

CHEF'S CREATIONS

TO START

🌿 Thai Style Beef Satay*

Red Curry Coconut Dipping Sauce 24

🌿 Golden Crisped Fish Wontons

Sweet Chili Aioli - Jalapeño - Scallion Oil 21

🌿 Seasonal Spinach Salad^{gf}

*Balsamic Vinaigrette - Portobella Mushrooms - Roasted Bell Pepper
Dried Cranberries 17*

🌿 Hilo Platter

Split Lobster Tail - Salmon Lomi Lomi - Chilled Cocktail Shrimp
Big Eye Tuna Poke* - Jumbo Lump Crab 84 serves 2 - 3*

Add Snow Crab Legs half pound +\$22

ENTRÉES

🌿 Dynamite Crab Stuffed Salmon*^{gf}

Garlic Spinach - Red Bliss - Yuzu Jalapeño Beurre Blanc 50

🌿 Joyce Farms Grilled Chicken Breast

Coconut Risotto - Broccolini - Curry Sauce 42

DESSERT

🌿 Summer Tart

Mango - Guava - Mango Whipped Cream 14

^{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.



VEGETARIAN GLUTEN FREE MENU

TO START

Vegetable Futomaki Roll^v

Asparagus - Yamagobo - Takuan - Avocado

Cucumber - Kaiware Sprouts 13

Edamame Hummus^{vgf}

English Cucumber - Marinated Baby Heirloom Tomato

Grilled Cauliflower - Yuzu Balsamic Reduction 15

🌿 Seasonal Spinach Salad^{gf}

Balsamic Vinaigrette - Portobella Mushrooms

Roasted Bell Pepper - Dried Cranberries 17

Wedge Salad^{gf}

Heirloom Tomato - Red Onion - Applewood Bacon

Egg - Blue Cheese 16

ENTRÉES

🌿 Dynamite Crab Stuffed Salmon^{*gf}

Garlic Spinach - Red Bliss - Yuzu Jalapeño Beurre Blanc 50

Shirataki Noodle Vegetable Japchae^{vgf}

Baby Bok Choy - Shiitake Mushroom

Broccolini - Edamame - Scallion 23

Misoyaki Japanese Eggplant & Rice Cakes^{vgf}

Japanese Eggplant - Shishito Pepper - Hon Shimeji Mushroom 28

Grilled Vegetable Plate^{vgf}

Assorted Vegetables - Edamame Hummus - Balsamic Herb Glaze 27

Add Grilled Chicken, Shrimp, Salmon or Blackened Island Ahi
to any of the above +15*

Misoyaki 'Butterfish'^{gf}

Alaskan Black Cod - Bok Choy - Furikake Rice 52

Blackened Island Ahi^{*gf}

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce 50

Hibachi Grilled Atlantic Salmon^{*gf}

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu 46

Roy's Classic Combo^{gf}

Misoyaki 'Butterfish' - Braised Short Rib of Beef 50

Shellfish Sampler^{*gf}

Grilled Maine Lobster Tail - Seared Sea Scallops

Teppanyaki Shrimp - Yukon Mash - Blue Crab Basil Cream 60

Braised Short Ribs of Beef^{gf}

Natural Braising Sauce - Honey Mustard

Yukon Mash - Broccolini 48