

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 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

🌶️ KUNG PAO CALAMARI*

Bell Pepper - Bean Sprouts - Kung Pao Sauce 22

BIG EYE TUNA POKE*

Avocado - Tomato - Onion - Kukui Nut Jus

Wonton Chips 26

SPICY SALMON POKE*

Spicy Habañero Aioli - Wonton Chips 24

LUMP CRAB CAKES

Japanese Citrus Aioli 26

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 18

CRISPY WOK FRIED SHRIMP TEMPURA

Shishitos - Shimeji Mushroom - Malaysian Curry Aioli 18

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 22

WEDGE SALAD^{gf}

Heirloom Tomato - Red Onion - Applewood Bacon - Egg

Blue Cheese 20

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 | 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*[®]

Wagyu Beef - Snow Crab - Tempura Asparagus

Avocado - Sesame Miso - Truffled Greens 25

SUNRISE AT HALEAKALA ROLL*[®]

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 CATERPILLAR ROLL^{vgf}

Cucumber - Mango - Asparagus - Avocado

Scallions - Sesame 16

FIVE PC SASHIMI | TWO PC NIGIRI*^{gf}

Maguro Bluefin Tuna 22 / 14

Hotate Scallops 22 / 14

Sake Salmon 20 / 12

Ebi Shrimp 20 / 12

Hamachi Yellowtail 20 / 12

FROM THE SEA

MISOYAKI 'BUTTERFISH'^{gf}

Alaskan Black Cod - Baby Bok Choy - Furikake Rice 54

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*

ROASTED MACADAMIA NUT CRUSTED FRESH FISH OF THE DAY*

Asparagus - Red Potatoes - Lobster Cream Sauce 56

🌿 "TNT" CRUSTED FRESH FISH OF THE DAY*

*Asian Vegetable Stir Fry - White Rice - Togarashi
Beurre Blanc 56*

HIBACHI GRILLED ATLANTIC SALMON*^{gf}

*Cucumber Namasu - Japanese Citrus Ponzu
Furikake Rice 50*

THAI-STYLE JUMBO TIGER SHRIMP

Japanese Style Udon Noodles - Coconut Red Curry 46

BUTTER SEARED SEA SCALLOPS*^{gf}

Creamy Coconut Black Rice - Lobster Essence 64

COMBINATION PLATES

CLASSIC FOUR*

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

ROY'S CLASSIC COMBO^{gf}

Miso-yaki 'Butterfish' - Braised Short Rib of Beef 55

SHELLFISH SAMPLER*

*Maine Lobster Tail - Lump Crab Cake - Seared Sea
Scallops - Yukon Mash - Blue Crab Basil Cream 72*

FROM THE LAND

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*

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

Sake Soy Vegetables - Furikake Onigiri 75

MISOYAKI TOFU^{vegf}

*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

TWO SEA SCALLOPS^{gf}

Butter Seared 28

^{gf}Gluten Free ^{vegf}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.