



PRIVATE DINING MENUS

CELEBRATE HAWAII | DINE BEAUTIFULLY



SAN DIEGO

Culinary pioneer and Roy's founder Roy Yamaguchi was born in Tokyo. It was while visiting his grandparents on Maui that he had his first taste of seafood bought fresh at seaside piers - fond memories that would shape his future career.

Roy Yamaguchi is regarded as an international culinary visionary, creating fusion cuisine at his original Roy's in Honolulu in 1988. Blending classic techniques with adventurous Pacific Rim flavors, he created an entirely new approach to fine dining.

Today, Roy's rich culinary tradition continues in San Diego. Our local Chef Partner prepares Roy's signature dishes with exacting precision, but the menu is also peppered with new, adventurous dishes and exclusive creations by Chef Michael Pascua.

Overlooking the stunning marina, Roy's San Diego Waterfront is conveniently located at the Marriott Hotel in Downtown San Diego, a short walk from the San Diego Convention Center and most major hotels.

Create your next extraordinary event at Roy's San Diego; call today!



ROY'S SAN DIEGO

333 West Harbor Drive,
San Diego, CA 92101

TEL (619) 239-7697

Liz Spencer

Private Dining Director

PDRSanDiego@sscpmanagement.com

Whether your plans call for a business meeting or social gathering, luncheon or all-day meeting, fundraising gala or gathering with family and friends, an event at Roy's is only limited by your imagination! Roy's San Diego offers an amazing array of private, semi-private and al fresco dining options for your next event with a variety of seating options including rounds, classroom, conference-style, theatre and more.

The Big Island Room

Seated Dinner - 150 guests

Cocktail Reception - 200 guests and more

Wine Bar

Seated Dinner - 30 guests

Cocktail Reception - 60 guests and more

Lanai Patio

Our Lanai, or outside patio is perfect for an al fresco affair.

Seated Dinner - 120 guests

Cocktail Reception - 250 guests and more

Main Dining Room; Semi-Private Seating

Seated Dinner - 12 to 120 guests

Entire Restaurant

Enjoy the exclusivity of hosting your event in our entire restaurant. From our beautifully appointed lounge and Chef's counter, main dining room and private dining areas, the flexibility of our spaces provides unlimited opportunities for hosting groups of any size from a small ultra-exclusive experience to 600 or more for a large-scale celebration.



RECEPTION

COLD APPETIZERS

Tomato Avocado Crostini ^V <i>Grape Tomato - Fresh Lemon - Micro Greens</i>	3.5
Salmon Tataki Crostini* <i>Lomi Lomi Tomato - Micro Greens - Ponzu Gel</i>	4.5
Shoyu Deviled Egg <i>Togarashi</i> ^{V GF}	3
Cucumber with Creme Fraiche and Osetra Caviar* ^{V GF}	6*
Oyster Shooter* <i>Champagne Mignonette</i> ^{V GF}	5*
Smoked Fish Mousse Tartlet <i>Phyllo Shell</i>	4
Asian Chilled Shrimp ^{GF} <i>Spicy Lime Cocktail Sauce</i>	5.5
Melon Poke ^{V GF} <i>Maui Onion - Kukui Nut Jus</i>	4
Tuna Poke* <i>Crispy Wontons - Maui Onion - Kukui Nut Jus</i>	5
Cheese & Provisions ^V <i>Artisinal Cheeses - Provisions</i>	125/15 guests
Charcuterie Board <i>Assorted Cured Meats - Accompaniments</i>	125/15 guests
Crudite with Housemade Edamame Hummus ^{V GF}	95/15-20 guests
Maui Onion Dip with Taro Chips and Fresh Vegetables ^{V GF}	95/15-20 guests
Seasonal Fresh Fruit Display ^{V GF}	100/15 guests

DESSERT ENHANCEMENTS

Petite Thai Lime Tart <i>Crème Anglaise</i>	4.5
Petite Macadamia Nut Tart <i>Caramel Sauce</i>	4.5
Petite Belgian Chocolate Torte ^{GF} <i>Fresh Berries - Raspberry Sauce</i>	4.5
Petite Pineapple Upside Down Cake	4.5

