



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 Original 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*

Edamame Hummus^{vgf}

*English Cucumber - Marinated Baby
Heirloom Tomato - Grilled Cauliflower
Yuzu Balsamic Reduction 15*

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 - Crostini 20*

Wedge Salad^{gf}

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

Caesar Salad

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

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

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

MAINS

Misoyaki 'Butterfish'^{gf}

Alaskan Black Cod - Baby Bok Choy
Furikake Rice 54

Roasted Macadamia Nut Crusted Fresh Fish of The Day*

Asparagus - Red Potatoes
Lobster Cream Sauce 56

Hibachi Grilled Atlantic Salmon*^{gf}

Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 48

Braised Short Ribs of Beef^{gf}

Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 54

Chicken Adobo^{gf}

Garlic Rice - Heirloom Tomato Salad
Adobo Demi-Glace 35

Misoyaki Japanese Eggplant & Rice Cakes^{gf}

Japanese Eggplant - Shishito Pepper
Hon Shimeji Mushroom 28

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

BOWLS

Roy's Original Blackened Island Ahi*

Chilled Soba Noodles - Cucumber Namasu
Nori Purée - Spicy Soy Mustard Butter
Sauce 30

Spicy Salmon Poke*

Chirashi Rice - Wakame Cucumber Salad
Spicy Habanero Aioli 28

Karaage Chicken

Furikake Rice - Kim Chee - Bean Sprouts
Toban Djan Aioli 25

Shirataki Noodle Vegetable Japchae^{v gf}

Baby Bok Choy - Shiitake Mushroom
Broccolini - Edamame - Scallion 23

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

HAND HELDS

Wagyu Burger*

Caramelized Onions & Truffle Mushrooms
Fried Egg - Togarashi Aioli - Fries 22

Hawaiian-Style Lobster Roll

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

Fresh Fish Tacos*

Beer Battered or Blackened - Cilantro
Avocado Crema - Lomi Tomatoes
Roasted Salsa "Roja" 27

DESSERTS

Roy's Melting Hot Chocolate Soufflé^{gf}

Flourless Chocolate Cake with a Molten
Hot Center - Raspberry Coulis
Vanilla Bean Ice Cream 16

Macadamia Nut Tart

Caramel Sauce - Whipped Cream 15

Thai Lime Tart

Graham Cracker Crust - Whipped Cream
Crème Anglaise 15

Pineapple Upside Down Cake

Caramelized Pineapple Baked with Brown
Sugar Pound Cake à la mode 16

^{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.