



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*

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^{gf}

*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*®

*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*

🌸Lobster California Roll

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

SASHIMI & NIGIRI

Five Piece Sashimi/Two Piece Nigiri^{gf}

*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'^{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

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

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

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

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

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



9 oz. Maine Lobster Tail Tempura Style

Watermelon Poke - Inamona Crumbles - Furikake Rice 72

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*
6oz. Maine Lobster Tail - Lump Crab Cake
 Teppanyaki Shrimp - Yukon Mash - Blue
Crab Basil Cream - Lobster Essence 69

Filet Mignon* & 6oz. Maine Lobster
 Tail^{gf}
Gruyere Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 72

FROM THE LAND

Grilled 8oz. Filet Mignon*^{gf}
Gruyere Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 64

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

 Grilled 14oz. Ribeye Steak*^{gf}
Asparagus - Yukon Mash - Cilantro
Chimichurri 72

^{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.