HOT APPETIZERS

Szechuan Spiced Pork Rib <i>Smoked & Glazed in Roy's Original Mongolian Sauce</i>	5
Crispy Wagyu Beef Dumpling <i>Firecracker Sauce</i>	5
Lamb Lollipop* <i>Ginger Soy Marinade</i>	*5
Mini Lobster & Shrimp Sliders <i>Habanero Aioli - Hawaiian Sweet Roll</i>	6
Wagyu Beef Slider* <i>Caramelized Onions - Truffle Mushrooms - Togarashi Aioli</i>	6
Teriyaki Chicken Skewer ^{GF} <i>Toasted Sesame - Chives</i>	4.5
Grilled Beef Yakatori* <i>Marinated & Brushed with Yuzu Kosho</i>	5
Coconut Crusted Shrimp Skewer <i>Sweet & Sour Dipping Sauce</i>	5
Crunchy Golden Lobster Potsticker <i>Spicy Togarashi Miso Butter Sauce</i>	5
Mini Crab Cake <i>Japanese Citrus Aioli</i>	5
Crispy Chicken Spring Roll <i>Citrus Black Bean Dragon Sauce</i>	4.5
Vegetable Spring Roll ^V <i>Shiitake - Sesame - Bok Choy - Sweet Chili Sauce</i>	3.5
Edamame ^{V GF} <i>Togarashi - Sea Salt - Sugar</i>	30/25 guests
Blistered Shishito Peppers ^{V GF} <i>Sesame Miso Vinaigrette</i>	30/15 guests

*Requires minimum order. ^{GF}Gluten Free ^VVegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. May contain sesame, peanuts, tree nuts, soy, dairy, eggs, wheat, fish, shellfish and other allergens. If you have a food allergy, please notify your Private Dining Director. 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. Does not include Tax, Gratuity and Applicable Fees. Minimums may apply.

SUSHI

ROY'S SIGNATURE SUSHI

Ebi Roll <i>Shrimp Tempura - Coconut - Avocado - Cream Cheese</i> <i>Habanero Aioli - Kabayaki - Mango</i>	22
Vegetable Caterpillar Roll ^{V GF} <i>Scallion - Cucumber - Avocado - Sesame</i>	16
Futomaki Roll ^V <i>Asparagus - Yamagobo - Takuan - Avocado - Cucumber</i> <i>Kaiware Sprouts</i>	16
Auntie Lei's Aloha Roll* <i>Spicy Tuna - Cucumber - Yellowtail - Salmon</i> <i>Avocado - Garlic Ponzu</i>	24
Tempura-Crusted Ahi Roll* <i>Spicy Togarashi Miso Butter Sauce</i>	20
Sunrise at Haleakala Roll* [®] <i>Tuna - Yellowtail - Salmon - Avocado</i> <i>Asparagus - Crunchy Panko Crust</i>	24
Lakanilau Roll* [®] <i>Wagyu Beef - Snow Crab - Tempura Asparagus</i> <i>Avocado - Sesame Miso - Truffled Greens</i>	25
Lobster California Roll <i>Yuzu Lobster - Avocado - Cucumber - Tobiko</i> <i>Sesame Seeds</i>	28
Maguro* Roll ^{GF} <i>Tuna - Rice - Nori</i>	18
Shake* Roll ^{GF} <i>Salmon - Rice - Nori</i>	18
Chef's Signature Roll	MKT
Chef's Selection of Sashimi and Nigiri Platters*	MKT

POKE STATION

Atlantic Salmon*, Bigeye Tuna* and Grilled Tofu

Sushi Rice, Mixed Greens, Tomato, Onion, Cucumber, Carrot, Daikon, Edamame, Avocado, Sprouts, Bubu Arare, Cantaloupe or Mango, Mint, Cilantro, Thai Basil, Wakame Seaweed Salad, Assorted Sauces.

4 oz. of protein per guest, per hour, minimum 50 guests; MKT pricing.. Station Attendant is an additional \$150 per 50 guests. Poke stations must be ordered 14 days prior to the date of the event.

CARVING STATIONS

Each carving station comes with fresh rolls and a variety of sauces.

Whole Beef Chateaubriand	MKT
Whole Roast Prime Rib of Beef	MKT
Whole Roasted Turkey Breast	MKT
Shoyu Braised Pork Belly	MKT

** Carving Station Attendant is an additional \$150 per item carved. Carving stations must be ordered 14 days prior to the date of the event.*

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PRIVATE DINING

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Each of our 4-course prix fixe dinner menus features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.

Roy's features an array of beautifully appointed private and semi-private dining areas perfect for groups of 12 to 600 and more. Whether your plans call for a dinner meeting, cocktail reception or celebratory dinner, we'll assist you with every detail to ensure your perfect experience.



