
raw

Nigiri | Sashimi

Ebi	3 -	Maguro Bigeye Tuna	5 17
Wagyu Torch – Seared Beef	4 -	Shake Salmon	3 13
Hamachi Japanese Yellowtail	4 15		

sushi

Poke Bowl*			17
Ahi Poke – Lomi Lomi Salmon – Hamachi Tartare – Namasu – Crispy Onions			
Ahi Poke*			17
Wasabi Crème Fraîche – Inamona Jus – Wonton Chips – Sesame Seeds			
Hamachi Carpaccio*			17
Yuzu – Extra Virgin Olive Oil – Sriracha			
Sashimi Sampler*			32
Hamachi – Tuna – Salmon			

rolls

Ei Niño Roll*			17
Spicy Tuna – Shrimp Tempura – Avocado – Spicy Mayonnaise			
Seared Salmon Roll*			15
Snow Crab – Cucumber – Seared Blackened Salmon – Green Onions			
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			

starts

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			
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			
Kung Pao Calamari			16
Bell Peppers – Red Onions – Carrots – Sugar Snap Peas – Bean Sprouts			
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 foodborne 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	
Blackened Island Ahi*	36
Spicy Soy Mustard Sauce	
Roasted Macadamia Nut Crusted Mahi Mahi*	42
Lobster Cream Sauce	
Jumbo Tiger Prawns	32
Garlic Shoyu Udon Noodles – Shiitake – Cilantro	
Hibachi Grilled Atlantic Salmon*	32
Japanese Citrus Ponzu Sauce	
Butter Seared Georges Bank Sea Scallops*	36
Creamy Coconut Black Rice – Lobster Essence	
Seared Red Snapper*	42
Thai Style Cioppino – Clams – Mussels – Tomatoes – Cilantro	
San Diego Local White Sea Bass*	45
Farro and Black Rice Miso Risotto – Summer Baby Squash – Tomato	

from the farm

All of our steaks and chops are hand carved daily. Our Filet Mignon is a must try.

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	
New Zealand Lamb Shank	37
Black Garlic Mash Potatoes – Roasted Cipollini Onions – Citrus Ponzu Cream	

chef quy'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	
Red Snapper & Hokkaido Scallop*	48
Mushroom Risotto – Parmesean Cheese – Pancetta Demi	

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	
Coconut Caramel Tart	11
Passion Fruit Mousse – House-made "Pocky" – Macadamia Nuts	
Coffee Parfait & "Chocolate Three Ways"	11
Chocolate Almond Streusel – Chocolate Tuile – Chocolate Soup Kahlua Gelée	

dessert wines

Graham's Six Grapes	9
Port	
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.