



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 Original
Mongolian Sauce 22*

Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom
Malaysian Curry Aioli 18*

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 16

Big Eye Tuna Poke*

*Avocado - Inamona Jus
Wonton Chips 24*

🌶️ Rim Fire Calamari

*Shiitake Mushrooms - Jalapeño
Sweet Thai Chili Glaze 18*

SOUP & SALAD

Lobster Bisque

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

Maui Wowie Salad®

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

Wedge Salad^{gf}

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

🌶️ Ahi Tuna Salad*^{gf}

Ginger Carrot Dressing 24

Caesar Salad

*Fresh Romaine - Brioche Croutons
Parmesan - Togarashi Garlic Dressing 16*

**Grilled Chicken, Shrimp, Salmon or
Blackened Island Ahi* +15**

HAND HELDS

Wagyu Burger*

*Caramelized Onions & Truffle Mushrooms
Fried Egg - Togarashi Aioli - Fries 19*

Hawaiian-Style Lobster Roll

*Habanero Aioli - Avocado - Cucumber
Hawaiian Sweet Roll - Fries 35*

Ahi Tuna Bahn Mi*

*Housemade Sambal Mayo - Daikon
Carrot - Jalapeño - Cilantro - Fries 26*

Chicken Katsu Sandwich

*Tonkatsu Sauce - Cabbage - Mac Salad
Fries 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.

BOWLS

Blackened Island Ahi*

*Chilled Soba Noodles - Cucumber Namasu
Nori Purée - Spicy Soy Mustard Butter
Sauce 29*

Spicy Salmon Poke*

*Chirashi Rice - Wakame Cucumber Salad
Spicy Habanero Aioli 28*

PLATES

Misoyaki 'Butterfish'^{gf}

*Alaskan Black Cod - Baby Bok Choy
Furikake Rice 54*

Chicken Katsu

*Furikake Rice - Macaroni Salad
Tonkatsu Sauce 29*

Roasted Macadamia Nut Crusted Fresh Fish of The Day*

*Asparagus - Red Potatoes
Lobster Cream Sauce 56*

Island Fish & Chips

*Mahi Mahi - Pineapple Slaw
Jalapeño Guava Aioli - Fries 29*

Braised Short Ribs of Beef^{gf}

*Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 49*

DESSERTS

Chocolate Soufflé^{gf}

*Raspberry Sauce - Whipped Cream
Fresh Berries 15*

Thai Lime Tart

*Graham Cracker Crust - Whipped Cream
Crème Anglaise 14*

Macadamia Nut Tart

Caramel Sauce - Whipped Cream 14

Iced Hawaiian Coffee

*Coconut Rum - Crème de Coconut
Coffee - Heavy Cream 16*

ROY'S CLASSIC LUNCH PRIX FIXE MENU*

daily for lunch, pick two courses for \$35, three courses for \$45

Caesar Salad or Roy's Classic Green Salad^{gf}

Choice of Island Fish & Chips, Chicken Katsu, Spicy Salmon Poke Bowl or
Roy's Original Blackened Island Ahi Bowl

Roy's Chocolate Soufflé^{gf} or Macadamia Nut Tart

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