

APPETIZERS

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce 21

SZECHUAN SPICED PORK RIBS

Smoked and Glazed in Roy's Mongolian Sauce 22

LUMP CRAB CAKES

Japanese Citrus Aïoli 26

***KIM CHEE BRUSSELS SPROUTS**

Toasted Macadamia Nuts - Mozzarella - Togarashi 15

RIM FIRE CALAMARI*

Shiitake Mushrooms - Sweet Thai Chili Glaze Jalapeño 18

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 16

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Pepper - Shimeji Mushroom Malaysian Curry Aïoli 18

SOUP & SALAD

LOBSTER BISQUE

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

WEDGE SALADgf

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

WUME 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

MISO CAESAR SALAD

Fresh Romaine Hearts - Crispy Panko - Parmesan Tuile Miso Caesar Dressing 18

GRILLED CHICKEN, SHRIMP, SALMON OR BLACKENED ISLAND AHI +15

HAND HELDS

WAGYU BURGER*

Caramelized Onions & Truffle Mushrooms Fried Egg - Togarashi Aïoli - Fries 19

HAWAIIAN-STYLE LOBSTER ROLL

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

CHICKEN KATSU SANDWICH

Tonkatsu Sauce - Cabbage - Mac Salad - Fries 18

FRIED SHRIMP SANDWICH

Malaysian Curry Aïoli - Shredded Lettuce - Tomato Fries 20

gfGluten Free 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.

BOWLS

BLACKENED AHI TUNA*

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

SPICY SALMON POKE*

Chirashi Rice - Wakame Cucumber Salad Spicy Habañero Aïoli 28

PLATES

MISOYAKI 'BUTTERFISH'gf

Alaskan Black Cod - Baby Bok Choy - Furikake Rice 54

HIBACHI GRILLED ATLANTIC SALMON*gf

Cucumber Namasu - Japanese Citrus Ponzu Furikake Onigiri 50

ROASTED MACADAMIA NUT CRUSTED FRESH FISH OF THE DAY*

Asparagus - Red Potatoes - Lobster Cream Sauce 56

BLACKENED ISLAND AHI*gf

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce 56

BRAISED SHORT RIBS OF BEEF gf

Natural Braising Sauce - Honey Mustard Broccolini - Yukon Mash 54

CHICKEN ADOBOgf

Roasted Fingerling Potatoes - Heirloom Tomato Red Onion - Adobo Demi-Glace 40

MISOYAKI TOFUgf

Bok Choy - Furikake Rice - Sizzling Soy 35

HIBACHI GRILLED TOFUgf

Cucumber Namasu - Japanese Citrus Ponzu Onigiri 35

DESSERTS

CHOCOLATE SOUFFLÉ gf

Flourless Chocolate Cake with a Molten Hot Center Raspberry Coulis Vanilla Bean Ice Cream 17

APPLE GUAVA CRISP

Old Fashioned Oats - Vanilla Ice Cream Miso Caramel Sauce 16

THAI LIME TART

Graham Cracker Crust - Whipped Cream Crème Anglaise 16

MACADAMIA NUT TART

Vanilla Ice Cream - Caramel Sauce 16

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