OCEANIA MENU \$95

61 and above must select a single entree or Chef's Signature Combo

APPETIZERS Served Family Style

Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Crispy Chicken Spring Roll *Citrus Black Bean Dragon Sauce*

SALAD

Roy's House Salad^{V GF} *Dean Okimoto's Creamy Herb Dressing*

ENTRÉE SELECTIONS Guest Choice

Blackened Atlantic Salmon*^{GF} *Caper Lime Beurre Blanc*

10 oz. Chicken Breast Adobo *Adobo Demi-Glace*

Braised Short Ribs of Beef^{GF} *Veal Demi-Glace - Honey Mustard*

SIDES Select Two For Your Guests

Baby Bok Choy^{V GF}

Furikake Rice^{V GF}

Crab Fried Rice^{GF} +7

Broccolini^{V GF}

Yukon Mash^{V GF}

Lobster Mac & Cheese +7

Asparagus^{V GF}

Butter Braised Red Potatoes^{V GF}

Szechuan Vegetables^V

DESSERT

Chocolate Torte^{GF} *Whipped Cream - Fresh Berries*

Fresh Roasted Coffee and Iced Tea

Must Be Selected for All Guests

CHEF'S SIGNATURE COMBO

Blackened Atlantic Salmon*^{GF} & Braised Short Rib of Beef^{GF}

Caper Lime Beurre Blanc - Veal Demi-Glace

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ISLAND MENU \$105

61 and above must select a single entree or Chef's Signature Combo

APPETIZERS Served Family Style

Teriyaki Chicken Skewer^{GF} *Toasted Sesame - Chives*

Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Mongolian Sauce*

Tempura-Crusted Ahi Roll* *Spicy Togarashi Miso Butter Sauce*

FIRST COURSE

Miso Caesar Salad *Fresh Romaine Hearts - Crispy Panko - Caesar Dressing*

ENTRÉE SELECTIONS Select Three For Your Guests

Blackened Island Ahi*^{GF} *Spicy Soy Mustard - Butter Sauce*

Roasted Macadamia Nut Crusted Fresh Fish of The Day* *Lobster Cream Sauce*

8oz. Center Cut Filet Mignon*^{GF} *Shoyu Brown Butter Sauce*

Braised Short Ribs of Beef^{GF} *Veal Demi-Glace - Honey Mustard*

10 oz. Chicken Breast Adobo *Adobo Demi-Glace*

SIDES Select Two For Your Guests

Baby Bok Choy^{V GF}

Furikake Rice^{V GF}

Crab Fried Rice^{GF} +7

Broccolini^{V GF}

Yukon Mash^{V GF}

Lobster Mac & Cheese +7

Asparagus^{V GF}

Butter Braised Red Potatoes^{V GF}

Szechuan Vegetables^V

DESSERT & BEVERAGES

Dessert Duo

Thai Lime Tart and Belgian Chocolate Torte^{GF}

Raspberry Sauce - Seasonal Fresh Berries - Vanilla Whipped Cream

Fresh Roasted Coffee and Iced Tea

Must Be Selected for All Guests

CHEF'S SIGNATURE COMBO

Misoyaki 'Butterfish'^{GF} & Braised Short Rib of Beef^{GF}

Sizzling Citrus Soy - Veal Demi-Glace



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PARADISE MENU \$115

61 and above must select a single entree or Chef's Signature Combo

APPETIZERS Served Family Style

Mini Crab Cakes *Japanese Citrus Aioli*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Spicy Salmon Poke* *Spicy Habañero Aioli - Wonton Chips*

Sunrise at Haleakala Roll*® *Tuna - Yellowtail - Salmon - Avocado - Asparagus
Crunchy Panko Crust*

SALAD

Flower Garden Salad^{V GF} *Bibb Lettuce - Toasted Pepitas - Edamame - Avocado
Radish - Edible Flowers - Green Goddess Dressing*

