



## 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.

Every night our menu features "Roy's Classics" along with a selection of the most flavorful, local Hawaiian fish species.

 Roy's Classics are menu items that have been favorites since the opening of the first Roy's in Honolulu in 1988.

 We are also deeply committed to sourcing the finest and freshest quality seafood available with a focus on delicacies from the oceans surrounding Hawaii.

Inspired by a love of traditional ethnic comfort foods and family deeply rooted in the kitchen, Chef Ron Plata has designed tonight's menu from the finest ingredients available. Educated by a melting pot of cultural experience and mentorship by Roy Yamaguchi since 2000, Chef Plata has presided over the kitchen of Roy's Anaheim since its opening.

## Yamaguchi Sushi® & Sashimi

### NIGIRI SUSHI (WITH RICE) 1 piece per order

**Hiramasa** (Yellowtail) 3.50

**Shiromi** (Whitefish) 3.50

**Maguro** (Tuna) 3.50

**Kampachi** (Amberjack) 3.50

**Shake** (Salmon) 2.50

**Tombo** (Albacore) 2.50

**Unagi** (Freshwater Eel) 2.50

**Chu-Toro** (Fatty Tuna) 4.50

### ROLLED SUSHI & SEASONAL CREATIONS

**Soft Shell Crab & Vegetable Tempura** Minted Lemongrass Tentsuyu Dipping Sauce 9.50

**Hawaiiana Sushi Sampler** Tuna, Hiramasa, Salmon, Shiromi, Kona Kampachi, Unagi & Spicy Tuna Roll 24.50

**Ekolu Tuna Roll** Spicy Tuna Roll Topped with Maguro & Furikake Seared Albacore 10.50

**California Roll** Snow Crab, Avocado, Cucumber, Masago, Sesame Seeds 8.50

**Auntie Lei's Aloha Roll** Spicy Tuna, Kaiware, Cucumber, Yellowtail, Salmon, Avocado & Garlic Ponzu 13.50

**Sunrise at Haleakala** Tuna, Yellowtail, Salmon, Avocado, Asparagus Crispy Roll, Togarashi Butter Sauce 11.50

**Lakanilau Roll** Seared Kobe Beef, Snow Crab, Tempura Asparagus, Avocado, Sesame Miso, Truffled Greens 16.50

**Lobster California Roll** Lobster Salad, Avocado, Cucumber & Tobiko 9.50

### SASHIMI (RICELESS)

**Pipeline Masters Sashimi Sampler** Maguro, Hamachi, Toro, Kampachi, Shake, Ebi & Shiromi 28.50

**Chu-Toro Sashimi** Semi Fatty Blue Fin Tuna & Fresh Wasabi 14.50

## Appetizers

### Roy's Canoe Appetizer for Two

*Grilled Beef Satays, Szechuan Baby Back Ribs, Seared Tiger Shrimp, Lobster Potstickers & Panko Spicy Tuna Roll* 26.50

**"Rim Fire" Calamari** *Roasted Honshimeji Mushrooms, Asian Slaw, Sweet Thai Chili Glaze* 10.50

**Teppanyaki Seared Black Tiger Shrimp Sticks** *Thai Style Cocktail Sauce* 9.50

**Five-Spice Roasted Autumn Squash Bisque** *Pumpkin Seed Chevre* 8.50

**Baked Scallop & Shrimp "Dynamite"** *Asparagus, Avocado, Ochazuke Rice* 10.50

**Hawaiian Big Eye Ahi Tartar** *Pine Nuts, Garlic Chipotle Aioli* 12.50

| **Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 13.50

Y **Grilled Szechwan Spiced Baby Back Pork Ribs** 10.50

| **Crunchy Golden Lobster Potstickers** *Spicy Togarashi Miso Butter Sauce* 10.50

