

# ALOHA HOUR

Daily 2:59PM - 7:00PM

Late Night Fri - Sat 9:00PM - CLOSE

- 6 -

Parmesan Truffle Fries  
*Togarashi - Parsley - Sea Salt*

Blistered Shishito Peppers  
*Sesame Miso Dressing*

Sizzling Garlic Shoyu Edamame

- 8 -

Crispy Chicken Spring Rolls  
*Citrus Black Bean Dragon Sauce*

Tempura-Crusted Ahi Roll\*  
*Spicy Togarashi Miso Butter Sauce*

Wagyu Beef Sliders\*  
*Truffle Shiitake Mushrooms & Onions  
Togarashi Aioli*

- 10 -

Ebi Roll  
*Shrimp Tempura - Coconut - Avocado - Mango  
Cream Cheese - Habanero Aioli - Nitsume*

Szechuan Spiced Pork Ribs  
*Smoked & Glazed in Roy's Original Mongolian Sauce*

Lobster Potstickers  
*Spicy Togarashi Miso Butter Sauce*

Crispy Wok Fried Shrimp Tempura  
*Shishito Peppers - Shimeji Mushrooms  
Malaysian Curry Aioli*



# STARTERS

Sizzling Garlic Shoyu Edamame 7

Big Eye Tuna Poke\* 17  
*Avocado - Inamona Jus - Wonton Chips*

Ebi Roll 14  
*Shrimp Tempura - Coconut - Avocado - Mango  
Cream Cheese - Habanero Aioli - Nitsume*

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

Lakanilau Roll\* 18  
*Wagyu Beef - Snow Crab - Avocado - Sesame Miso  
Tempura Asparagus - Truffled Greens*

Szechuan Spiced Pork Ribs 15  
*Smoked & Glazed in Roy's Original Mongolian Sauce*

Lobster Potstickers 15  
*Spicy Togarashi Miso Butter Sauce*

Crispy Chicken Spring Rolls 10  
*Citrus Black Bean Dragon Sauce*

Crispy Wok Fried Shrimp Tempura 12  
*Shishito Peppers - Shimeji Mushrooms  
Malaysian Curry Aioli*

Wagyu Beef Sliders\* 12  
*Truffle Shiitake Mushrooms & Onions  
Togarashi Aioli*

Blistered Shishito Peppers 7  
*Sesame Miso Dressing*

Parmesan Truffle Fries 7  
*Togarashi - Parsley - Sea Salt*

Maui Wowie Salad 15  
*Shrimp - Feta - Butter Leaf Lettuce - Avocado  
Caper Lime Vinaigrette*

Wedge Salad<sup>gf</sup> 10\*  
*Heirloom Tomatoes - Red Onion - Egg  
Applewood Bacon - Blue Cheese*

Caesar Salad 12\*  
*Brioche Croutons - Parmesan Cheese  
Creamy Togarashi Garlic Dressing*

\*Add Chicken Breast 6

\*Add Salmon, Shrimp or Ahi 8

# MAINS

Misoyaki "Butterfish"\*<sup>gf</sup> 41  
*Alaskan Black Cod - Baby Bok Choy  
Furikake Rice*

Blackened Island Ahi\* 40  
*Spicy Soy Mustard Butter Sauce*

Jumbo Tiger Shrimp 36  
*Garlic Shoyu Udon Noodles - Cilantro  
Shiitake Mushrooms*

Roasted Shoyu Half Chicken 28  
*Gai Lan - Shiitake Mushrooms - Star Anise Glaze*

Braised Short Ribs of Beef<sup>gf</sup> 35  
*Yukon Mash - Broccoli - Honey Mustard*

Wagyu Burger\* 18  
*Caramelized Onion - Truffle Mushrooms  
Togarashi Aioli - Sunny Side Up Egg  
Parmesan Fries*

# DESSERTS

Pineapple Upside Down Cake<sup>†</sup> 13  
*Caramelized Pineapple Baked with Brown Sugar  
Pound Cake à la mode*

Roy's Melting Hot Chocolate Soufflé<sup>†gf</sup> 14  
*Flourless Chocolate Cake with a Molten Hot Center  
Raspberry Coulis - Vanilla Bean Ice Cream*

Kaffir Lime Tart 12  
*Graham Cracker Crust - Whipped Cream  
Crème Anglaise*

Macadamia Nut Bread Pudding 12  
*Guava Sauce - Toasted Coconut  
Vanilla Ice Cream*

Hawaiian Coffee 11  
*Tuaca Vanilla Liqueur - Baileys Irish Cream  
Fresh Brewed Coffee*

\*Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies. <sup>gf</sup>Gluten Free <sup>v</sup>Vegetarian <sup>†</sup>Please allow 20 minutes preparation time