ENTRÉE SELECTIONS Select Three For Your Guests

Parmesan Bacon Crusted Chilean Sea Bass* *Caper Lime Butter Sauce*

Misoyaki 'Butterfish'^{GF} *Sizzling Citrus Soy*

8 oz. Center Cut Filet Mignon*^{GF} *Shoyu Brown Butter Sauce*

14 oz. Prime NY Strip* *Chef's Preparation*

Dynamite Crusted 9oz. Lobster Tail *Togarashi Miso Butter*

SIDES Select Two For Your Guests

Baby Bok Choy^{V GF}

Furikake Rice^{V GF}

Crab Fried Rice^{GF} +7

Broccoli^{V GF}

Yukon Mash^{V GF}

Lobster Mac & Cheese +7

Asparagus^{V GF}

Butter Braised Red Potatoes^{V GF}

Szechuan Vegetables^V

DESSERT & BEVERAGES

Dessert Duo

Mini Pineapple Upside Down Cake - Belgian Chocolate Torte^{GF}

Fresh Roasted Coffee and Iced Tea

Must Be Selected for All Guests

CHEF'S SIGNATURE COMBO

8oz. Center Cut Filet Mignon*^{GF} & 6 oz. Maine Lobster Tail^{GF}

Shoyu Brown Butter Sauce



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THE ALI' I MENU \$125

61 and above must select a single entree or Chef's Signature Combo

ROY'S SIGNATURE SUSHI Served Family Style

Auntie Lei's Aloha Roll* *Spicy Tuna - Yellowtail - Salmon - Cucumber - Avocado
Garlic Ponzu*

Vegetable Caterpillar Roll^{V GF} *Scallion - Cucumber - Avocado - Sesame*

Lakanilau Roll*[®] *Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus
Sesame Miso - Truffled Greens*

Sunrise at Haleakala Roll*[®] *Tuna - Yellowtail - Salmon - Avocado - Asparagus
Crunchy Panko Crust*

SALAD

Maui Wowie Salad^{®GF} *Shrimp - Feta - Butter Leaf Lettuce - Avocado - Tomato
Caper Lime Vinaigrette*

ENTRÉE SELECTIONS Select Three For Your Guests

Misoyaki 'Butterfish'^{GF} *Sizzling Citrus Soy*

Chef's Fresh Fish of the Day

11 oz. Center Cut Filet Mignon*^{GF} *Shoyu Brown Butter Sauce*

14 oz. Prime Grilled New York Strip* *Chef's Preparation*

Twin 6oz. Maine Lobster Tails^{GF} *Togorashi Miso Butter*

SIDES Select One from Each Column

Baby Bok Choy^{V GF}

Furikake Rice^{V GF}

Crab Fried Rice^{GF}

Broccolini^{V GF}

Yukon Mash^{V GF}

Lobster Mac & Cheese

Asparagus^{V GF}

Butter Braised Red Potatoes^{V GF}

Szechuan Vegetables^V

DESSERT & BEVERAGES

Yuzu Cheesecake and Grand Marnier Chocolate Truffles^{V GF}

Fresh Roasted Coffee and Iced Tea

CHEF'S SIGNATURE COMBOS Select One for All Guests:

Misoyaki 'Butterfish'^{GF} - Blackened Island Ahi*^{GF} - Hibachi Grilled Atlantic Salmon*^{GF}

Sizzling Citrus Soy - Spicy Soy Mustard - Butter Sauce - Japanese Citrus Ponzu

8oz. Center Cut Filet Mignon*^{GF} & 6 oz. Maine Lobster Tail^{GF}

Shoyu Brown Butter Sauce



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SPECIALTY COCKTAILS

ROY'S HAWAIIAN MARTINI

Vodka - Coconut Rum - Vanilla Vodka - Vodka Infused Pineapple 18

ROY'S ISLAND MAI TAI

White Rum - Orange Curacao - Orgeat - Fresh Lime - Dark Rum Float 18

ROY'S HAWAIIAN COLADA

Pineapple Rum - Coconut Rum - Pineapple Juice - Coconut - Fresh Lime 19

Dark Rum Float +\$5

PANIOLO PAINKILLER

Dark Rum - Crème de Coconut - Pineapple Juice - Orange Juice - Freshly Grated Nutmeg 17

Served in a Souvenir Tiki Mug, Yours to Keep +\$15

MANGO LYCHEE MARGARITA

Blanco Tequila - Lychee Liqueur - Mango Purée - Fresh Lime 17

ROY'S 1988 COCKTAIL®

Grapefruit Vodka - Lychee Liqueur - Pomegranate -Triple Sec 18

PASSIONFRUIT PALOMA

Blanco Tequila - Lime Juice - Passionfruit Syrup - Grapefruit - Lemon Lime Soda 17

COCONUT MOJITO

Coconut Rum - Crème de Coconut - Lime Juice - Simple Syrup - Fresh Mint 17

DRUNKEN MULE

Vodka - Orgeat - Ginger Beer - Fresh Lime - Muddled Hawaiian Martini Pineapples 18

