



CHEF PARTNER MICHAEL PASCUA  
MANAGING PARTNER JACOB SANDOVAL

## 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 Aioli 26*

### KUNG PAO CALAMARI\*

*Bell Pepper - Bean Sprouts - Kung Pao Sauce 22*

### CRISPY CHICKEN SPRING ROLLS

*Citrus Black Bean Dragon Sauce 18*

### CRISPY WOK FRIED SHRIMP TEMPURA

*Shishito Pepper - Shimeji Mushroom*

*Malaysian Curry Aioli 18*

### BIG EYE TUNA POKE\*

*Avocado - Tomato - Onion - Kukui Nut Jus*

*Wonton Chips 26*

## SOUP & SALAD

### LOBSTER BISQUE

*Maine Lobster - Thai Aromatics - Coconut Milk*

*Hint of Red Curry 22*

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

*Heirloom Tomato - Red Onion - Applewood Bacon - Egg*

*Blue Cheese 20*

### MAUI WOWIE SALAD<sup>®</sup>

*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

## SUSHI | SASHIMI | NIGIRI

### 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 22*

### LAKANILAU ROLL\*<sup>®</sup>

*Wagyu Beef - Snow Crab - Tempura Asparagus*

*Avocado - Sesame Miso - Truffled Greens 25*

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

*Tuna - Yellowtail - Salmon - Avocado*

*Asparagus - Crunchy Panko Crust 24*

### TEMPURA-CRUSTED AHI ROLL\*

*Spicy Togarashi Miso Butter Sauce 20*

### LOBSTER CALIFORNIA ROLL

*Yuzu Lobster - Avocado - Cucumber - Tobiko*

*Sesame Seeds 28*

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

*Asparagus - Yamagobo - Takuan - Avocado*

*Cucumber - Sprouts 16*

### FIVE PC SASHIMI | TWO PC NIGIRI\*<sup>gf</sup>

*Maguro Bluefin Tuna 22 / 14*

*Hotate Scallops 22 / 14*

*Sake Salmon 20 / 12*

*Ebi Shrimp 20 / 12*

*Hamachi Yellowtail 20 / 12*

<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.

## MAINS

### MISOYAKI 'BUTTERFISH'<sup>gf</sup>

*Alaskan Black Cod - Baby Bok Choy - Furikake Rice 54*

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

*Cucumber Namasu - Japanese Citrus Ponzu*

*Furikake Onigiri 50*

### 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*

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

*Veal Demi-Glace - Honey Mustard*

*Broccolini - Yukon Mash 54*

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

*Vegetable Stir Fry - Gingered Sweet Potato Purée*

*Shoyu Brown Butter Sauce 8oz 64, 11oz 78*

### CHICKEN ADOBO

*Roasted Fingerling Potatoes - Heirloom Tomato*

*Red Onion - Adobo Demi-Glace 40*

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

*Bok Choy - Baby Carrots - Furikake Rice*

*Sizzling Soy 35*

## HAND HELDS

### WAGYU BURGER\*

*Caramelized Onions & Truffle Mushrooms - Fried Egg*

*Togarashi Aioli - Fries 22*

### HAWAIIAN-STYLE LOBSTER ROLL

*Habanero Aioli - Avocado - Cucumber*

*Hawaiian Sweet Roll - Fries 35*

### FRIED SHRIMP SANDWICH

*Malaysian Curry Aioli - Shredded Lettuce - Tomato*

*Fries 22*

### FRESH FISH TACOS

*Avocado Crema - Lomi Tomatoes - Cilantro*

*Roasted Salsa "Roja" - Fries*

*Grilled, Blackened or Beer Battered 27*

## BOWLS

### BLACKENED AHI TUNA\*

*Chilled Soba Noodles - Bok Choy - Cucumber Namasu*

*Nori Purée - Spicy Soy Mustard - Butter Sauce 29*

### 🌶️ SPICY SALMON POKE\*

*Chirashi Rice - Wakame Cucumber Salad*

*Spicy Habañero Aioli 28*

## DESSERTS

### CHOCOLATE SOUFFLÉ<sup>gf</sup>

*Flourless Chocolate Cake with a Molten Hot Center*

*Raspberry Coulis - Vanilla Bean Ice Cream 17*

### THAI LIME TART

*Graham Cracker Crust - Whipped Cream*

*Crème Anglaise 16*

### MACADAMIA NUT TART

*Caramel Sauce - Whipped Cream 16*

### 🌰 MACADAMIA NUT BREAD PUDDING

*Guava Sauce - Toasted Coconut*

*Vanilla Ice Cream 16*

### PINEAPPLE UPSIDE DOWN CAKE

*Caramelized Pineapple Baked with Brown Sugar Pound*

*Cake and Coconut Ice Cream 17*