

CHEF'S CREATIONS

TO START

Ahi Tuna Poketini*	17
<i>Ogo - Avocado - Wasabi Aioli</i>	
Karaage Fried Calamari	15
<i>Thai Basil Dipping Sauce</i>	
Citrus Marinated Grilled Short Ribs	17
<i>Red Pepper Chimichurri</i>	

ENTRÉES

Crispy Skin Salmon*	35
<i>Fried Lotus Root - Asparagus - Carrots - Mushrooms - Yuzu Ginger Butter</i>	
Dragon Sauce Glazed Jumbo Shrimp	40
<i>Wok Fried Szechuan Green Beans - Garlic Fried Rice</i>	
Crab Dynamite Lobster Tail	45
<i>Baby Bok Choy - Furikake Rice - Spicy Togarashi Miso Butter Sauce</i>	
USDA Prime New York Strip Steak, 14oz	51
<i>Kim Chee Fried Rice - Fried Egg - Asian A1 Sauce</i>	

BART YUNKER CHEF PARTNER SAN FRANCISCO

Chef Bart's culinary destiny began at an early age and grew through progressively challenging roles in many of the country's top kitchens. His desire to learn from a Master, and to showcase his own unique culinary style led him to Roy's. Today Chef Bart welcomes our guests with his elevated cuisine. We hope you'll enjoy one of his Chef's Creations tonight.




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SUSHI

Sunrise at Haleakala Roll*	16
<i>Tuna - Yellowtail - Salmon - Avocado - Asparagus - Crunchy Panko Crust</i>	
Tempura-Crusted Ahi Roll*	15
<i>Spicy Togarashi Miso Butter Sauce</i>	
Auntie Lei's Aloha Roll*	18
<i>Spicy Tuna - Cucumber - Yellowtail - Salmon - Avocado - Garlic Ponzu</i>	
Lobster California Roll*	16
<i>Avocado - Cucumber - Tobiko</i>	
Ebi Roll	16
<i>Shrimp Tempura - Coconut - Avocado - Cream Cheese - Habanero Aioli</i>	
<i>Nitsume - Mango</i>	
Lakanilau Roll*	19
<i>Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso</i>	
<i>Truffled Greens</i>	

COLD

 Maui Wowie Salad	17
<i>Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette</i>	
Wedge Salad^{gf}	13
<i>Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese</i>	
Fresh Local Greens Salad^{vgf}	12
<i>Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing</i>	
Caesar Salad	13
<i>Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing</i>	
Big Eye Tuna Poke*	18
<i>Avocado - Inamona Jus - Wonton Chips</i>	





HOT

Lobster Bisque	15
<i>Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk</i>	
 Szechuan Spiced Pork Ribs	17
<i>Smoked and Glazed in Roy's Original Mongolian Sauce</i>	
 Lobster Potstickers	17
<i>Spicy Togarashi Miso Butter Sauce</i>	
Crispy Wok Fried Shrimp Tempura	14
<i>Shishito Peppers - Shimeji Mushrooms - Malaysian Curry Aioli</i>	
Crispy Chicken Spring Rolls	12
<i>Citrus Black Bean Dragon Sauce</i>	
Canoe for Two*	28
<i>Szechuan Ribs - Spicy Tuna Roll - Lobster Potstickers</i>	
<i>Crispy Chicken Spring Rolls</i>	

 Roy's Signature Items - Our Most Popular ^{gf}Gluten Free ^{vgf}Vegetarian

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FISH & SHELLFISH

Butter Seared Georges Bank Sea Scallops* <i>Creamy Coconut Black Rice - Lobster Essence</i>	41
 Misoyaki "Butterfish"*^{gf} <i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i>	48
 Roasted Macadamia Nut Crusted Mahi Mahi* <i>Asparagus - Butter Braised Red Potatoes - Lobster Cream Sauce</i>	47
 Hibachi Grilled Atlantic Salmon* <i>Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce</i>	36
 Blackened Island Ahi* <i>Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce</i>	46
Jumbo Tiger Shrimp <i>Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro</i>	42

MEAT & POULTRY

 Braised Short Ribs of Beef ^{gf} <i>Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce</i>	42
Roasted Shoyu Half Chicken <i>Gai Lan - Shiitake Mushrooms - Star Anise Glaze</i>	33
Grilled Filet Mignon*, 8oz <i>Gruyere Scalloped Potatoes - Szechuan Vegetables Truffle Onion Misoyaki Demi-Glace</i>	53
USDA Prime New York Strip Steak*, 14oz <i>Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce</i>	54

MIXED PLATES

Shellfish Sampler* <i>Grilled Maine Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp Golden Yukon Mashed Potatoes - Blue Crab Basil Cream</i>	55
 Classic Four* <i>Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish" Blackened Island Ahi - Roasted Macadamia Nut Crusted Mahi Mahi</i>	56
 Roy's Trio* <i>Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish" Blackened Island Ahi</i>	51
Grilled Filet Mignon* & Maine Lobster Tail <i>Gruyere Scalloped Potatoes - Szechuan Vegetables</i>	64



SIDES

Asparagus^{gf} <i>Beurre Blanc</i>	11	Sautéed Mushrooms^{gf} <i>Garlic - Shiso - Lemon</i>	11
Butter Whipped Potatoes^{gf} <i>Yukon Potatoes - Chives</i>	10	Truffle Bacon Mac & Cheese <i>Panko Herb Crust</i>	13
Truffle Parmesan Fries <i>Togarashi - Parsley - Sea Salt</i>	10	Lump Crab Fried Rice^{gf} <i>Garlic - Ginger - Sesame</i>	13

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DESSERT

 Pineapple Upside Down Cake [†] <i>Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode</i>	14
 Roy's Melting Hot Chocolate Soufflé ^{†g†f} <i>Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis Vanilla Bean Ice Cream</i>	15
Kaffir Lime Tart <i>Graham Cracker Crust - Whipped Cream - Crème Anglaise</i>	13
Macadamia Nut Bread Pudding <i>Guava Sauce - Toasted Coconut - Vanilla Ice Cream</i>	13

SPECIALTY COFFEE DRINKS

Hawaiian Coffee <i>Tuaca Vanilla Liqueur - Bailey's Irish Cream - Fresh Brewed Coffee</i>	12
Espresso Martini <i>Espresso Liqueur - SKYY Vanilla Vodka - Chilled Espresso</i>	14

DESSERT WINES

Graham's Six Grapes <i>Port</i>	9
Warre's Otima 10 Year Tawny <i>Port</i>	12
Nivole <i>Moscato d'Asti, Italy 2007</i>	14
Taylor Fladgate 20 Year Tawny <i>Port</i>	16
Inniskillin Vidal Ice Wine <i>Riesling, Niagara Peninsula Canada 2009</i>	25

COGNAC

Hennessy VS	14	Remy Martin VSOP	16
Courvoisier VSOP	16	Remy Martin XO	40

CORDIALS

Amaretto Di Saronno	11	Kahlua	11
Baileys	11	Sambuca	11
Frangelico	11	Tuaca	11
Grand Marnier	12		

KUKUI NUT LEIS

The Kukui Nut Tree plays an important role in the history of Hawaii and its significance dates back hundreds of years. Purchase your own piece of Hawaiian culture with your very own Kukui Nut lei, similar to the ones worn by our Ohana, just \$10 a piece. Ask your server for more details.