

NATE PAYO

CHEF PARTNER, SAN DIEGO

Chef Nate's time training under Roy Yamaguchi shaped his philosophy that you have to cook from your heart and can't rush things. Let the flavors develop and don't take shortcuts. Today Chef Nate welcomes our guests with his elevated coastal fusion cuisine. We hope you'll enjoy one of his Chef's Creations tonight.



CHEF'S CREATIONS

TO START

KUNG PAO CALAMARI	17
Bell Pepper - Bean Sprouts - Kung Pao Sauce	
SPICY TUNA & SALMON FRIED NIGIRI	17
Crispy Rice - Kabayaki - Spicy Mayo	

ENTRÉES

14OZ. GRILLED NEW YORK STRIP	53
Wild Mushroom - Asparagus - Butteryaki Sauce	
HERB CRUSTED LAMB	53
Saffron Scented Rice - Asparagus - Demi Glace	

DESSERT

STRAWBERRY GUAVA PANNA COTTA	12
Cream Cheese Anglaise - Raspberry Sauce - Fresh Berries	

^gGluten Free ^vVegetarian *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.

COCKTAILS

ROY'S ISLAND MAI TAI

1940s classic that features our famous recipe floated with Spiced Rum 13

HAWAIIAN MARTINI

Maui Pineapple drenched in Vanilla Vodka and Coconut Rum 14

1988

Ruby Red Grapefruit - Vodka - Lychee Orange Liqueur 13

MANGO MOJITO

Citrus - Rum - Mango Purée - Fresh Mint Lime 13

DRUNKEN MULE

Ginger Beer - Vodka - Orgeat - Muddled Hawaiian Pineapples 13

JALAPEÑO MARGARITA

Jalapeño - Tequila - Agave - Fresh Lime 13

ISLAND SUGAR CANE OLD FASHIONED

Muddled Island Sugar Cane - Bourbon Bitters 14

RYE ME A RIVER

Rye Whiskey - Ginger - Fresh Lemon Honey 13

TIKI P.O.G. PUNCH

Passion Fruit - Orange - Guava Juice - Gin 12

RED BERRY PASSION SANGRIA

Red Wine - Raspberry Liqueur - Citrus Passion Fruit 11

WHITE TROPICAL SANGRIA

White Wine - Lychee - Pineapple - Ginger Citrus 11

TO START

BIG EYE TUNA POKE*

Avocado - Inamona Jus - Wonton Chips 18

EBI ROLL

Shrimp Tempura - Coconut - Avocado - Nitsume Cream Cheese - Habanero Aioli - Mango 16

AUNTIE LEI'S ALOHA ROLL*

Spicy Tuna - Avocado - Yellowtail - Salmon Avocado - Garlic Ponzu 18

LAKANILAU ROLL*

Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso - Truffled Greens 19

CAESAR SALAD

Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing 13

WEDGE SALAD^{GF}

Heirloom Tomatoes - Red Onion - Egg Applewood Bacon - Blue Cheese 14

MAUI WOWIE SALAD

Shrimp - Feta - Butter Leaf Lettuce - Avocado Caper Lime Vinaigrette 17

TEMPURA-CRUSTED AHI ROLL*

Spicy Togarashi Miso Butter Sauce 15

LOBSTER BISQUE

Maine Lobster - Thai Aromatics - Hint of Red Curry Coconut Milk 15

SZECHUAN SPICED PORK RIBS

Smoked and Glazed in Roy's Mongolian Sauce 17

LOBSTER POTSTICKERS

Spicy Togarashi Miso Butter Sauce 17

CRISPY CHICKEN SPRING ROLLS

Citrus Black Bean Dragon Sauce 12

CRISPY WOK FRIED SHRIMP TEMPURA

Shishito Peppers - Shimeji Mushrooms - Malaysian Curry Aioli 14

MAINS

MISOYAKI "BUTTERFISH"*^{GF}

Alaskan Black Cod - Bok Choy - Furikake Rice 48

ROASTED MACADAMIA NUT CRUSTED MAHI MAHI*

Asparagus - Butter Braised Red Potatoes
Lobster Cream Sauce 47

BLACKENED ISLAND AHI*

Baby Bok Choy - Furikake Rice - Spicy Soy
Mustard Butter Sauce 46

HIBACHI GRILLED ATLANTIC SALMON*

Cucumber Namasu - Onigiri - Japanese Citrus
Ponzu Sauce 36

JUMBO TIGER SHRIMP

Garlic Shoyu Udon Noodles - Shiitake Mushrooms
Cilantro 42

SHELLFISH SAMPLER*

Grilled Maine Lobster Tail - Seared Sea Scallop
Teppanyaki Shrimp - Yukon Mashed Potatoes
Blue Crab Basil Cream 55

CLASSIC FOUR*

Hibachi Grilled Atlantic Salmon
Misoyaki "Butterfish" - Blackened Island Ahi
Macadamia Nut Crusted Mahi Mahi 56

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 53

BRAISED SHORT RIBS OF BEEF^{GF}

Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 42

GRILLED FILET MIGNON* & MAINE LOBSTER TAIL

Gruyere Scalloped Potatoes - Szechuan
Vegetables 64

KATSU CHICKEN

Tonkatsu Sauce - Toban Djan Aioli - Grilled
Musubi 33

HIBACHI GRILLED TOFU STEAK

Furikake Rice - Cucumber Sunomono
Japanese Citrus Ponzu 21

HERB GRILLED VEGETABLE NAPOLEON

Portobello - Baby Carrot - Asparagus - Red Bell
Pepper - Baby Bok Choy - Yukon Potato Purée 22

DESSERT

🍍 PINEAPPLE UPSIDE DOWN CAKE⁺

Caramelized Pineapple Baked with Brown Sugar
Pound Cake à la mode 14

KAFFIR LIME TART

Graham Cracker Crust - Whipped Cream
Crème Anglaise 13

🍍 ROY'S MELTING HOT CHOCOLATE SOUFFLÉ^{†GF}

Flourless Chocolate Cake with a Molten Hot Center
Raspberry Coulis - Vanilla Bean Ice Cream 15



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