

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 ^{gf}	10
<i>Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese</i>	
Fresh Local Greens Salad ^v	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>	
Ahi Tuna Poke*	15
<i>Cucumber - Lomi Tomato - Spicy Aioli - Fried Avocado Chips</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 ^{gf}	6
<i>Tofu - Scallion - Saikyo Miso - Shiitake Mushroom</i>	
Lobster Bisque	13
<i>Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk</i>	
Karaage Fried Calamari	14
<i>Sweet Garlic Chili Glaze - Green Onion - Cilantro - Pickled Peppers</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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[†]Please allow 20 minutes preparation time ^{gf}Gluten Free ^vVegetarian

F I S H & S H E L L F I S H

Misoyaki “Butterfish”^{*gf} <i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i>	41
Roasted Macadamia Nut Crusted Mahi Mahi* <i>Lobster Cream Sauce</i>	42
Blackened Island Ahi* <i>Spicy Soy Mustard Butter Sauce</i>	40
Jumbo Tiger Prawns <i>Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro</i>	36
Hibachi Grilled Atlantic Salmon* <i>Japanese Citrus Ponzu Sauce</i>	32
Butter Seared Georges Bank Sea Scallops* <i>Creamy Coconut Black Rice - Lobster Essence</i>	36

M E A T & P O U L T R Y

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

M I X E D P L A T E S

Shellfish Sampler* <i>Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp - Asparagus Lobster Red Curry Sauce - Creamy Jasmine Rice</i>	49
Classic Four* <i>Hibachi Grilled Atlantic Salmon - Misoyaki “Butterfish” Blackened Island Ahi - Roasted Macadamia Nut Crusted Mahi Mahi</i>	48
Roy’s Trio* <i>Hibachi Grilled Atlantic Salmon - Misoyaki “Butterfish” Blackened Island Ahi</i>	43
Grilled Filet Mignon^{*gf} & Teppanyaki Shrimp <i>Yukon Mash - Shiso Béarnaise - Asparagus - Broccolini - Carrots - Beets</i>	50
Grilled Filet Mignon^{*gf} & Butter Roasted Maine Lobster Tail <i>Truffle Onion Misoyaki Demi Glace - Scampi Butter Sauce</i>	59
Roasted Half Chicken & Teppanyaki Szechuan Shrimp <i>Blackened Rustic Mashed Potatoes - Bacon Pepper Gravy</i>	38

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

SIDES

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

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