, & Roasted Sesame Miso Dressing* 15.95

Mochiko Crisped Chinese Chicken Salad *Sesame Soy Vinaigrette* 15.95

Ume Crusted "Modori" Albacore Tataki Salad *Apple Truffle Furikake Vinaigrette* 15.95

Waimanalo Green Salad *Dean Okimoto's Creamy Herb Dressing* 7.95

Three Course Prix Fixe Lunch Menu 26.95

APPETIZER (choice of one)

ENTRÉE (choice of one)

DESSERT (choice of one)

Mushroom & Corn Chowder

Mochiko Crisped Chinese Chicken Salad

Hawaiian Guava Chiffon

Waimanalo Green Salad

Tamari and Garlic Grilled Flat Iron Steak

Coconut Haupia Puff

Macadamia Nut Crusted Mahi Mahi

Entrées

(Lunch Portion / Full Portion)

Tamari and Garlic Grilled Flat Iron Steak *Turnips, Patty Pan Squash, Red Bliss Potatoes, Curry Natural* 25.95

Tender Braised Beef Short Ribs *Creamy Mashed Potatoes & Roy's "Power Natural"* 16.50/26.95

Surf Slider Trio *with a choice of Hurricane Fries or Onion Rings* 15.95

Truffle Infused Tomato Flatbread *Pesto Cream Aioli, Shaved Manchego Cheese* 11.95

Wagyu Beef Smoked Gouda Burger *Housemade Sweet & Sour Pickles* 15.95

Roy's Original Hawaiian Blackened Island Ahi *Spicy Soy Mustard Butter* 19.50 / 29.95

Roy's Classic Roasted Macadamia Nut Crusted Mahi Mahi *Lobster Butter Sauce* 18.50 / 28.95

Charred Japanese Misoyaki Butterfish *Sizzling Soy Vinaigrette* 22.50 / 32.95

Hibachi Style Grilled Atlantic Salmon *Japanese Citrus Ponzu Sauce* 15.50 / 25.95

Teppanyaki Seared Shrimp *Sweet Corn Polenta & Spicy Shrimp Nage* 24.95

Mixed Plates

Local Boy Bento Box

*A tasting of four of our favorites Kalbi Beef Short Ribs,
Chinese Chicken Salad, Ahi Poke & Misoyaki Butterfish*

27.95

Yamaguchi Sushi Bento Box

*Shrimp & Vegetable Tempura, Chef's Sashimi, Kaiso
Sunomono Salad, Panko Crisped Spicy Tuna Roll*

22.95

TIDINGS OF JOY FOR THOSE CRAVING THE EXTRAORDINARY!

Ask a little more of your holiday celebrations. . .

Plan now to ensure you get the date and time that is perfect for you and your special event. We would love to welcome you and your guests into our "hale" this holiday season!

Contact Brittany Fuller to learn more!

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 ~ Blaine Villasin

Sous Chefs ~ Mark Murillo & Kevin Land