



ANAHEIM

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. This exceptional focus on quality and care goes into every item on our menu. We invite you to select your favorites from our menu and to explore our Chef Michael'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

🌸 Tempura Shishito Peppers^v

Gochujang Aioli - Citrus Ponzu 12

🌸 Rim Fire Calamari*

Shiitake Mushrooms - Jalapeño - Sweet Thai Chili Glaze 18

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*

Canoe Appetizer for Two*

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

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

🌸 Wailuku Maki Roll*

*Cucumber - Salmon - Snow Crab
Avocado - Habanero Aioli 24*

Lakanilau Roll*®

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

Sunrise at Haleakala Roll*®

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

🌸 Hamachi Carpaccio*^{gf}

*Hamachi - Citrus Ponzu - Sesame Oil
Arugula - Kukui Nut - Jalapeño 28*

SOUP & SALAD

Lobster Bisque

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

🌸 Ahi Tuna Salad*^{gf}

Ginger Carrot Dressing 24

🌸 Roy's House Salad^v^{gf}

Dean Okimoto's Creamy Herb Dressing 12

Maui Wowie Salad®

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

Wedge Salad^{gf}

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

^{gf}Gluten Free ^vVegetarian *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, fish, shellfish 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.

To help defray the rising costs of the restaurant industry, a 5% surcharge will be added to your check. If you would like this surcharge removed, please let us know.

FROM THE SEA


Misoyaki 'Butterfish'^{gf}
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

Hibachi Grilled Atlantic Salmon*^{gf}
Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 48

Roasted Macadamia Nut Crusted
 Fresh Fish of The Day*
Asparagus - Red Potatoes
Lobster Cream Sauce 56

Blackened Island Ahi*^{gf}
Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 54

 Sesame Crusted Swordfish^{gf}
Shiitake Mushroom Risotto - Blue Crab
Basil Cream 59

Butter Seared Georges Bank
 Sea Scallops*^{gf}
Creamy Coconut Black Rice
Lobster Essence 64

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

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^{gf}
Misoyaki 'Butterfish'
Braised Short Rib of Beef 55


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

Filet Mignon* & Maine Lobster Tail^{gf}
Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 72

FROM THE LAND

Grilled 8oz. Filet Mignon*^{gf}
Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 62

Braised Short Ribs of Beef^{gf}
Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 54

 Paniolo Porterhouse*^{gf}
20 oz. Paniolo Porterhouse Steak
Lobster Butter - Bourbon Hot Honey
Mash - Broccolini 84

Chicken Adobo^{gf}
Garlic Rice - Heirloom Tomato Salad
Adobo Demi-Glace 35

ROY'S CLASSIC PRIX FIXE MENU, \$49*

offered Daily

House Salad

Choice of Hibachi Grilled Atlantic Salmon, Jumbo Tiger Shrimp or

Braised Short Ribs of Beef (+\$10)

and for dessert, Roy's Melting Hot Chocolate Soufflé

**dine in only, no substitutions or sharing, excludes major holidays and select convention dates, while supplies last*