SUNSET COCKTAIL

Vodka - Orgeat - Lemon - Pomegranate Syrup 16

TIKI SPICED OLD FASHIONED

Bourbon - Tiki Bitters - Simple Syrup - Orange Oils 17

TIKI SOUR

Rye Whiskey - Lemon Juice - Simple Syrup - Tiki Bitters 17

PELE'S REVENGE

Coconut Rum - Pineapple Rum - CoCo Réal - Strawberry Réal- Pineapple Juice Lime Juice 17

LUAU LIMEADE

Gin - Lime Juice - Simple Syrup - Soda Water Luxardo Syrup Float 17



BAR PACKAGES

	2-HOUR	3-HOUR	4-HOUR
BEER/WINE	\$35/PP	\$45/PP	\$55/PP
	BEER: <i>Selection of Kona Beers</i> WINE: Roy's by Bianchi Chardonnay and Cabernet Sauvignon Soft Drinks		
PREMIUM	\$60/PP	\$75/PP	\$90/PP
	BEER: <i>Selection of Kona Beers</i> WINE: Bisol Jeio Prosecco Superiore D.O.C.G. Roy's by Bianchi Chardonnay, Jules Taylor Sauvignon Blanc, Gainey Vineyard Pinot Noir, Gainey Vinyard Merlot, Roy's by Bianchi Cabernet Sauvignon SPIRITS: <i>Wheatley Vodka, Beefeater London Dry Gin, Planteray 3 Star White Rum, Jim Beam Bourbon, Johnnie Walker Red Label Scotch , Pueblo Viejo Blanco Tequila</i> Soft Drinks		

	2-HOUR	3-HOUR	4-HOUR
ULTRA	\$65/PP	\$80/PP	\$95/PP
	BEER: <i>Selection of Kona Beers</i> WINE: Schramsberg "Mirabelle" Brut, Conundrum White Blend, Gainey Vineyard Chardonnay, Gainey Vineyard Merlot, Willamette Valley Vineyards "Whole Cluster" Pinot Noir, Justin Cabernet Sauvignon SPIRITS: <i>Ketel One Vodka, The Botanist Gin, Patron Blanco Tequila, Planteray 3-Star White Rum, Monkey Shoulder Scotch, Buffalo Trace Bourbon</i> Soft Drinks		
PLATINUM	\$70/PP	\$85/PP	\$100/PP
	BEER: <i>Selection of Kona Beers</i> WINE: Schramsberg "Mirabelle" Brut Rose, Jules Taylor Sauvignon Blanc, Sonoma Cutrer Chardonnay, Gainey Vineyard Pinot Noir, Justin Cabernet Sauvignon SPIRITS: <i>Grey Goose Vodka, Hendrick's Gin, Fortaleza Blanco Tequila, Goslings Black Seal Rum, Monkey Shoulder Scotch, Woodford Reserve Bourbon</i> Soft Drinks		

Roy's does not permit the serving of alcoholic beverages to anyone who the restaurant (in its sole discretion) determines is intoxicated or who is under the age of twenty-one (21). Minimum 50 guests. .

Prices do not include Tax, Gratuity and Applicable Administrative Fees. Minimum orders apply

BREAKFAST AND LUNCH

CONTINENTAL BREAKFAST \$40

Assorted Pastries - Yogurt & Granola - Fresh Sliced Fruit - Fresh Coffee & Juices

FULL AMERICAN BREAKFAST \$75

Assorted Pastries - Yogurt & Granola - Fresh Sliced Fruit - Scrambled Eggs

Bacon & Sausage - Breakfast Potatoes - Fresh Coffee & Juices

AFTERNOON SNACKS \$30

Assorted Chips and Pretzels, Mixed Nuts,

Fresh Baked Cookies, Fresh Whole Fruit

Assorted Soft Drinks, Fresh Coffee and Iced Tea

LUNCH MENU \$65

APPETIZER

Roy's House Salad^{V GF} *Dean Okimoto's Creamy Herb Dressing*

ENTRÉE SELECTIONS Select Three For Your Guests

Roy's Original Blackened Island Ahi Bowl*

Chilled Soba Noodles - Cucumber Namasu - Bok Choy - Nori Purée

Spicy Soy Mustard - Butter Sauce

Spicy Salmon Poke Bowl*

Chirashi Rice - Wakame Cucumber Salad - Spicy Habanero Aioli

Chicken Adobo

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

Wagyu Burger*

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

Misoyaki Tofu^{V GF}

Bok Choy - Baby Carrots - Furikake Rice - Sizzling Soy

DESSERT

Belgian Chocolate Torte^{GF}

Vanilla Whipped Cream

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