

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 upbringing on a working farm, Chef Justin Haifley has designed tonight's menu from the finest ingredients available. Educated at Pennsylvania Culinary Institute and with a vast eight year mentorship by Roy Yamaguchi, Chef Haifley brings his simplistic approach to exquisite comfort food to the kitchens of Roy's San Diego.

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

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

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

Yamaguchi Sushi®

NIGIRI SUSHI (WITH RICE) 1 piece per order, SASHIMI (RICELESS) 5 slices per order

Maguro (*Big Eye Tuna*) 3.50, 16.50 **Shake** (*Atlantic Salmon*) 2.50, 11.50 **Hirame** (*Flounder*) 3.50, 11.50
Hamachi (*Yellowtail*) 3.50, 12.50 **Ebi** (*Tiger Shrimp*) 2.50, 10.50 **Unagi** (*Fresh Water Eel*) 2.50, 10.50
Kona Kampachi (*Amberjack*) 3.50, 11.50

Y **Pipeline Sashimi Sampler** *Maguro, Hamachi, Shake, Toro, Kanpachi, Ebi, Shiromi* 28.50

Big Island Ahi Poke *Avocado, Furikake, Inamona Jus* 12.50

ROLLED SUSHI & SEASONAL CREATIONS

Pineapple Express Roll *Snow Crab, Shrimp Tempura, Unagi, Cucumber, Pineapple Salsa, Ponzeel Sauce* 13.50

California Roll *Snow Crab, Avocado, Cucumbers* 8.50

Auntie Lei's Aloha Roll *Spicy Tuna Roll topped with Hamachi, Salmon & Avocado* 13.50

Sunrise at Haleakala *Tuna, Hamachi, Salmon, Avocado & Asparagus Tempura Roll, Togarashi Butter* 11.50

Lakanilau Roll *Seared Kobe Beef Wrapped Around Dynamite Crab, Tempura Asparagus & Avocado* 16.50

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

Appetizers

Roy's Canoe Appetizer for Two *Chilled Tropical Shrimp Cocktail, Szechwan Spiced Baby Back Ribs, Lobster Potstickers, Ahi Sushi Roll* 26.50

Crispy Vegetable Lumpia *Sweet & Sour Mango Sauce* 8.50

Jumbo Lump Crab Cake *Macadamia Nut Romesco Sauce* 16.50

Maui Onion Soup *Greyure Gratin and Herb Crouton* 9.50

Crispy Calamari *Kung Pau Dipping Sauce and Lemongrass Aioli* 11.50

Big Island Tacos *Kalua Pork, Savoy Cabbage, Chili Lime Crema* 8.50

| **Wood Smoked Szechwan Spiced Baby Back Ribs** 10.50

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

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

Fresh Salads

Sweet Home "Waimanalo" Salad *Dean Okimoto's Creamy Herb Dressing* 6.50

Kona Kampachi & Shake Sashimi Salad *Masago, Grapefruit, Avocado, Japanese Dressing* 8.50

BLT Salad *Maple Cured Black Pepper Bacon, Heirloom Tomatoes, Iceberg Lettuce & Buttermilk Blue Cheese Dressing* 7.50

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

Fall Prix Fixe Menu 35

APPETIZER (choice of one)

Thai Spiced Shumai Meatballs
on a Sugarcane Stick

Kobe Beef Carpaccio
Pears, Arugula, Horseradish

Grilled Endive Salad
Blue Cheese, Pomegranate Vinaigrette

ENTRÉE (choice of one)

Shrimp & Butternut Squash Risotto
Asparagus, Edamame

Peppercorn Mélange Salmon
Roasted Beets, Leek Riesling Reduction

"Pulehu" Sirloin
Potato Croquette, Cauliflower Gratin

Braised Beef Shortribs
Mashed Potatoes, Garlicked Broccolini

DESSERT (choice of one)

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

Kuwana Pumpkin "Mousse" Pie

From The Sea

- Hawaiian Style Misoyaki Butterfish** *Chinese Sizzling Soy Vinaigrette* 28.95
- Peppercorn Mélange Crusted Salmon** *Beets, Leek & Riesling Reduction* 22.95
- Opakapaka** *Hearts of Palm, Orzo, Herb Emulsion* 32.95
- Seared U-10 Sea Scallops** *Edamame Succotash, Yuzu Shiso Crème Fraiche* 27.95
- Herb Seared Shrimp & Butternut Squash Risotto** *Asparagus, Edamame* 22.95
- Pacific Snapper** *Lobster, Shrimp, Clams, Crab, Cheesy Garlic Bread, Cioppino Sauce* 28.95
- | **Roy's Classic Roasted Macadamia Nut Crusted Mahi Mahi** *Lobster Butter Sauce* 28.95
- Y **Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard* 28.95
- | **Hibachi Style Grilled Atlantic Salmon** *Japanese Citrus Ponzu* 22.95

From The Land

- 8 oz. Filet Mignon** *Bacon Bordelaise, Loaded Baby Heirloom Potatoes* 31.95
- 16 oz. Ribeye on the Bone** *Maui Onion Jus, Creamed Spinach, Yukon Gold Potato Puree* 32.95
- Kalua Pork Osso Bucco** *Pepita Golden Curry Mole, Kabocha Pumpkin Polenta, Bacon Tossed Brussel Sprouts* 27.95
- Rock Cornish Hen** *Brick Press Grilled, Guanciale Farro Risotto, Italian Tomatillo Salsa Verde* 20.95
- Braised Beef Short Ribs** *Mashed Potatoes, Broccolini in Garlic Butter* 25.95

Hawaiian Style Mixed Plates

SURF & TURF

Beef Tenderloin Medallions
*Dynamite, Shrimp Scampi,
Petit Crab Cake* 39.95

ROY'S CLASSIC TRIO

Y **Hibachi Grilled Salmon, Roy's
Blackened Island Ahi & Hawaiian
Style Misoyaki Butterfish**
*A Sampling of Our Three Classics in
Their Traditional Preparations* 29.95

SHELLFISH COMBO

Return to Chang Mai
*Wok Charred Shrimp & Scallops,
Thai Inspired Sushi Roll* 29.95

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