



## 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 Aioli 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 Hummus<sup>gf</sup>

*English Cucumber - Marinated Baby Heirloom Tomato - Grilled Cauliflower Yuzu Balsamic Reduction 15*

#### Watercress Tofu Salad

*Red Onion - Baby Heirloom Tomatoes Ginger Shoyu Vinaigrette 16*

#### Caesar Salad

*Fresh Romaine - Brioche Croutons Parmesan - Togarashi Garlic Dressing 16*

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

#### Fresh Fish Tacos\*

*Beer Battered or Blackened - Cilantro Avocado Crema - Lomi Tomatoes Roasted Salsa "Roja" 27*

### SOUP & SALAD

#### Lobster Bisque

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

#### Maui Wowie Salad<sup>®</sup>

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

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

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

#### 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*

### HAND HELDS


## 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

 Steamed Snapper  
*Ginger Scallion Crust - Bok Choy*  
*OchaZuke Broth* 48

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

## 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

 Apple Guava Crisp  
*Alea Salted Caramel Sauce*  
*Vanilla Bean Ice Cream* 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.