

# Mother's Day

## FEATURED COCKTAILS

### "Love For Mom"

*St. Germain Elderflower Liqueur - Strawberry Purée  
Fresh Lemon Juice - Bisol Jeio Prosecco 16*

### Roy's Hawaiian Martini

*Stoli Vodka - Coconut Rum - Vanilla Vodka  
Muddled Hawaiian Pineapple 17*

## ENTRÉES

### Hawaiian Lobster Omelet\*<sup>gf</sup>

*Crispy Potatoes - Lobster Essence 39*

### Crab Cake Benedict

*Asparagus - Shiso Béarnaise - Crispy Potatoes  
Togarashi Miso Butter Sauce 35*

### 6oz Filet Mignon\* & Sunny-Side Up Egg

*Fingerling Potatoes - Brussels Sprouts  
Thai Basil Mushroom Cream Sauce 45*

### Wagyu Beef 'Loco Moco'

*Pineapple Fried Rice - Egg - Lomi Tomatoes  
Demi-Glace 29*



## SAN DIEGO

Sustainably driven to serve only the finest ingredients for our guests, our Chef sources the freshest produce, seafood, and USDA Prime beef from local farmers and family owned fishing boats. We invite you to select your favorites from our menu and to explore Chef's California coastal inspired creations.

### APPETIZERS

#### Lobster Potstickers

*Spicy Togarashi Miso Butter Sauce 21*

#### Szechuan Spiced Pork Ribs

*Smoked and Glazed in Roy's Mongolian Sauce 22*

#### 🌶️ Kung Pao Calamari

*Bell Pepper - Bean Sprouts - Kung Pao Sauce 19*

#### Crispy Chicken Spring Rolls

*Citrus Black Bean Dragon Sauce 16*

#### Big Eye Tuna Poke\*

*Avocado - Inamona Jus - Wonton Chips 24*

#### Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom  
Malaysian Curry Aioli 18*

#### Jumbo Lump Crab Cakes

*Japanese Citrus Aioli 22*

#### Canoe Appetizer for Two\*

*Szechuan Ribs - Chicken Spring Roll  
Spicy Tuna Roll - Lobster Potstickers 32*

#### 🌶️ Hilo Platter

*Split Lobster Tail - Salmon Lomi Lomi\* - Chilled Cocktail Shrimp  
Big Eye Tuna Poke\* - Jumbo Lump Crab 84 serves 2 - 3*

### SOUP & SALAD

#### Lobster Bisque

*Maine Lobster - Thai Aromatics  
Hint of Red Curry - Coconut Milk 20*

#### Wedge Salad<sup>gf</sup>

*Heirloom Tomato - Red Onion  
Applewood Bacon - Egg - Blue Cheese 18*

#### Maui Wowie Salad®

*Shrimp - Feta - Butter Leaf Lettuce  
Avocado - Tomato - Caper Lime  
Vinaigrette - Crostini 20*

### SUSHI

#### Auntie Lei's Aloha Roll\*

*Spicy Tuna - Yellowtail - Salmon  
Cucumber - Avocado - Garlic Ponzu 24*

#### Ebi Roll

*Shrimp Tempura - Coconut - Avocado  
Mango - Nitsume - Cream Cheese  
Habanero Aioli 20*

#### Tempura-Crusted Ahi Roll\*

*Spicy Togarashi Miso Butter Sauce 20*

#### Lakanilau Roll\*®

*Waguu Beef - Snow Crab - Avocado  
Tempura Asparagus - Sesame Miso  
Truffled Greens 24*

#### Sunrise at Haleakala Roll\*®

*Tuna - Yellowtail - Salmon - Avocado  
Asparagus - Crunchy Panko Crust 22*

#### 🌶️ Lobster California Roll

*Yuzu Lobster Salad - Avocado - Cucumber  
Tobiko - Sesame Seeds 22*

### SASHIMI & NIGIRI

#### Five Piece Sashimi/Two Piece Nigiri

*Maguro Bluefin Tuna 22 / 14  
Sake Salmon 20 / 12  
Hamachi Yellowtail 20 / 12*

*Hotate Scallops 22 / 14*

*Ebi Shrimp 20 / 12*

*Japanese A5 Wagyu 38/oz*

## FROM THE SEA

**Misoyaki 'Butterfish'<sup>gf</sup>**  
*Alaskan Black Cod - Baby Bok Choy*  
*Furikake Rice 54*

**Parmesan Bacon Crusted  
Chilean Sea Bass\***  
*Marinated Baby Heirloom Tomato*  
*Red Bliss Potatoes - Sautéed Spinach*  
*Caper Lime Butter Sauce 59*

**Roasted Macadamia Nut Crusted  
Fresh Fish of The Day\***  
*Asparagus - Red Potatoes*  
*Lobster Cream Sauce 54*

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

**Blackened Island Ahi\*<sup>gf</sup>**  
*Baby Bok Choy - Furikake Rice*  
*Spicy Soy Mustard Butter Sauce 52*

**Hibachi Grilled Atlantic Salmon\*<sup>gf</sup>**  
*Cucumber Namasu - Onigiri*  
*Japanese Citrus Ponzu 48*

**Butter Seared Georges Bank  
Sea Scallops\* <sup>gf</sup>**  
*Creamy Coconut Black Rice*  
*Lobster Essence 64*

**Jumbo Tiger Shrimp**  
*Garlic Shoyu Udon Noodles*  
*Shiitake Mushroom - Cilantro 46*

**Grilled 9 oz. Maine Lobster Tail with Szechuan Ginger Noodles**  
*Carrot - Green Onion - Snow Pea Pods - Shiitake Mushrooms*  
*Udon Noodles 62*

## COMBINATION PLATES

**Classic Four\***  
*Hibachi Grilled Atlantic Salmon*  
*Misoyaki 'Butterfish' - Blackened Island*  
*Ahi - Roasted Macadamia Nut Crusted*  
*Fresh Fish of the Day 66*


**Roy's Classic Combo<sup>gf</sup>**  
*Misoyaki 'Butterfish' - Braised Short Rib of*  
*Beef 55*

**Grilled 8oz. Filet Mignon\***  
*Gruyere Scalloped Potatoes - Szechuan*  
*Vegetables - Truffle Onion Misoyaki*  
*Demi-Glace 64*

**Braised Short Ribs of Beef<sup>gf</sup>**  
*Natural Braising Sauce - Honey Mustard*  
*Yukon Mash - Broccolini 54*

**Shellfish Sampler\***  
*Maine Lobster Tail - Lump Crab Cake*  
*Teppanyaki Shrimp - Yukon Mash - Blue*  
*Crab Basil Cream - Lobster Essence 69*

**Filet Mignon\* & Maine Lobster Tail**  
*Gruyere Scalloped Potatoes - Szechuan*  
*Vegetables - Truffle Onion Misoyaki*  
*Demi-Glace 72*

** Grilled 14oz. Ribeye Steak\*<sup>gf</sup>**  
*Asparagus - Yukon Mash - Cilantro*  
*Chimichurri 72*

## FROM THE LAND

<sup>gf</sup>Gluten Free <sup>v</sup>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.