

SAN DIEGO
Restaurant
Week 
SEPT 26 - OCT 3

PRESENTED BY THE
CALIFORNIA RESTAURANT ASSOCIATION

TO START

choice of

Lobster Bisque

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

Hamachi Carpaccio

*Citrus Yuzu Koshi - Watermelon Radish - Orange Supreme
Scallion Oil*

ENTRÉE \$45

choice of

Crispy Skin Striped Sea Bass

Udon Noodles - Shiitake Mushrooms - Yuzu Kombadashi Nage

Braised Short Ribs of Beef

Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini

Katsu Chicken

Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi

ENTRÉE \$55

choice of

Misoyaki "Butterfish"

Alaskan Black Cod - Baby Bok Choy - Furikake Rice

Roy's Classic Combo

Misoyaki "Butterfish" - Braised Short Ribs

DESSERT

choice of

Coconut Pistachio Cheesecake

Passion Fruit Curd - Berry Coulis - Granola Crumble

Chocolate Torte

Raspberry Coulis - Blueberries - Raspberries - Whipped Cream

WINES

Enjoy a bottle of Roy's Chardonnay or Cabernet Sauvignon
for only \$25