



## SAN DIEGO

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. We invite you to select your favorites from our menu and to explore Chef Blaine'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*

#### 🌸Kung Pao Calamari

*Bell Pepper - Bean Sprouts - Kung Pao Sauce 19*

#### Crispy Chicken Spring Rolls

*Citrus Black Bean Dragon Sauce 16*

#### Big Eye Tuna Poke\*

*Avocado - Inamona Jus - Wonton Chips 24*

#### 🌸Coconut Steamed PEI Mussels\*

*Tomato - Red Onion - Cilantro - Grilled Crostini - Coconut Dashi Broth 18*

#### Crispy Wok Fried Shrimp Tempura

*Shishito Pepper - Shimeji Mushroom Malaysian Curry Aioli 18*

#### Edamame Hummus<sup>gf</sup>

*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*

#### 🌸Sake Poached Pear Salad

*Mizuna - Red Onion - Goat Cheese Yuzu Cranberry Dressing 16*

#### Wedge Salad<sup>gf</sup>

*Heirloom Tomato - Red Onion Applewood Bacon - Egg - Blue Cheese 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 Aioli - Fries 22*

#### Hawaiian-Style Lobster Roll

*Habanero Aioli - 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'<sup>gf</sup>

*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\*<sup>gf</sup>

*Cucumber Namasu - Onigiri  
Japanese Citrus Ponzu 48*

### Braised Short Ribs of Beef

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

### Chicken Adobo

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

### Misoyaki Japanese Eggplant & Rice Cakes<sup>v gf</sup>

*Japanese Eggplant - Shishito Pepper  
Hon Shimeji Mushroom 28*

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

### Konbu Steamed Hawaiian Snapper

*Honey Ginger Broth - Crispy Somen  
Noodle Cake 58*

## 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 Aioli 28*

### Karaage Chicken

*Furikake Rice - Kim Chee - Bean Sprouts  
Toban Djan Aioli 25*

### Shirataki Noodle Vegetable Japchae<sup>v gf</sup>

*Baby Bok Choy - Shiitake Mushroom  
Broccolini - Edamame - Scallion 23*

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

## DESSERTS

### Chocolate Torte<sup>gf</sup>

*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*

### Thai Tea Crème Brûlée<sup>gf</sup>

*Brown Sugar Boba 15*

### Iced Hawaiian Coffee

*Coconut Rum - Crème de Coconut - Coffee  
Heavy Cream 16*

<sup>gf</sup>Gluten Free <sup>v</sup>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 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.