CRAVEABLE CARRYOUT

Our Chef Partner, Justin Fermanich is pleased to offer a selection of daily Chef's creations. Ask about today's special offering.

SUSHI AND STARTERS

LAKANILAU ROLL*
Seared Beef – Snow Crab – Avocado – Tempura Asparagus – Sesame Miso Truffled Greens 18

AUNTIE LEI'S ALOHA ROLL*
Spicy Tuna – Cucumber – Yellowtail – Salmon – Avocado – Garlic Ponzu 17

SUNRISE AT HALEAKALA ROLL*
Tuna – Yellowtail – Salmon – Asparagus – Avocado – Crunchy Panko 15

BIG EYE TUNA POKE*
Avocado – Inamona Jus – Wonton Chips 17

SASHIMI SAMPLER*
Tuna – Hamachi – Salmon 19

SZECHUAN SPICED PORK RIBS
Smoked and Glazed in Roy's Original Mongolian Sauce 16

LOBSTER POTSTICKERS
Spicy Togarashi Miso Butter Sauce 16

WEDGE SALAD[GF]
Heirloom Tomatoes – Red Onion – Applewood Bacon – Egg – Blue Cheese 12

CAESAR SALAD
Brioche Croutons – Parmesan Cheese – Creamy Togarashi Garlic Dressing 12

MISO SOUP[GF]
Tofu – Scallion – Saikyo Miso – Shiitake Mushroom 10

PARMESAN TRUFFLE FRIES
Togarashi – Parsley – Sea Salt 10

PINEAPPLE FRIED RICE
Garlic – Ginger – Sesame Oil – Sunny-Side Up Egg 10

ENTREES

WAGYU BURGER*
Caramelized Onions & Truffle Mushrooms – Togarashi Aïoli – Fried Egg French Fries 18

KARAAGE CHICKEN SANDWICH
Applewood Smoked Bacon – Avocado – Butter Lettuce – Toban Djan Shishito Jam – French Fries 15

PARMESAN BACON CRUSTED CHILEAN SEA BASS*
Marinated Baby Heirloom Tomatoes – Red Bliss Potatoes – Sauteed Spinach Caper Lime Butter Sauce 54

MISOYAKI 'BUTTERFISH'*
Alaskan Black Cod – Baby Bok Choy – Furikake Rice 47

HIBACHI GRILLED ATLANTIC SALMON*
Cucumber Namasu – Onigiri – Japanese Citrus Ponzu Sauce 34

BLACKENED ISLAND AHI*
Baby Bok Choy – Furikake Rice – Spicy Soy Mustard Butter Sauce 45

BRAISED SHORT RIBS OF BEEF [GF]
Natural Braising Sauce – Honey Mustard – Yukon Mash – Broccolini 41

GRILLED FILET MIGNON*, 8OZ
Gruyere Scalloped Potatoes – Szechuan Vegetables – Truffle Onion Misoyaki Demi-Glace 52

ROY'S CLASSIC COMBO*[GF]
Misoyaki Butterfish – Braised Short Ribs of Beef 44

Roy's Signature Items - Our Most Popular [gf]Gluten Free [v]Vegetarian *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.

CRAVEABLE CARRYOUT

DESSERTS

CHOCOLATE TORTE
Raspberry Sauce – Whipped Cream - Fresh Berries 12

PINEAPPLE UPSIDE DOWN CAKE†
Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode 13

WINES TO GO

Enjoy a selection from our award winning wine list. Ask your server for your favorite, or allow us to recommend the perfect wine for your dinner.

KEIKI MENU

$12.95

KEIKI'S PLATTER

Assorted Vegetable Crudité
and Grilled Cheese Quesadilla

KEIKI ENTRÉES

(Please Choose One)

Teriyaki Grilled Salmon or Chicken
cucumber, tomato and rice

RJ's Favorite Pasta
penne served with butter and parmesan

Crispy Chicken Fingers
cucumber, tomato and rice

Fork Tender Braised Short Ribs of Beef
mashed potatoes and gravy

DESSERT

Macadamia Nut Cookie

04/01/20 take away