

New Year's Eve 2025

AMUSE BOUCHE

HAMACHI CARPACCIO*^{gf}

Citrus Ponzu - Arugula - Jalapeño - Micro Greens

STARTERS

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce 21

🍷 KIM CHEE BRUSSELS SPROUTS

Toasted Macadamia Nuts - Mozzarella - Togarashi 15

LUMP CRAB CAKES

Japanese Citrus Aioli 26

BIG EYE TUNA POKE*

Avocado - Tomato - Onion - Kukui Nut Jus

Wonton Chips 26

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Pepper - Shimeji Mushroom - Malaysian Curry Aioli 18

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

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

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

ROY'S CLASSIC COMBO^{gf}

Misoyaki '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 Misoyaki Demi-Glace 72

FROM THE LAND

GRILLED 8OZ. FILET MIGNON*^{gf}

Gruyère Scalloped Potatoes - Szechuan Vegetables Truffle Onion Misoyaki 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

^{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.