



CHEF 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

LUMP CRAB CAKES

Japanese Citrus Aioli 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 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*

MISO CAESAR SALAD

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

MAUI WOWIE SALAD[®]

*Shrimp - Feta - Avocado - Tomato - Caper Lime
Vinaigrette Crostini 20*

ENHANCEMENTS

Add to any Entrée or Salad

6OZ. MAINE LOBSTER TAIL

Simply Grilled^{gf} 29

3 OZ. LUMP CRAB CAKE

Pan Seared 15

THREE JUMBO TIGER SHRIMP^{gf}

Simply Grilled 19

3OZ. ATLANTIC SALMON^{gf}

Teriyaki Glazed 24

3OZ. ISLAND AHI^{gf}

Blackened 26

6OZ. GRILLED CHICKEN BREAST

Simply Grilled 16

HAND HELDS

WAGYU BURGER*

*Caramelized Onions & Truffle Mushrooms - Fried Egg
Togarashi Aioli - Fries 19*

CHICKEN KATSU SANDWICH

Tonkatsu Sauce - Cabbage - Mac Salad - Fries 18

HAWAIIAN-STYLE LOBSTER ROLL

*Habanero Aioli - Avocado - Cucumber
Hawaiian Sweet Roll - Fries 35*

^{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.

SIGNATURE SUSHI ROLLS

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*

TEMPURA-CRUSTED AHI ROLL*

Spicy Togarashi Miso Butter Sauce 20

LAKANILAU ROLL*®

*Wagyu Beef - Snow Crab - Tempura Asparagus
Avocado - Sesame Miso - Truffled Greens 24*

SUNRISE AT HALEAKALA ROLL*®

*Tuna - Yellowtail - Salmon - Avocado
Asparagus - Crunchy Panko Crust 22*

VEGETABLE CATERPILLAR ROLL^{vgf}

*Cucumber - Mango - Asparagus - Avocado
Scallions - Sesame 16*

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

ROY'S ORIGINAL BLACKENED ISLAND AHI*^{gf}

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

GRILLED CENTER CUT FILET MIGNON*^{gf}

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

BRAISED SHORT RIBS OF BEEF^{gf}

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

CHICKEN ADOBO

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

MISOYAKI TOFU^{vgf}

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

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*