

## SUSHI

Tempura-Crusted Ahi Roll*	14
<i>Spicy Togarashi Miso Butter Sauce</i>	
Auntie Lei's Aloha Roll*	15
<i>Spicy Tuna - Cucumber - Yellowtail - Salmon - Avocado - Garlic Ponzu</i>	
Lakanilau Roll*	18
<i>Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso Truffled Greens</i>	
Sunrise at Haleakala Roll*	14
<i>Tuna - Yellowtail - Salmon - Avocado - Asparagus</i>	
Lobster California Roll*	14
<i>Avocado - Cucumber - Tobiko</i>	
Ebi Roll	13
<i>Shrimp Tempura - Coconut - Avocado - Cream Cheese - Habanero Aioli Nitsume - Mango</i>	
Surf & Turf Roll*	18
<i>Wagyu New York - Misoyaki "Butterfish" - Yamagobo - Asparagus - Nitsume</i>	
Dynamite Maine Lobster Oshizushi	17
<i>Tobiko - Kabayaki Sauce</i>	

## COLD

Maui Wowie Salad	15
<i>Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette</i>	
Wedge Salad <sup>gf</sup>	10
<i>Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese</i>	
Fresh Local Greens Salad <sup>v</sup>	11
<i>Shaved Carrot - Daikon - Heirloom Tomatoes - Onion Shoyu Vinaigrette</i>	
Grilled Caesar Salad	10
<i>Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing</i>	
Hawaiian Ahi Poke*	16
<i>Avocado - Inamona Jus - Cucumber - Goma Wakame - Crispy Wontons</i>	
Poke Bowl*	17
<i>Ahi Poke - Lomi Lomi Salmon - Hamachi Tartare - Namasu - Crispy Onions</i>	

## HOT

Szechuan Spiced Pork Ribs	15
<i>Smoked and Glazed in Roy's Original Mongolian Sauce</i>	
Lobster Potstickers	15
<i>Spicy Togarashi Miso Butter Sauce</i>	
Miso Soup <sup>gf</sup>	6
<i>Tofu - Scallion - Saikyo Miso - Shiitake Mushroom</i>	
Lobster Bisque	13
<i>Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk</i>	
Salt & Pepper Crisped Calamari	15
<i>Thai Chili Aioli - Ponzu Vegetables</i>	
Canoe for Two*	30
<i>Szechuan Ribs - Spicy Tuna Roll - Lobster Potstickers - Filet Yakitori Chicken Satay</i>	
Crispy Chicken Spring Rolls	10
<i>Citrus Black Bean Dragon Sauce</i>	

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## FISH & SHELLFISH

<b>Misoyaki “Butterfish”<sup>*gf</sup></b> <i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i>	41
<b>Roasted Macadamia Nut Crusted Mahi Mahi*</b> <i>Lobster Cream Sauce</i>	42
<b>Blackened Island Ahi*</b> <i>Spicy Soy Mustard Butter Sauce</i>	40
<b>Jumbo Tiger Prawns</b> <i>Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro</i>	36
<b>Hibachi Grilled Atlantic Salmon*</b> <i>Japanese Citrus Ponzu Sauce</i>	32
<b>Butter Seared Georges Bank Sea Scallops*</b> <i>Creamy Coconut Black Rice - Lobster Essence</i>	36
<b>Grilled Japanese Hamachi</b> <i>Corn &amp; Pancetta Succotash - Cilantro - Green Curry</i>	45
<b>Dynamite Crusted Hawaiian Fish*</b> <i>Wasabi Mashed Potatoes - Asparagus - Togarashi Miso Butter</i>	43

## MEAT & POULTRY

<b>Braised Short Ribs of Beef<sup>gf</sup></b> <i>Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini</i>	35
<b>Pan Roasted Half Chicken</b> <i>Blackened Rustic Mashed Potatoes - Bacon Pepper Gravy</i>	28
<b>Hand Carved Filet Mignon<sup>*gf</sup>, 8oz</b> <i>Vadouvan Roasted Carrots - Truffle Onion Misoyaki Demi Glace</i>	46
<b>Hand Carved Rustic Rub Crusted Ribeye*, 14oz</b> <i>Smoked Sea Salt - Grilled Asparagus</i>	47
<b>Bacon Wrapped Bone-In Pork Chop, 14 oz</b> <i>Roasted Garlic Mash - Broccolini - Charred Scallion Demi-Glace</i>	36

