CHEF'S CREATIONS

TO START

Kung Pao Calamari
Bell Pepper – Bean Sprouts – Kung Pao Sauce 19

Coconut Steamed PEI Mussels*[gf]
Tomato – Red Onion – Cilantro – Coconut Dashi Broth 18

Spicy Tuna Jalapeño Poppers*
Cream Cheese – Avocado – Cilantro 16

Sake Poached Pear Salad[gf]
Mizuna – Red Onion – Goat Cheese – Yuzu Cranberry Dressing 16

ENTRÉES

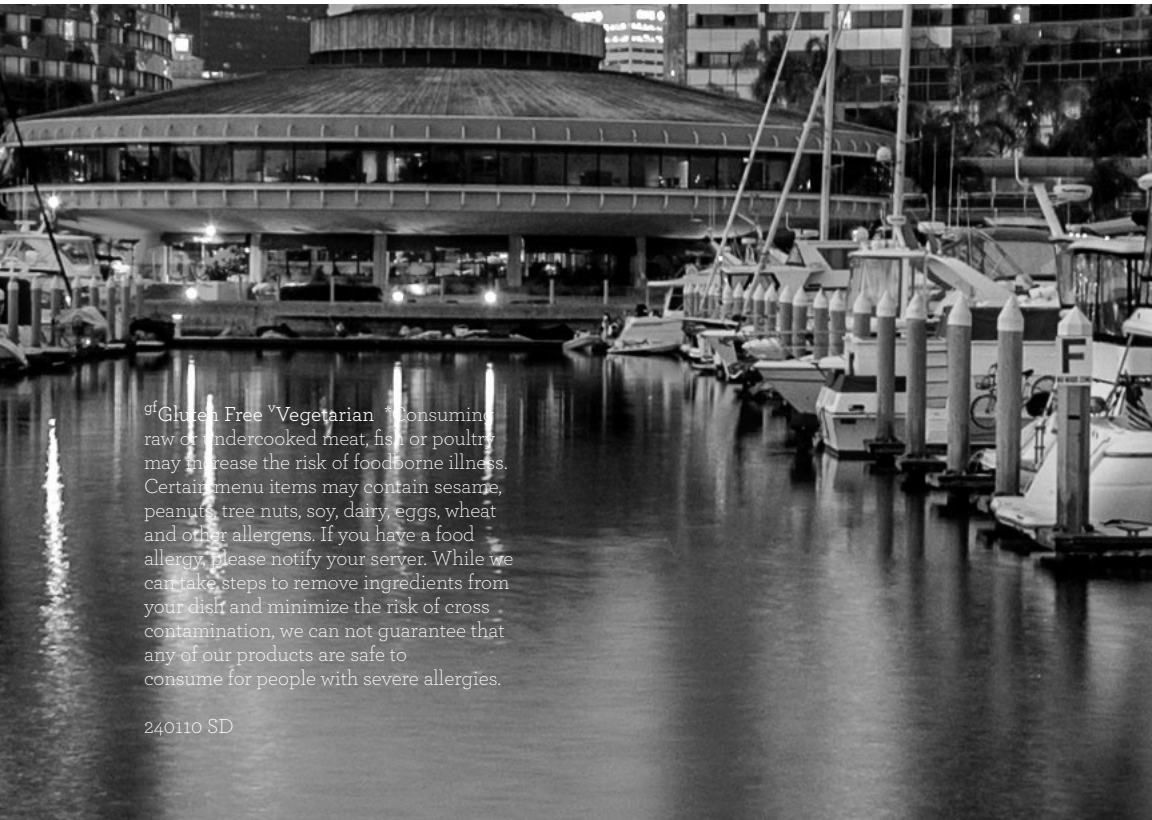
Crispy Skin Hawaiian Snapper
Okinawan Sweet Potato Hash – Brussels Sprouts
Olive Caper Cream Sauce 58

Grilled 14oz. Ribeye Steak*[gf]
Asparagus – Yukon Mash – Cilantro Chimichurri 65

Shiso Mint Rack of Lamb*[gf]
Butternut Squash – Brocollini – Baby Carrots – Chile Bourbon Sauce 64

DESSERT

Peppermint Mousse Bombe
Candy Cane-Raspberry Sauce 15



[gf]Gluten Free [v]Vegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain sesame, peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.

240110 SD

VEGETARIAN GLUTEN FREE MENU

TO START

Coconut Steamed PEI Mussels*[gf]
Tomato – Red Onion – Cilantro – Coconut Dashi Broth 18

Wedge Salad[gf]
Heirloom Tomato – Red Onion – Applewood Bacon – Egg – Blue Cheese 18

Sake Poached Pear Salad[gf]
Mizuna – Red Onion – Goat Cheese – Yuzu Cranberry Dressing 16

Vegetable Futomaki Roll[v]
Asparagus – Yamagobo – Takuan – Avocado – Cucumber – Kaiware Sprouts 13

Edamame Hummus[vgf]
English Cucumber – Marinated Baby Heirloom Tomato
Grilled Cauliflower – Yuzu Balsamic Reduction 15

ENTRÉES

Shirataki Noodle Vegetable Japchae[vgf]
Baby Bok Choy – Shiitake Mushroom – Broccolini – Edamame – Scallion 23

Misoyaki Japanese Eggplant & Rice Cakes[vgf]
Japanese Eggplant – Shishito Pepper – Hon Shimeji Mushroom 28

Grilled Vegetable Plate[vgf]
Assorted Vegetables – Edamame Hummus – Balsamic Herb Glaze 27

*Add Grilled Chicken, Shrimp, Salmon or Blackened Island Ahi**
to any of the above +15

Misoyaki 'Butterfish'[gf]
Alaskan Black Cod – Bok Choy – Furikake Rice 54

Blackened Island Ahi*[gf]
Baby Bok Choy – Furikake Rice
Spicy Soy Mustard Butter Sauce 52

Hibachi Grilled Atlantic Salmon*[gf]
Cucumber Namasu – Onigiri – Japanese Citrus Ponzu 48

Roy's Classic Combo[gf]
Misoyaki 'Butterfish' – Braised Short Rib of Beef 55

Shellfish Sampler*[gf]
Grilled Maine Lobster Tail – Seared Sea Scallops
Teppanyaki Shrimp – Yukon Mash – Blue Crab Basil Cream 69

Braised Short Ribs of Beef[gf]
Natural Braising Sauce – Honey Mustard – Yukon Mash – Broccolini 49

Grilled 14oz. Ribeye Steak*[gf]
Asparagus – Yukon Mash – Cilantro Chimichurri 65

Shiso Mint Rack of Lamb*[gf]
Butternut Squash – Brocollini – Baby Carrots – Chile Bourbon Sauce 64