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 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 Original Mongolian Sauce 22

Crispy Wok Fried Shrimp Tempura
Shishito Pepper – Shimeji Mushroom Malaysian Curry Aïoli 18

Misoyaki Brussels Sprouts
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

Edamame Hummusgf
English Cucumber – Marinated Baby Heirloom Tomato – Grilled Cauliflower Yuzu Balsamic Reduction 15

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 Saladgf
Heirloom Tomato – Red Onion Applewood Bacon – Egg – Blue Cheese 18

Roasted Beet Saladgf
Mixed Greens – Butter Leaf Lettuce Candied Walnuts – Chili Orange Vinaigrette 18

Caesar Salad
Fresh Romaine – Brioche Croutons Parmesan – Togarashi Garlic Dressing 16

Grilled Chicken, Shrimp, Salmon or Blackened Island Ahi* *+15*

HAND HELDS

Wagyu Burger*
Caramelized Onions & Truffle Mushrooms Fried Egg – Togarashi Aïoli – Fries 22

Hawaiian-Style Lobster Roll
Habanero Aïoli – Avocado – Cucumber Hawaiian Sweet Roll – Fries 35

Fresh Fish Tacos*
Beer Battered or Blackened – Cilantro Avocado Crema – Lomi Tomatoes Roasted Salsa "Roja" 27

MAINS

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 54

Hibachi Grilled Atlantic Salmon*gf
Cucumber Namasu – Onigiri
Japanese Citrus Ponzu 48

Braised Short Ribs of Beef
Natural Braising Sauce – Honey Mustard
Yukon Mash – Broccolini 49

"Krizpy" Skin Barramundi*gf
Roasted Fingerling Potatoes – Sautéed
Spinach – Thai Basil Mushroom
Demi-Glace 48

Chicken Adobo
Garlic Rice - Heirloom Tomato Salad
Adobo Demi-Glace 35

**Misoyaki Japanese Eggplant
& Rice Cakes** v gf
Japanese Eggplant – Shishito Pepper
Hon Shimeji Mushroom 28
**Grilled Chicken, Shrimp, Salmon or
Blackened Island Ahi*** +*15*

BOWLS

Roy's Original Blackened Island Ahi*
Chilled Soba Noodles – Cucumber Namasu
Nori Purée – Spicy Soy Mustard Butter
Sauce 30

Spicy Salmon Poke*
Chirashi Rice – Wakame Cucumber Salad
Spicy Habanero Aïoli 28

Karaage Chicken
Furikake Rice – Kim Chee – Bean Sprouts
Toban Djan Aïoli 25

Shirataki Noodle Vegetable Japchae v gf
Baby Bok Choy – Shiitake Mushroom
Broccolini – Edamame – Scallion 23
**Grilled Chicken, Shrimp, Salmon or
Blackened Island Ahi*** +*15*

DESSERTS

Chocolate Torte gf
Raspberry Sauce – Whipped Cream
Fresh Berries 13

Macadamia Nut Tart
Caramel Sauce – Whipped Cream 14

Thai Lime Tart
Graham Cracker Crust – Whipped Cream
Creme Anglaise 14

Apple Guava Crisp
Alea Salted Caramel Sauce
Vanilla Bean Ice Cream 15

Iced Hawaiian Coffee
Coconut Rum – Crème de Coconut – Coffee
Heavy Cream 16

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gfGluten 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.