



rolls

*In Japanese culture, sushi is much more than food — it's a great art.
Our expert chefs craft a variety of light, fresh starters inspired
by the flavors of the season.*

Tempura-Crusted Ahi Roll*	13
Spicy Togarashi Miso Butter Sauce	
Auntie Lei's Aloha Roll*	15
Spicy Tuna – Cucumber – Yellowtail – Salmon – Avocado Garlic Ponzu	
Vegetable Caterpillar Roll	10
Scallion – Cucumber – Avocado – Sesame	
Lakanilau Roll*	17
Wagyu Beef – Snow Crab – Tempura Asparagus – Avocado Sesame Miso – Truffled Greens	
Sunrise at Haleakala Roll*	14
Tuna – Yellowtail – Salmon – Avocado Crispy Asparagus	
Ebi Roll	12
Shrimp Tempura – Coconut – Cream Cheese – Avocado Habanero Aioli – Nitsume – Mango	
Lobster California Roll*	14
Avocado – Cucumber – Tobiko	

cold

Maui Wowie Salad	15
Shrimp – Feta – Butter Leaf Lettuce – Avocado Caper Lime Vinaigrette	
Wedge Salad^{GF}	10
Heirloom Tomatoes – Red Onion – Egg Applewood Bacon – Blue Cheese	
Fresh Local Greens Salad	9
Shaved Carrot – Daikon – Heirloom Tomatoes Onion Shoyu Vinaigrette	
Grilled Caesar Salad	10
Brioche Croutons – Parmesan Cheese Creamy Togarashi Garlic Dressing	
Hawaiian Style Ahi Poke*	16
Avocado – Inamona Jus – Cucumber	
Poke Bowl*	17
Ahi Poke – Lomi Lomi Salmon – Hamachi Tartare Namasu – Crispy Onions	

hot

Szechuan Spiced Pork Ribs	15
Smoked and Glazed in Roy's Original Mongolian Sauce	
Lobster Potstickers	15
Spicy Togarashi Miso Butter Sauce	
Lobster Bisque	13
Maine Lobster – Thai Aromatics – Hint of Red Curry Coconut Milk	
Szechuan Calamari	15
Candied Macadamia Nuts – Serrano Peppers – Sweet Thai Chile Glaze	
Canoe Appetizer for Two*	30
Szechuan Ribs – Spicy Tuna Roll – Lobster Potstickers Filet Yakitori – Chicken Satay	
Crispy Chicken Spring Rolls	10
Citrus Black Bean Dragon Sauce	

*Consuming raw or undercooked meat, fish or poultry may increase the risk of food borne illness.

^{GF}Gluten Free



fresh from the sea

At Roy's, our fish is flown in daily from Hawaii and sourced from local fishermen so that we may deliver a variety of "sea to table" fresh catch nightly.

Misoyaki "Butterfish"^{GF}	39
Alaskan Black Cod – Baby Bok Choy – Furikake Rice	
Roasted Macadamia Nut Crusted Mahi Mahi*	42
Lobster Cream Sauce	
Blackened Island Ahi*	36
Spicy Soy Mustard Sauce	
Teppanyaki Shrimp	29
Fried Rice – Baby Bok Choy – Red Dragon Sauce	
Hibachi Grilled Atlantic Salmon*	32
Japanese Citrus Ponzu Sauce	
Seared Sea Scallops*	36
Caramelized Bacon Carrot Purée – Kabocha Squash Brussels Sprouts – Scampi Butter Sauce	
Dynamite Crusted Barramundi*	32
Baby Bok Choy – Spicy Miso Togarashi Butter	
Norwegian Deep Sea Halibut*	47
Creamy Forbidden Rice – Thai Basil Chardonnay Cream Sauce	

from the farm

All of our steaks and chops are hand carved daily. Our Wagyu New York is a must try and chef's favorite steak.