## Fresh Salads

**Grilled Belgian Endive Salad** *Bleu Cheese & Pomegranate Vinaigrette* 8.50

**Caesar Salad** *Baby Romaine Hearts, Avocado & Roasted Sesame Miso Dressing* 7.50

**Sweet Home "Waima-Nalo" Salad** *Dean Okimoto's Creamy Herb Dressing* 6.50

Y **Maui Wowie Shrimp Salad** *Capers, Sweet Onions, Crumbled Feta Cheese & Caper Lime Vinaigrette* 9.50

## Fall Fusion Prix Fixe Menu 35

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### APPETIZER (choice of one)

**Thai Spiced Shumai Meatballs**  
*on a Sugar Cane Stick*

**Kobe Beef Carpaccio**  
*Pears, Arugula, Horseradish*

**Grilled Belgian Endive Salad**  
*Blue Cheese & Pomegranate*

### ENTRÉE (choice of one)

**Peppercorn Mélange Crusted Salmon**  
*Beets, Leek & Riesling Reduction*

**"Pūlehu" Sirloin**  
*Potato Croquette, Cauliflower Gouda Gratin*

**Shrimp & Butternut Squash Risotto**  
*Asparagus, Edamame*

**Braised Beef Short Ribs**  
*Mashed Potatoes, Garlicked Broccolini*

### DESSERT (choice of one)


**Kuwana Pumpkin Mousse**

**Roy's Melting Hot  
Chocolate Soufflé**  
*Flourless Chocolate Cake  
with a Molten Hot Center  
Served à la Mode*

## From The Sea

**Yuzu Dynamite Crusted Salmon** *Green Tea Soba Noodles & Toasted Sesame Miso* 22.95

**Caramelized U-10 Sea Scallops** *Israeli Couscous "Paella Style", Kurobuta Pork Sausage* 27.95

 **Pan Crisped Kona Kampachi** *Korean Spiced Fumé, Napa Cabbage Summer Roll* 31.95

**Sweet Corn & Blue Crab Crusted Barramundi** *Sun-Dried Tomato Wild Mushroom Anisette Cream* 28.95

**Thai Basil Pesto Grilled Tiger Shrimp** *Asian Gazpacho & Kabocha Squash Dumplings* 22.95

**Hawaiian Style Misoyaki Butterfish** *Chinese Sizzling Soy Vinaigrette* 28.95

| **Roy's Classic Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95

Y **Hibachi Style Grilled Atlantic Salmon** *Japanese Citrus Ponzu Sauce* 22.95

| **Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 28.95

## From The Land

**Apple Wood Smoked Bacon Wrapped Pork Tenderloin** *Maple Miso Drizzle & Asian Pear Chutney* 20.95

**Curry Grilled Australian Rack of Lamb** *Quinoa Tabbouleh, Yuzu Tzatziki & Pomegranate Reduction* 31.95

**"Hawaii Kai" Style Beef Short Ribs** *Roy's "Power" Natural Sauce* 25.95

**Tri-Peppercorn Crusted Filet Mignon** *Horseradish Cream Sauce & Potato Au Gratin* 31.95

**Kalbi Marinated 16 oz. Bone-In Ribeye Steak** *Lup Cheong Kim Chee Barbeque Sauce* 32.95

## Hawaiian Style Mixed Plates

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### SURF & TURF

**Tri-Peppercorn Crusted Filet Mignon & Teppanyaki Seared Tiger Shrimp**

*Horseradish Cream Sauce & Potato Au Gratin* 39.95

### ROY'S CLASSIC TRIO

**Hibachi Grilled Salmon, Roy's Original Blackened Island Ahi & Hawaiian Style Misoyaki Butterfish**

*A sampling of our three Classics in their traditional preparations* 29.95

### SHELLFISH COMBO

**Caramelized U-10 Sea Scallops & Teppanyaki Seared Tiger Shrimp**

*Butternut Squash Risotto, Asparagus & Edamame* 29.95

**A NOTE ON DESSERT ...** Our Signature Melting Hot Chocolate Soufflé and Pineapple Upside Down Cake require significant preparation time. Please let your waitperson know in advance if you would like to enjoy one after your meal.