



CHEF PARTNER MICHAEL PASCUA
MANAGING PARTNER DAVID SEARLS

APPETIZERS

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce 21

SZECHUAN SPICED PORK RIBS

Smoked and Glazed in Roy's Mongolian Sauce 22

KIM CHEE BRUSSELS SPROUTS

Toasted Macadamia Nuts - Mozzarella - Togarashi 15

RIM FIRE CALAMARI*

Shiitake Mushrooms - Sweet Thai Chili Glaze

Jalapeno 18

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 16

BIG EYE TUNA POKE*

Avocado - Tomato - Onion - Kukui Nut Jus

Wonton Chips 26

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Pepper - Shimeji Mushroom - Malaysian Curry

Aïoli 18

LUMP CRAB CAKES

Japanese Citrus Aïoli 26

CANOE APPETIZER FOR TWO*

Szechuan Ribs - Chicken Spring Roll - Lobster Potsticker

Spicy Tuna Roll - Blistered Shishitos 32

SUSHI & SASHIMI

SASHIMI PLATTER*^{gf}

Chef's Selection (serves 2-3) MKT

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 Aïoli 20

VEGETABLE FUTOMAKI ROLL^{vgf}

Asparagus - Yamogobo - Takuan - Avocado

Cucumber - Sprouts 16

LAKANILAU ROLL*[®]

Wagyu Beef - Snow Crab - Tempura Asparagus

Avocado - Sesame Miso - Truffled Greens 24

SUNRISE AT HALEAKALA ROLL*[®]

Tuna - Yellowtail - Salmon - Avocado

Asparagus - Crunchy Panko Crust 22

MAHINA ROLL*

Scallop - Shrimp - Snow Crab - Avocado - Sesame

Habanero Aïoli 28

TEMPURA-CRUSTED AHI ROLL*

Spicy Togarashi Miso Butter Sauce 20

SOUP & SALAD

LOBSTER BISQUE

Maine Lobster - Thai Aromatics - Coconut Milk

Hint of Red Curry 20

WEDGE SALAD^{gf}

Heirloom Tomato - Red Onion - Applewood Bacon - Egg

Blue Cheese 18

UME GREEK SALAD

Green Olives - Candied Pecan - Lotus Cracker - Cucumber

Roasted Tomato - Goat Cheese - Ume Dressing 18

MAUI WOWIE SALAD[®]

Shrimp - Feta - Avocado - Tomato - Caper Lime

Vinaigrette - Crostini 20

^{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

ROASTED MACADAMIA NUT CRUSTED FRESH FISH OF THE DAY*

Asparagus - Red Potatoes - Lobster Cream Sauce 56

VERMILLION ROCKFISH ALMONDINE

Toasted Almonds - Haricots Verts - Mango Crudo

Almond Brown Butter Sauce 59

THAI-STYLE JUMBO TIGER SHRIMP

Japanese Style Udon Noodles - Coconut Red Curry 46

PARMESAN BACON CRUSTED CHILEAN SEA BASS*

Marinated Baby Heirloom Tomato - Sautéed Spinach

Red Bliss Potatoes - Caper Lime Butter Sauce 59

BLACKENED ISLAND AHI^{gf}

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard

Butter Sauce 56

HIBACHI GRILLED ATLANTIC SALMON^{gf}

Cucumber Namasu - Japanese Citrus Ponzu

Furikake Onigiri 50

COMBINATION PLATES

CLASSIC FOUR*

Hibachi Grilled Atlantic Salmon - Miso-yaki 'Butterfish'

Blackened Island Ahi - Roasted Macadamia Nut

Crusted Fresh Fish of the Day 66

ROY'S CLASSIC COMBO^{gf}

Miso-yaki '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 Miso-yaki Demi-Glace 72

FROM THE LAND

GRILLED 8OZ. FILET MIGNON^{gf}

Gruyère Scalloped Potatoes - Szechuan Vegetables

Truffle Onion Miso-yaki Demi-Glace 62

BRAISED SHORT RIBS OF BEEF^{gf}

Natural Braising Sauce - Honey Mustard - Broccolini

Yukon Mash 54

KALBI 14OZ USDA PRIME NEW YORK^{gf}

Sake Soy Vegetables - Furikake Onigiri 75

CHICKEN ADOBO

Roasted Fingerling Potatoes - Heirloom Tomato

Red Onion - Adobo Demi-Glace 40

MISOYAKI TOFU^{vgf}

Bok Choy - Furikake Rice - Sizzling Soy 35

HIBACHI GRILLED TOFU^{vgf}

Cucumber Namasu - Onigiri - Japanese Citrus

Ponzu 35

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

House Salad

Choice of Hibachi Grilled Atlantic Salmon, Chicken Adobo
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*