



ANAHEIM

Sustainably driven to serve only the finest ingredients for our guests, our Chef sources the freshest produce, seafood, and USDA Prime beef from local farmers and family owned fishing boats. Hawaiian fish like our sushi-grade tuna and scallops from Georges Bank are flown in fresh daily, and farm to table growers ensure that our cuisine is of the highest quality. This exceptional focus on quality and care goes into every item on our menu. We invite you to select your favorites from our menu and to explore our Chef's California coastal inspired creations.

APPETIZERS

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 21

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian Sauce 22

Misoyaki Brussels Sprouts^{gf}

*Macadamia Nuts - Parmesan Cheese
Goat Cheese - Beurre Noisette 16*

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 16

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 24

Rim Fire Calamari*

*Shiitake Mushrooms - Jalapeño - Sweet
Thai Chili Glaze 18*

Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom
Malaysian Curry Aioli 18*

Canoe Appetizer for Two*

*Szechuan Ribs - Chicken Spring Roll
Spicy Tuna Roll - Lobster Potsticker 32*

SUSHI

Auntie Lei's Aloha Roll*

*Spicy Tuna - Yellowtail - Salmon
Cucumber - Avocado - Garlic Ponzu 24*

Ebi Roll

*Shrimp Tempura - Coconut - Avocado
Mango - Nitsume - Cream Cheese
Habanero Aioli 20*

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 20

Mahina Roll*

*Scallop - Snow Crab - Shrimp Tempura
Avocado - Spicy Sesame Aioli 28*

Lakanilau Roll*

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

Sunrise at Haleakala Roll*

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

SOUP & SALAD

Lobster Bisque

*Maine Lobster - Thai Aromatics
Hint of Red Curry - Coconut Milk 20*

Maui Wowie Salad

*Shrimp - Feta - Butter Leaf Lettuce
Avocado - Caper Lime Vinaigrette
Tomato - Parmesan Crusted Crostini 20*

Wedge Salad^{gf}

*Heirloom Tomato - Red Onion
Applewood Bacon - Egg - Blue Cheese 18*

Roasted Beet Salad^{gf}

*Mixed Greens - Butter Leaf Lettuce
Candied Walnuts - Chili Orange
Vinaigrette 18*

^{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 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.

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
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 59*

Roasted Macadamia Nut Crusted

Fresh Fish of The Day*

*Asparagus - Red Potatoes
Lobster Cream Sauce 54*

Blackened Island Ahi*^{gf}

*Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 52*

"Krizpy" Skin Barramundi*^{gf}

*Roasted Fingerling Potatoes - Sautéed
Spinach - Thai Basil Mushroom
Demi-Glace 48*

Hibachi Grilled Atlantic Salmon*^{gf}

*Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 48*

Butter Seared Georges Bank Sea Scallops*

*Creamy Coconut Black Rice
Lobster Essence 54*

Jumbo Tiger Shrimp

*Garlic Shoyu Udon Noodles
Shiitake Mushroom - Cilantro 46*

COMBINATION PLATES

Classic Four*

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

Roy's Classic Combo^{gf}

*Misoyaki 'Butterfish'
Braised Short Rib of Beef 55*

Shellfish Sampler*^{gf}

*Grilled Maine Lobster Tail - Seared Sea
Scallops - Teppanyaki Shrimp - Yukon
Mash - Blue Crab Basil Cream 69*

Filet Mignon* & Maine Lobster Tail

*Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 72*

FROM THE LAND

Grilled 8oz. Filet Mignon*

*Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki
Demi-Glace 62*

Braised Short Ribs of Beef^{gf}

*Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 49*

Grilled 14oz. Boneless Ribeye*

*Roasted Corn and Poblano Mash
Potatoes - Asparagus - Lup Cheong Kim
Chee BBQ Sauce 65*