

HAPPY FATHER'S DAY

FEATURED COCKTAIL

TIKI SPICED OLD FASHIONED

Jim Beam Bourbon - Tiki Bitters - Orange Oils

Simple Syrup 12

FEATURED ENTRÉE

KALBI 14OZ USDA PRIME NEW YORK*^{gf}

Sake Soy Vegetables - Furikake Onigiri 49

ENTRÉES

HAWAIIAN-STYLE LOBSTER OMELET*^{gf}

Lobster Essence - Crispy Potatoes 45

CRAB CAKE BENEDICT

Asparagus - Shiso Béarnaise - Crispy Potatoes

Togarashi Miso Butter Sauce 48

6oz CENTER CUT FILET MIGNON* &
SUNNY-SIDE UP EGG

Fingerling Potatoes - Brussels Sprouts

Thai Basil Mushroom Cream Sauce 52



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

FRIM 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^{vgf}

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^{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

SUSHI & SASHIMI

SASHIMI PLATTER^{*gf}

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

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

^{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.

FROM THE SEA

MISOYAKI 'BUTTERFISH'^{gf}

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 62*

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

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

HIBACHI GRILLED ATLANTIC SALMON*^{gf}

*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^{gf}

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*^{gf}

Sake Soy Vegetables - Furikake Onigiri 75

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*

GRILLED CENTER CUT FILET MIGNON*^{gf}

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

MISOYAKI TOFU^{v, gf}

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

ENHANCEMENTS

6OZ MAINE LOBSTER TAIL

Grilled^{gf} or Tempura Style, Add to any Entrée 29

LUMP CRAB CAKE

3oz, Pan Seared, Add to any Entrée 15

THREE JUMBO TIGER SHRIMP^{gf}

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*