

## COCKTAILS

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### ROY'S ISLAND MAI TAI

1940s classic that features our famous recipe floated with Spiced Rum 12

### HAWAIIAN MARTINI

Maui Pineapple drenched in Vanilla Vodka and Coconut Rum 13

### 1988

Ruby Red Grapefruit - Vodka - Lychee Orange Liqueur 12

### MANGO MOJITO

Citrus - Rum - Mango Purée - Fresh Mint Lime 12

### DRUNKEN MULE

Ginger Beer - Vodka - Orgeat - Muddled Hawaiian Pineapples 12

### JALAPEÑO MARGARITA

Jalapeño - Tequila - Agave - Fresh Lime 12

### ISLAND SUGAR CANE OLD FASHIONED

Muddled Island Sugar Cane - Bourbon Bitters 13

### RYE ME A RIVER

Rye Whiskey - Ginger - Fresh Lemon Honey 12

### TIKI P.O.G. PUNCH

Passion Fruit - Orange - Guava Juice - Gin 11

### RED BERRY PASSION SANGRIA

Red Wine - Raspberry Liqueur - Citrus Passion Fruit 10

### WHITE TROPICAL SANGRIA

White Wine - Lychee - Pineapple - Ginger Citrus 10

## TO START

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### BIG EYE TUNA POKE\*

Avocado - Inamona Jus - Wonton Chips 17

### EBI ROLL

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

### AUNTIE LEI'S ALOHA ROLL\*

Spicy Tuna - Avocado - Yellowtail - Salmon Avocado - Garlic Ponzu 16

### LAKANILAU ROLL\*

Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso - Truffled Greens 18

### CAESAR SALAD

Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing 12

### WEDGE SALAD<sup>GF</sup>

Heirloom Tomatoes - Red Onion - Egg Applewood Bacon - Blue Cheese 13

### MAUI WOWIE SALAD

Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette 15

### TEMPURA-CRUSTED AHI ROLL\*

Spicy Togarashi Miso Butter Sauce 14

### LOBSTER BISQUE

Maine Lobster - Thai Aromatics - Hint of Red Curry Coconut Milk 13

### SZECHUAN SPICED PORK RIBS

Smoked and Glazed in Roy's Mongolian Sauce 15

### LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce 15

### CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 10

### CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Peppers - Shimeji Mushrooms - Malaysian Curry Aioli 12

## MAINS

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### MISOYAKI "BUTTERFISH"\*<sup>GF</sup>

Alaskan Black Cod - Bok Choy - Furikake Rice 43

### ROASTED MACADAMIA NUT CRUSTED MAHI MAHI\*

Asparagus - Butter Braised Red Potatoes  
Lobster Cream Sauce 43

### BLACKENED ISLAND AHI\*

Baby Bok Choy - Furikake Rice - Spicy Soy  
Mustard Butter Sauce 42

### HIBACHI GRILLED ATLANTIC SALMON\*

Cucumber Namasu - Onigiri - Japanese Citrus  
Ponzu Sauce 34

### JUMBO TIGER SHRIMP

Garlic Shoyu Udon Noodles - Shiitake Mushrooms  
Cilantro 38

### SHELLFISH SAMPLER\*

Grilled Maine Lobster Tail - Seared Sea Scallop  
Teppanyaki Shrimp - Yukon Mashed Potatoes  
Blue Crab Basil Cream 51

### CLASSIC FOUR\*

Hibachi Grilled Atlantic Salmon  
Misoyaki "Butterfish" - Blackened Island Ahi  
Macadamia Nut Crusted Mahi Mahi 51

### PARMESAN BACON CRUSTED CHILEAN SEA BASS\*

Marinated Baby Heirloom Tomatoes - Red Bliss  
Potatoes - Sautéed Spinach  
Caper Lime Butter Sauce 54

### GRILLED FILET MIGNON\*, 8OZ

Gruyere Scalloped Potatoes - Szechuan Vegetables  
Truffle Onion Misoyaki Demi-Glace 48

### BRAISED SHORT RIBS OF BEEF<sup>GF</sup>

Natural Braising Sauce - Honey Mustard  
Yukon Mash - Broccolini 37

### GRILLED FILET MIGNON\* & MAINE LOBSTER TAIL

Gruyere Scalloped Potatoes - Szechuan  
Vegetables 59

### KATSU CHICKEN

Tonkatsu Sauce - Toban Djan Aioli - Grilled  
Musubi 29

### HIBACHI GRILLED TOFU STEAK

Furikake Rice - Cucumber Sunomono  
Japanese Citrus Ponzu 20

### HERB GRILLED VEGETABLE NAPOLEON

Portobello - Baby Carrot - Asparagus - Red Bell  
Pepper - Baby Bok Choy - Yukon Potato Purée 21

## DESSERT

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### 🍍 PINEAPPLE UPSIDE DOWN CAKE<sup>†</sup>

Caramelized Pineapple Baked with Brown Sugar  
Pound Cake à la mode 13

### KAFFIR LIME TART

Graham Cracker Crust - Whipped Cream  
Crème Anglaise 12

### 🍌 ROY'S MELTING HOT CHOCOLATE SOUFFLÉ<sup>†GF</sup>

Flourless Chocolate Cake with a Molten Hot Center  
Raspberry Coulis - Vanilla Bean Ice Cream 14



<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian <sup>\*</sup>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. **Please note: a COVID-19 surcharge of 3% will be added to all food and beverage purchases.**