

ALOHA HOUR

Daily 2:59PM - 7:00PM

Late Night Mon - 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^{gf} 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"^{*gf} 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^{gf} 35
Yukon Mash - Broccolini - Honey Mustard

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

DESSERTS

Pineapple Upside Down Cake[†] 13
*Caramelized Pineapple Baked with Brown Sugar
Pound Cake à la mode*

Roy's Melting Hot Chocolate Soufflé^{†gf} 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. ^{gf}Gluten Free ^vVegetarian [†]Please allow 20 minutes preparation time

ALOHA HOUR

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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