

BAR BITES

BLISTERED SHISHITO PEPPERS^{vgf}

Sesame Miso Dressing 14

TEMPURA-CRUSTED AHI ROLL*

Spicy Togarashi Miso Butter Sauce 20

SZECHUAN SPICED PORK RIBS

Roy's Original Mongolian Sauce 22

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 16

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Pepper - Shimeji Mushroom

Malaysian Curry Aioli 18

WAGYU BEEF SLIDERS*

Caramelized Onion & Truffle Mushroom

Togarashi Aioli 18

SIDES

PARMESAN TRUFFLE FRIES^{vgf}

Togarashi - Parsley - Sea Salt 8

STEAMED EDAMAME^{vgf}

Sizzling Garlic Shoyu 12



Roy's Wagyu Beef Sliders

^{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.

ALOHA HOUR

Offered 12pm - 6pm Daily and All Night Thursday
In The Bar and on the Bar Lanai

TROPICAL COCKTAILS 10

Roy's Hawaiian Martini

Coconut Mojito

1988 Cocktail®

HOUSE SPECIALTIES 12

Tiki Spiced Old Fashioned

Kolohe

Drunken Mule

WINES BY THE GLASS 8

Bisol Jeio Prosecco

Gainey Merlot

Roy's By Bianchi
Chardonnay

Roy's by Bianchi Cabernet
Sauvignon

Gainey Pinot Noir

PREMIUM WINES BY THE GLASS 12

Conundrum White Blend

Willamette Valley

Jules Taylor Sauvignon
Blanc

Vineyards Pinot Noir
Peyrassol Rose

WELL DRINKS 8

WELL MARTINIS 11

Wheatley Vodka

Pueblo Viejo Tequila

Beefeater Gin

Jim Beam Whiskey

Planteray 3 Star Rum

JWR Scotch

KONA BEERS \$2 off

BAR BITES \$4 off

SIDES \$2 off