



CHEF PARTNER ALEX JOHNSON
MANAGING PARTNER RAFAEL ROTTIERS

APPETIZERS

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce 19

SZECHUAN SPICED PORK RIBS

Smoked and Glazed in Roy's Mongolian Sauce 20

FRESH FLORIDA STONE CRAB CLAWS^{gf}

House-made Mustard Sauce MKT

MARYLAND STYLE CRAB CAKES

Lump Crab - Japanese Citrus Aioli 26

EDAMAME HUMMUS^{vgf}

*English Cucumber - Grilled Cauliflower - Marinated
Heirloom Tomato - Yuzu Balsamic Reduction 16*

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 16

BIG EYE TUNA POKE*

*Avocado - Tomato - Onion - Kukui Nut Jus - Wonton
Chips 24*

CRISPY WOK FRIED SHRIMP TEMPURA

*Shishito Pepper - Shimeji Mushroom - Malaysian Curry
Aioli 16*

CANOE APPETIZER FOR TWO*

*Szechuan Ribs - Chicken Spring Roll - Lobster Potsticker
Spicy Tuna Roll - Blistered Shishitos 30*

BLISTERED SHISHITO PEPPERS^{gf}

Sesame Miso Dressing 14

BREAD SERVICE

Warm French Rolls - Fresh Herb Butter 10

SUSHI & SASHIMI

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*

VEGETABLE CATERPILLAR ROLL^{vgf}

*Cucumber - Mango - Asparagus - Avocado - Scallions
Sesame 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*

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*

SWEET HOME WAIKOLOA SALAD

*Goat Cheese Crouton - Pancetta Crisp - Onions - Capers
Avocado - Creamy Parmesan Dressing 16*

WEDGE SALAD^{gf}

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

MAUI WOWIE SALAD[®]

*Shrimp - Feta - Avocado - Tomato - Caper Lime
Vinaigrette - Crostini 18*

^{gf}Gluten Free ^{vgf}Vegetarian *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.

FROM THE SEA

MISOYAKI 'BUTTERFISH'^{gf}

Alaskan Black Cod - Baby Bok Choy - Furikake Rice 52

PARMESAN BACON CRUSTED CHILEAN SEA BASS*

*Marinated Baby Heirloom Tomato - Sautéed Spinach
Red Bliss Potatoes - Caper Lime Butter Sauce 56*

HIBACHI GRILLED ATLANTIC SALMON*^{gf}

*Cucumber Namasu - Japanese Citrus Ponzu
Furikake Onigiri 48*

ROASTED MACADAMIA NUT CRUSTED FRESH FISH OF THE DAY*

Asparagus - Red Potatoes - Lobster Cream Sauce 50

BLACKENED ISLAND AHI*^{gf}

*Baby Bok Choy - Furikake Rice - Spicy Soy Mustard
Butter Sauce 50*

CRISPY FRIED WHOLE LOCAL SNAPPER

Lump Crab Fried Rice - Sweet Chili Dipping Sauce 65

BUTTER SEARED SEA SCALLOPS*^{gf}

Creamy Coconut Black Rice - Lobster Essence 62

COCONUT CRUSTED JUMBO TIGER SHRIMP

Pineapple Slaw - White Rice - Sweet & Sour Sauce 38

COMBINATION PLATES

CLASSIC FOUR*

*Hibachi Grilled Atlantic Salmon - Miso-yaki 'Butterfish'
Blackened Island Ahi - Roasted Macadamia Nut
Crusted Fresh Fish of the Day 62*

ROY'S CLASSIC COMBO^{gf}

Miso-yaki 'Butterfish' - Braised Short Rib of Beef 54

SHELLFISH SAMPLER*

*Maine Lobster Tail - Lump Crab Cake - Seared Sea
Scallop - Yukon Mash - Blue Crab Basil Cream 62*

FILET MIGNON* & MAINE LOBSTER TAIL^{gf}

*Gruyère Scalloped Potatoes - Szechuan Vegetables
Truffle Onion Miso-yaki Demi-Glace 68*

FROM THE LAND

GRILLED 8OZ. FILET MIGNON*^{gf}

*Gruyère Scalloped Potatoes - Szechuan Vegetables
Truffle Onion Miso-yaki Demi-Glace 58*

BRAISED SHORT RIBS OF BEEF^{gf}

*Natural Braising Sauce - Honey Mustard - Broccolini
Yukon Mash 52*

GRILLED 14OZ USDA PRIME NEW YORK*^{gf}

*Duck Confit Fingerling Potatoes - Brussels Sprouts
Yuzu Chimichurri Sauce 72*

CHICKEN ADOBO

*Garlic Rice - Heirloom Tomato - Red Onion
Adobo Demi-Glace 39*

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

**Sunday - Thursday, dine in only, no substitutions or sharing,
excludes major holidays, while supplies last*