SUSHI

Tempura-Crusted Ahi Roll* — 14
Spicy Togarashi Miso Butter Sauce

Auntie Lei's Aloha Roll* — 15
Spicy Tuna – Cucumber – Yellowtail – Salmon – Avocado – Garlic Ponzu

Lakanilau Roll* — 18
Wagyu Beef – Snow Crab – Avocado – Tempura Asparagus – Sesame Miso Truffled Greens

Sunrise at Haleakala Roll* — 13
Tuna – Yellowtail – Salmon – Avocado – Asparagus

Lobster California Roll* — 14
Avocado – Cucumber – Tobiko

Ebi Roll — 13
Shrimp Tempura – Coconut – Avocado – Cream Cheese – Habanero Aïoli Nitsume – Mango

Surf & Turf Roll* — 18
Wagyu New York – Misoyaki "Butterfish" – Yamagobo – Asparagus – Nitsume

Dynamite Maine Lobster Oshizushi — 17
Tobiko – Kabayaki Sauce

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[v] — 11
Shaved Carrot – Daikon – Heirloom Tomatoes – Onion Shoyu Vinaigrette

Grilled Caesar Salad — 9
Brioche Croutons – Parmesan Cheese – Creamy Togarashi Garlic Dressing

Yellowfin Ahi Poke* — 17
Avocado – Cucumber – Sweet Onion – Kukui Nut Jus

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

Miso Soup[gf] — 6
Tofu – Scallion – Saikyo Miso – Shiitake Mushroom

Lobster Bisque — 12
Maine Lobster – Thai Aromatics – Hint of Red Curry – Coconut Milk

Karaage Crisped Calamari — 15
Coriander Leaves – Fresno Peppers – Lime Sea Salt Chili Aïoli

Canoe for Two* — 30
Szechuan Ribs – Spicy Tuna Roll – Lobster Potstickers – Filet Yakitori Chicken Satay

Crispy Chicken Spring Rolls — 10
Citrus Black Bean Dragon Sauce

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†Please allow 20 minutes preparation time [gf]Gluten Free [v]Vegetarian

FISH & SHELLFISH

Misoyaki "Butterfish"*gf — 41
Alaskan Black Cod – Baby Bok Choy – Furikake Rice

Roasted Macadamia Nut Crusted Mahi Mahi* — 42
Lobster Cream Sauce

Blackened Island Ahi* — 40
Spicy Soy Mustard Butter Sauce

Jumbo Tiger Prawns — 36
Garlic Shoyu Udon Noodles – Shiitake Mushrooms – Cilantro

Hibachi Grilled Atlantic Salmon* — 30
Japanese Citrus Ponzu Sauce

Butter Seared Georges Bank Sea Scallops* — 36
Creamy Coconut Black Rice – Lobster Essence

MEAT & POULTRY

Braised Short Ribs of Beef gf — 35
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 — 44
Vadouvan Roasted Carrots – Truffle Onion Misoyaki Demi Glace

Hand Carved Rustic Rub Crusted Ribeye*, 14oz — 46
Smoked Sea Salt – Grilled Asparagus

Pan Roasted Porterhouse Pork Chop, 16oz — 32
Crispy Garlic Brussels Sprouts – Apricot Mustard

MIXED PLATES

Shellfish Sampler* — 49
Lobster Tail – Seared Sea Scallop – Teppanyaki Shrimp – Asparagus
Lobster Red Curry Sauce – Creamy Jasmine Rice

Classic Four* — 48
Hibachi Grilled Atlantic Salmon – Misoyaki "Butterfish"
Blackened Island Ahi – Roasted Macadamia Nut Crusted Mahi Mahi

Roy's Trio* — 43
Hibachi Grilled Atlantic Salmon – Misoyaki "Butterfish"
Blackened Island Ahi

Grilled Filet Mignon*gf & Teppanyaki Shrimp — 49
Yukon Mash – Shiso Béarnaise – Asparagus – Broccolini – Carrots – Beets

Grilled Filet Mignon*gf & Butter Roasted Maine Lobster Tail — 59
Truffle Onion Misoyaki Demi Glace – Scampi Butter Sauce

Roasted Half Chicken & Teppanyaki Szechuan Shrimp — 37
Blackened Rustic Mashed Potatoes – Bacon Pepper Gravy

Icelandic Cod & P.E.I. Mussels — 36
Maitake Mushrooms – Lemongrass Turmeric Sake Broth

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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] — *11*
Scallion – Cucumber – Avocado – Sesame

Futomaki Roll[v] — *9*
Crispy Shiitake Mushroom – Asparagus – Yamagobo – Avocado – Sesame
Kiaware – Togarashi Aïoli

Tempura Vegetables[v] — *7*
Bell Peppers – Brocollini – Kabocha Squash – Shiitake Mushroom
Tamari Dipping Sauce

Hibachi Grilled Tofu "Steak"[v] — *17*
Furikake Rice – Cucumber Sunamono – Japanese Citrus Ponzu

Herb Grilled Vegetable Napoleon[v] — *16*
Portobello – Baby Carrot – Asparagus – Red Bell Pepper – Baby Bok Choy
Yukon Potato Purée

Tofu Yakisoba[v] — *15*
Ramen Noodles – Napa Cabbage – Carrots – Mushrooms

SIDES

Sautéed Bok Choy — *9*
Ginger – Garlic

Butter Whipped Potatoes[gf] — *7*
Yukon Potatoes – Chives

Asparagus[gf] — *9*
Beurre Blanc

Parmesan Fries — *7*

Sautéed Mushrooms[gf] — *9*
Garlic – Shiso – Lemon

Truffle Bacon Mac & Cheese — *10*
Panko Herb Crust

Lump Crab Fried Rice[gf] — *10*
Garlic – Ginger – Sesame

Vadouvan Roasted Carrots — *10*
Sea Salt – Butter

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