



CHEF PARTNER RICARDO LEDESMA  
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*

*Jalapeño 18*

### CRISPY WOK FRIED SHRIMP TEMPURA

*Shishito Pepper - Shimeji Mushroom - Malaysian Curry*

*Aioli 18*

### LUMP CRAB CAKES

*Japanese Citrus Aioli 26*

### CRISPY CHICKEN SPRING ROLLS

*Citrus Black Bean Dragon Sauce 16*

### BIG EYE TUNA POKE\*

*Avocado - Tomato - Onion - Kukui Nut Jus*

*Wonton Chips 26*

### BLISTERED SHISHITO PEPPERS<sup>vf</sup>

*Sesame Miso Dressing 14*

### CANOE APPETIZER FOR TWO\*

*Szechuan Ribs - Chicken Spring Roll - Lobster Potsticker*

*Spicy Tuna Roll - Blistered Shishitos 32*

## SOUP & SALAD

### LOBSTER BISQUE

*Maine Lobster - Thai Aromatics - Coconut Milk*

*Hint of Red Curry 20*

### WEDGE SALAD<sup>gf</sup>

*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<sup>®</sup>

*Shrimp - Feta - Avocado - Tomato - Caper Lime*

*Vinaigrette - Crostini 20*

## SUSHI & SASHIMI

### SASHIMI PLATTER<sup>\*gf</sup>

*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*

*Kabayaki - Cream Cheese - Habanero Aioli 20*

### VEGETABLE FUTOMAKI ROLL<sup>v</sup>

*Asparagus - Yamagobo - Takuan - Avocado*

*Cucumber - Sprouts 16*

### LAKANILAU ROLL<sup>\*®</sup>

*Wagyu Beef - Snow Crab - Tempura Asparagus*

*Avocado - Sesame Miso - Truffled Greens 24*

### SUNRISE AT HALEAKALA ROLL<sup>\*®</sup>

*Tuna - Yellowtail - Salmon - Avocado*

*Asparagus - Crunchy Panko Crust 22*

### 🌶️ MAHINA ROLL\*

*Scallop - Shrimp - Snow Crab - Avocado - Sesame*

*Habañero Aioli 28*

### TEMPURA-CRUSTED AHI ROLL\*

*Spicy Togarashi Miso Butter Sauce 20*

<sup>gf</sup>Gluten Free <sup>v</sup>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.

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'<sup>gf</sup>

*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*

### ROY'S ORIGINAL BLACKENED ISLAND AHI\*<sup>gf</sup>

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

### HIBACHI GRILLED ATLANTIC SALMON\*<sup>gf</sup>

*Cucumber Namasu - Japanese Citrus Ponzu  
Furikake Onigiri 50*

### THAI-STYLE JUMBO TIGER SHRIMP

*Japanese Style Udon Noodles - Coconut Red Curry 46*

## COMBINATION PLATES

### SHELLFISH SAMPLER\*

*Maine Lobster Tail - Lump Crab Cake - Teppanyaki  
Shrimp - Yukon Mash - Blue Crab Basil Cream 69*

### ROY'S CLASSIC COMBO<sup>gf</sup>

*Misoyaki 'Butterfish' - Braised Short Rib of Beef 55*

### CLASSIC FOUR\*

*Hibachi Grilled Atlantic Salmon - Misoyaki 'Butterfish'  
Blackened Island Ahi - Roasted Macadamia Nut  
Crusted Fresh Fish of the Day 66*

## FROM THE LAND

### KALBI 14OZ USDA PRIME NEW YORK\*<sup>gf</sup>

*Sake Soy Vegetables - Furikake Onigiri 75*

### BRAISED SHORT RIBS OF BEEF<sup>gf</sup>

*Veal Demi-Glace - Honey Mustard - Broccolini  
Yukon Mash 54*

### CHICKEN ADOBO

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

### GRILLED CENTER CUT FILET MIGNON\*<sup>gf</sup>

*Vegetable Stir Fry - Gingered Sweet Potato Purée  
Shoyu Brown Butter Sauce 8oz 64, 11oz 78*

### MISOYAKI TOFU<sup>vgf</sup>

*Bok Choy - Baby Carrots - Furikake Rice  
Sizzling Soy 35*

## ENHANCEMENTS

### 6OZ MAINE LOBSTER TAIL

*Grilled<sup>gf</sup> or Tempura Style, Add to any Entrée 29*

### LUMP CRAB CAKE

*3oz, Pan Seared, Add to any Entrée 15*

### THREE JUMBO TIGER SHRIMP<sup>gf</sup>

*Simply Grilled, Add to any Entrée 19*

## 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*