



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 his passion for South East Asian cuisine and Philippine upbringing, Chef Rey Eugenio has designed tonight's menu from the finest ingredients available. Through six years of mentorship with Roy Yamaguchi, Chef Rey has presided over the kitchens of Roy's Baltimore since 2004.

Roy's Featured Cocktails

 **The Original Hawaiian Martini** *Nothing says Martini like "shaken, not stirred," and Roy's put this delectable creation on the map. In classic Hawaiian fashion, our Maui pineapples are infused in SKYY Vodka, Stoli Vanilla 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 Mt. Gay Rum, fresh pineapple & orange juice, triple sec and Cruzan Black Strap Dark Rum for a flavor only found at Roy's.*

Charm City Sangria *Refreshing House-Made Sangrias available in "Ruby Red" or "White Peach".*


Yamaguchi Sushi® & Sashimi


SASHIMI (RICELESS)


Ahi Sashimi 14.50

 **Pipeline Masters Sashimi Sampler** *Tuna, Hamachi, Salmon, Hiramasa, & Smoked Nairagi* 28.50

ROLLED SUSHI & SEASONAL CREATIONS

 **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 Wagyu Beef, Snow Crab, Tempura Asparagus, Avocado, Sesame Miso, Truffled Greens* 16.50

Lobster California Roll *Lobster Salad, Avocado, Cucumber, Tobikko* 9.50

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

Baja Roll *Hamachi topped with Ahi Tuna, Jalapeno Pesto* 9.50

Appetizers

Roy's Canoe Appetizer for Two

Szechwan Pork Ribs, Blackened Ahi, Sesame Shrimp, Spicy Tempura Salmon Roll & Wagyu Beef Lumpia 26.95

Roy's Baltimore Style Jumbo Lump Crab Cake *Spicy Sesame Beurre Blanc* 15.95

Broiled Teriyaki Pork Belly *Curried Red Lentils & Spinach* 8.95

Maine Lobster Dim Sum *White Truffle Foam* 11.95

Big Island Ahi Poketini *Wasabi Sour Cream, Avocado & Tobikko Caviar* 12.95

Wok Fired Crispy Calamari *Fresh Cilantro, Sweet & Sour Mongolian Sauce* 9.95

Hibachi Grilled Australian Blue Prawns *Vegetable Kimchee Stew* 9.95

| **Wood Grilled Szechwan Spiced Pork Ribs** 10.95

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

| **Crunchy Golden Lobster Potstickers** *Spicy Togarashi Miso Butter Sauce* 10.95

Fresh Salads

House Mix Lettuce Salad *Creamy Herb Dressing* 6.95

Grilled Caesar Salad *Roasted Garlic Yuzu Vinaigrette & Baby Heirloom Tomato Confit* 7.95

Grilled Endive, Apple & Blue Cheese Salad *Pomegranate Vinaigrette & Candied Walnuts* 8.95

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

Winter Fusion Prix Fixe Menu 35

APPETIZER (choice of one)

Maine Lobster Bisque

Brandy & Cream

Rock Shrimp Tempura

Shisho, Shimeji

Malaysian Curry Aioli

Vietnamese Lumpia &

Bibb Lettuce Wrap

Green Papaya, Mint Basil

Citrus Nam Pla

ENTRÉE (choice of one)

Dynamite Crusted Salmon

Tempura Vegetables, Happy Rice

Drunken Nori Sake Sauce

Grilled Petite Filet

Loaded Red Bliss Potatoes

Shiitake Mushroom Pan Sauce

Lemon Basted Tiger Shrimp

Macadamia Nut Gremolata

Spiced Coconut Pumpkin Sauce

Tender Braised Beef Short Ribs

Mashed Potatoes, Natural Braising Sauce

DESSERT (choice of one)

Leslie's Warm Strawberry

Guava Tart

Roy's Melting Hot

Chocolate Soufflé

From The Sea

Caramelized Sea Scallops *Hot & Sour Eggplant Risotto, Shiitake Mushroom & Truffle Demi* 28.95

 **Grilled Hawaiian Shutome** *Sweet Thai Chili & Lemongrass Stir Fried Bangkok Noodles* 27.95

Ginger Scented Maryland Rockfish *Braised Red Lentils, Spinach & Japanese Golden Curry* 29.95

Prosciutto Wrapped Australian Hiramasa *Creamy Potato Croquette, Sun Dried Tomato Pesto* 28.95

Lemon Basted Tiger Shrimp *Macadamia Nut Gremolata, Spiced Coconut Pumpkin Sauce* 23.95

Hawaiian Style Misoyaki Butterfish *Chinese Sizzling Soy Vinaigrette* 29.95

| **Roy's Classic Roasted Macadamia Nut Crusted Mahi Mahi** *Lobster Cognac Butter Sauce* 28.95

Y **Hibachi Style Grilled Atlantic Salmon** *Japanese Citrus Ponzu Sauce* 23.95

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

From The Land

Rustic Charbroiled Filet Mignon *Potatoes Au Gratin & Red Wine Reduction* 31.95

Braised Lamb Shank *Maitake Mushroom Risotto & Lamb Demi Glace* 28.95

Citrus Jalapeno Grilled Pork Tenderloin *Kimchee Fried Rice & Citrus Jalapeno Emulsion* 22.95

Korean BBQ Chicken Breast *Aged Cheddar Mac & Cheese, Kimchee Butter Sauce* 22.95

Tender Braised Beef Short Ribs *Mashed Potatoes & Natural Braising Sauce* 25.95

Hawaiian Style Mixed Plates

SURF & TURF

**Fire Grilled Filet Mignon
& Herb Seared Shrimp**

*Red Wine Demi,
Sweet Ginger Wasabi Butter*

39.95

ROY'S CLASSIC TRIO

**Hibachi Grilled Salmon, Roy's
Original Blackened Island Ahi &**

Y **Hawaiian Style Misoyaki
Butterfish**

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

SHELLFISH COMBO

**Caramelized Sea Scallop &
Shrimp Tempura** *Hot & Sour*

*Eggplant Risotto, Maitake
Mushroom & Truffle Demi*

29.95

A NOTE ON DESSERT... Our Signature Melting Hot Chocolate Soufflé requires significant preparation time. Please let your waitperson know in advance if you would like to enjoy one after your meal.

Baltimore January 2010 Menu