Braised Short Ribs of Beef^{GF}	34
Natural Braising Sauce – Honey Mustard – Yukon Mash – Broccolini	
Pan Roasted Half Chicken	28
Blackened Rustic Mashed Potatoes – Bacon Pepper Gravy	
Hand Carved Filet Mignon*^{GF}, 8oz	42
Vadouvan Roasted Carrots – Truffle Onion Misoyaki Demi Glace	
Hand Carved Rustic Rub Crusted Ribeye*, 14oz	44
Smoked Sea Salt – Grilled Asparagus	
Wagyu Hand Carved New York*, 12oz	50
Hickory Smoked Mushrooms – Asparagus – Pancetta Herb Demi Glace	
Pork Osso Buco	29
Black Lentils – Charred Tomatillo Green Curry Dashi	

chef john's mixed plates

Shellfish Sampler*	45
Lobster Tail – Seared Sea Scallop – Teppanyaki Shrimp Lobster Red Curry Sauce – Asparagus – Creamy Jasmine Rice	
Roy's Trio*	40
Hibachi Grilled Salmon – Misoyaki "Butterfish" – Blackened Island Ahi	
Grilled Filet Mignon*^{GF} & Teppanyaki Shrimp	46
Yukon Mash – Shiso Béarnaise – Asparagus – Broccolini – Carrot – Beets	
Grilled Filet Mignon*^{GF} & Butter Roasted Maine Lobster Tail	55
Truffle Onion Misoyaki Demi Glace – Scampi Butter Sauce	
Roasted Half Chicken & Teppanyaki Szechuan Shrimp	38
Blackened Rustic Mashed Potatoes – Bacon Pepper Gravy	
Dynamite Crusted Barramundi & Scallops*	44
Macadamia Nut Pesto Risotto – Coconut Curry Lobster Cream	

seasonally inspired sides

Sautéed Bok Choy	9	Asparagus^{GF}	9
Ginger – Garlic		Beurre Blanc	
Butter Whipped Potatoes^{GF}	7	Truffled Bacon Mac & Cheese	10
Yukon Potatoes – Chives		Panko Herb Crust	
French Fries	7	Lump Crab Fried Rice^{GF}	10
House Made Ketchup		Garlic – Ginger – Sesame	
Sautéed Mushrooms^{GF}	9	Vadouvan Roasted Carrots	10
Garlic – Shiso – Lemon		Sea Salt – Butter	

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desserts

The end of the evening should be as memorable as the start. From a decadent dessert, each made in-house, to an after dinner drink or cordial, relax and savor these moments.

Pineapple Upside Down Cake*	11
Caramelized Pineapple Baked with Brown Sugar Pound Cake a la mode	
Roy's Melting Hot Chocolate Soufflé*	12
Flourless Chocolate Cake with a Molten Hot Center Raspberry Coulis – Vanilla Bean Ice Cream	
Haupia Coconut Panna Cotta	9
Passion Fruit	
Kaffir Lime Tart	9
Graham Cracker Crust – Whipped Cream – Crème Anglaise	
Lemon Posset	9
Passion Fruit – Mint Syrup	
Caramelized White Chocolate Cheesecake	9
Brown Butter Hazelnut Crust – Blackberry Jam	

dessert wines

Graham's Six Grapes	9
Port	
Justin Obtuse	12
Cabernet Sauvignon, Paso Robles 2009	
Warre's Otima	12
10 Year Tawny Port	
Nivole	14
Moscato d'Asti, Italy 2007	
Taylor Fladgate	16
20 Year Tawny Port	
Fonseca LBV	18
2007	
Inniskillin Vidal Ice Wine	25
Riesling, Niagara Peninsula Canada 2009	

cordials

Amaretto Di Saronno	9	Kahlua	9
Baileys	9	Sambuca	9
Drambuie	9	Tuaca	9
Frangelico	9	B&B	10
Gran Marnier	9		

coffee and tea

Hot Teas	4
Roy's Signature Coffee	4
100% Fair Trade Organic Roast	
Espresso	5
Latte	6
Cappuccino	6

*Please allow 20 minutes preparation time.