## ALOHA HOUR

Daily 2:59PM - 7:00PM

Late Night Fri - Sat 9:00PM - CLOSE

### CLASSIC COCKTAILS 8

1988

*Deep Eddy Ruby Red Grapefruit Vodka*  
*SOHO Lychee - Orange Liqueur*

Hawaiian Martini

*Maui Pineapple Drenched in SKYY Vodka*  
*SKYY Vanilla - Malibu Coconut Rum*

Roy's Island Mai Tai

*1940s classic that uses our own recipe floated*  
*with Cruzan Black Strap Rum*

### HAND-SELECTED WINES 8

Mionetto *Il Prosecco / Veneto, ITA*

Brancott *Sauvignon Blanc / NZ*

Roy's by Bianchi Vineyards *Chardonnay / CA*

DeLoach Heritage Reserve *Pinot Noir / CA*

Greystone Cellars *Merlot / CA*

Diseno *Malbec / ARG*

Roy's by Bianchi Vineyards *Cabernet / CA*

Red or White Sangria *Fresh Seasonal Fruit*

### WELL DRINKS 6

*Enjoy a cocktail mixed with any of our well spirits.*

### HAWAIIAN BEERS 4

Kona Big Wave

Kona Longboard

## WINES BY THE GLASS

### SPARKLING

Mionetto *Il Prosecco ITA* 9 / 38

\*ONEHOPE *CA* 187mL 13

Mumm Napa Brut Prestige *CA* 187mL 18

### SLIGHTLY SWEET / OFF DRY

Pacific Rim *Riesling WA* 9 / 36

Ruffino *Moscato ITA* 10 / 38

Conundrum *White Blend CA* 12 / 48

### AROMATIC WHITES

Estancia *Pinot Grigio CA* 9 / 36

Brancott *Sauvignon Blanc NZ* 9 / 36

Whitehaven *Sauvignon Blanc NZ* 12 / 46

Duckhorn *Sauvignon Blanc CA* 15 / 60

### CHARDONNAY

Wente Estate Grown *CA* 9 / 36

Roy's by Bianchi Vineyards *CA* 9 / 36

Franciscan *CA* 12 / 48

Landmark Overlook *CA* 14 / 56

### ROSÉ

Decoy by Duckhorn *CA* 11 / 44

### PINOT NOIR

DeLoach Heritage Reserve *CA* 9 / 36

Lyric by Etude *CA* 12 / 48

The Four Graces *OR* 16 / 64

Belle Glos Las Alturas Vineyard *CA* 20 / 79

### MERLOT

Greystone Cellars *CA* 9 / 36

Wente "Sandstone" *CA* 11 / 42

### CABERNET SAUVIGNON

Roy's by Bianchi Vineyards *CA* 9 / 36

J. Lohr "Seven Oaks" *CA* 11 / 44

The Federalist *CA* 13 / 50

Justin *CA* 17 / 68

### REDS OF INTEREST

Diseno *Malbec ARG* 9 / 36

Boneshaker *Zinfandel CA* 12 / 46

Paraduxx by Duckhorn *CA* 18 / 72

The Prisoner *Red Blend CA* 25 / 95

## SPECIALTY COCKTAILS

Roy's Island Mai Tai

*1940s classic that features our famous recipe floated*  
*with Cruzan Black Strap Rum 12*

Hawaiian Martini

*Maui Pineapple drenched in SKYY Vodka*  
*SKYY Vanilla - Malibu Coconut Rum 13*

1988

*Deep Eddy Ruby Red Grapefruit Vodka*  
*SOHO Lychee - Orange Liqueur 12*

Island Sugar Cane Old Fashioned

*Angels Envy Bourbon - Bitters - Sugar Cane 13*

Drunken Mule

*Pau Maui Hawaiian Vodka - Muddled Hawaiian*  
*Martini Pineapples - Orgeat - Ginger Beer 12*

Mango Mojito

*Cruzan Citrus Rum - Mango Purée - Lime - Mint 12*

Handcrafted Red or White Sangria

*Fresh Seasonal Fruit 10*

Jalapeño Margarita

*Tanteo Jalapeño Infused Tequila - Organic Agave*  
*Fresh Lime 12*

Rye Me A River

*Templeton Rye Whiskey - Domaine de Canton*  
*Honey Fresh Lemon 12*

Maui Sunrise

*Deep Eddy Ruby Red Grapefruit Vodka - Elderflower*  
*Liqueur - Fresh Strawberries - Oranges 12*

The Hummingbird

*Elderflower Liqueur - Sparkling Wine*  
*Club Soda - Seasonal Berries 13*

Cool Breeze

*Prairie Cucumber Organic Vodka - Coconut Water*  
*Pineapple Juice - Fresh Lemon - Agave Nectar 11*

Tiki P.O.G. Punch

*The Botanist Gin - Passion Fruit - Orange*  
*Guava Juice 13*