## MIXED PLATES

<b>Shellfish Sampler*</b> <i>Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp - Asparagus Lobster Red Curry Sauce - Creamy Jasmine Rice</i>	49
<b>Classic Four*</b> <i>Hibachi Grilled Atlantic Salmon - Misoyaki “Butterfish” Blackened Island Ahi - Roasted Macadamia Nut Crusted Mahi Mahi</i>	48
<b>Roy’s Trio*</b> <i>Hibachi Grilled Atlantic Salmon - Misoyaki “Butterfish” Blackened Island Ahi</i>	43
<b>Grilled Filet Mignon<sup>*gf</sup> &amp; Teppanyaki Shrimp</b> <i>Yukon Mash - Shiso Béarnaise - Asparagus - Broccolini - Carrots - Beets</i>	50
<b>Grilled Filet Mignon<sup>*gf</sup> &amp; Butter Roasted Maine Lobster Tail</b> <i>Truffle Onion Misoyaki Demi Glace - Scampi Butter Sauce</i>	59
<b>Roasted Half Chicken &amp; Teppanyaki Szechuan Shrimp</b> <i>Blackened Rustic Mashed Potatoes - Bacon Pepper Gravy</i>	38
<b>Sushi Bento Box*</b> <i>Ahi Poke - Hamachi Nigiri - Shake Sashimi - Lobster California Roll Tempura Vegetables</i>	36

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## CHEF'S TASTING MENU

Enjoy all three courses for \$49

### amuse-bouche

Chilled Vietnamese Lobster Spring Roll  
*Shiso Chardonnay Sauce*

### 1st course

Crispy Wagyu Beef Dumpling  
*Chili Lime Shoyu*

### 2nd course - choice of

Jade Pesto Steamed Whitefish  
*Baby Bok Choy - Warm Scallion Shoyu Ponzu*

Pork Osso Bucco  
*Crispy Kim Chee Brussels Sprouts - Fingerling Potatoes  
Orange Macadamia Nut Gremolata*

### dessert

Medjool Date Cake  
*Pistachio - Rose Water Sabayon - Miso Caramel*

## VEGETARIAN

Vegetable Caterpillar Roll <sup>v</sup> <i>Scallion - Cucumber - Avocado - Sesame</i>	11
Futomaki Roll <sup>v</sup> <i>Crispy Shiitake Mushroom - Asparagus - Yamagobo - Avocado - Sesame Kiaware - Togarashi Aioli</i>	9
Tempura Vegetables <sup>v</sup> <i>Bell Peppers - Broccoli - Kabocha Squash - Shiitake Mushroom Tamari Dipping Sauce</i>	7
Hibachi Grilled Tofu "Steak" <sup>v</sup> <i>Furikake Rice - Cucumber Sunamono - Japanese Citrus Ponzu</i>	17
Herb Grilled Vegetable Napoleon <sup>v</sup> <i>Portobello - Baby Carrot - Asparagus - Red Bell Pepper - Baby Bok Choy Yukon Potato Purée</i>	16
Tofu Yakisoba <sup>v</sup> <i>Ramen Noodles - Napa Cabbage - Carrots - Mushrooms</i>	15

## SIDES

Sautéed Bok Choy <i>Ginger - Garlic</i>	9	Sautéed Mushrooms <sup>gf</sup> <i>Garlic - Shiso - Lemon</i>	9
Butter Whipped Potatoes <sup>gf</sup> <i>Yukon Potatoes - Chives</i>	7	Truffle Bacon Mac & Cheese <i>Panko Herb Crust</i>	10
Asparagus <sup>gf</sup> <i>Beurre Blanc</i>	9	Lump Crab Fried Rice <sup>gf</sup> <i>Garlic - Ginger - Sesame</i>	10
Parmesan Fries	7	Vadouvan Roasted Carrots <i>Sea Salt - Butter</i>	10

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