



FACT SHEET

- Restaurant:** First introduced in Honolulu by James Beard award winner Chef Roy Yamaguchi, **Roy's** has become well known throughout the world for its Hawaiian Fusion® Cuisine – featuring the freshest local ingredients, European sauces and bold Asian spices with a focus on seafood.
- Cuisine:** **Roy's** is all about food -- unique, beautiful to gaze upon, pleasing textures, and bold flavors -- with a taste that is as good as it looks. The menu reflects the highly personal touch of Chef Roy Yamaguchi and his talented culinary team.
- Four fresh fish selections from Hawaii can be found on the menu nightly, as well as a selection of exclusively matched wines and tempting desserts. Among **Roy's** signature culinary creations are Hibachi Grilled Salmon; Szechwan Spiced Baby Back Pork Ribs; **Roy's** "Original" Blackened Island Ahi; and the popular Chocolate Soufflé.
- Wine Program:** The wine list selections are globally sourced, chosen strictly by textural harmony with the restaurant's food, genuine flavor and originality. **Roy's** leading wine lists have received numerous national awards for their quality, value and sensible approach to harmoniously pairing wine with food produced by some of the world's most renowned wineries. They include signature cuvees to perfectly complement **Roy's** unique and exciting flavors.
- Famed Aloha Service:** **Roy's** famous "aloha" style of service – straight from the heart with a sense of caring and individuality – is predicated on the mission of its staff to "totally please and indulge" every guest.
- Interior Design:** As guests enjoy **Roy's** award-winning food, they are treated to the casual elegance of spacious dining rooms, an expansive lounge area and **Roy's** signature exhibition kitchen. Interior design details capture the feeling that one is experiencing something very special.
- Founded:** 1988 - Honolulu, Hawaii

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Roy's Fact Sheet
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**Founder/
Chef Owner:** Roy Yamaguchi

Chef Roy Yamaguchi holds the distinct honor of being Hawaii's first recipient of the prestigious James Beard Award. Since he first introduced **Roy's** twenty years ago, he has evolved as one of most respected and celebrated chefs in the world today.

Chef Yamaguchi has published four cookbooks, with his most recent being the brilliantly illustrated *Roy's Fish & Seafood* (Ten Speed Press 2005). He is a regular guest chef on the Home Shopping Network, which features his product line with his Fusion Stainless Steel Cookware being the centerpiece. He has hosted the Hawaii Public Television's *Hawaii Cooks with Roy Yamaguchi* for six seasons, which has been seen on PBS stations across the country. He was also featured on the Food Network's series, "My Country, My Kitchen;" and Chef Michael Lomonaco's popular cooking program, "Epicurious" on the Travel Channel.

Pricing: Guests can expect an average cost of dinner at **Roy's** to be approximately \$45 a person.

**Credit Cards
Accepted:** American Express, Diners Club, MasterCard, VISA, Discover

**News
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