

Sustainably driven to serve only the finest ingredients for our guests, our Chef sources the freshest produce, seafood, and USDA Prime beef from local farmers and family owned fishing boats. Hawaiian fish like our sushi-grade Tuna and scallops from Georges Bank are flown in fresh daily, and farm to table growers ensure that our cuisine is of the highest quality. This exceptional focus on quality and care goes into every item on our menu. We invite you to select your favorites from our menu and to explore your own culinary adventure with Chef Blaine's California coastal inspired creations.

SUSHI & STARTERS



Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 18

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian Sauce 19

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 13

Crispy Wok Fried Shrimp Tempura

Shishito Peppers - Shimeji Mushrooms

Malaysian Curry Aioli 15

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 20

Ebi Roll

Shrimp Tempura - Coconut - Avocado - Mango

Nitsume Cream Cheese - Habanero Aioli 17

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 17

Lakanilau Roll*

Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus

Sesame Miso - Truffled Greens 21

Sunrise at Haleakala Roll*

Tuna - Yellowtail - Salmon - Avocado - Asparagus

Crunchy Panko Crust 18

Auntie Lei's Aloha Roll*

Spicy Tuna - Yellowtail - Salmon - Cucumber - Avocado

Garlic Ponzu 19

Canoe Appetizer for Two*

Szechuan Ribs - Chicken Spring Roll - Spicy Tuna Roll

Lobster Potsticker 31

SOUP & SALAD



Lobster Bisque

Maine Lobster - Thai Aromatics - Hint of Red Curry

Coconut Milk 17

Maui Wowie Salad

Shrimp - Feta - Butter Leaf Lettuce - Avocado

Caper Lime Vinaigrette 17

Wedge Salad^{gf}

Heirloom Tomatoes - Red Onion - Applewood Bacon

Egg - Blue Cheese 14

Local Greens Salad

Baby Heirloom Tomatoes - Shaved Carrot - Cucumber

Brioche Croutons - Creamy Herb Dressing 14

ENTREES



Misoyaki "Butterfish"^{gf}

Alaskan Black Cod - Bok Choy - Furikake Rice 49

Macadamia Nut Crusted Fresh Fish of The Day*

Asparagus - Red Potatoes - Lobster Cream Sauce 49

Blackened Island Ahi*^{gf}

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard

Butter Sauce 48

Hibachi Grilled Atlantic Salmon*^{gf}

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu 39

Parmesan Bacon Crusted Chilean Sea Bass*

Marinated Baby Heirloom Tomatoes - Red Bliss Potatoes

Sautéed Spinach - Caper Lime Butter Sauce 54

Classic Four*

Hibachi Grilled Atlantic Salmon

Misoyaki "Butterfish" - Blackened Island Ahi

Macadamia Nut Crusted Fresh Fish of the Day 59

Jumbo Tiger Shrimp

Garlic Shoyu Udon Noodles - Shiitake Mushrooms

Cilantro 44



Roy's Classic Combo

'Misoyaki' Butterfish - Braised Short Rib of Beef 49

Butter Seared Georges Bank Sea Scallops*

Creamy Coconut Black Rice - Lobster Essence MKT

Shellfish Sampler*^{gf}

Grilled Maine Lobster Tail - Seared Sea Scallop

Teppanyaki Shrimp - Yukon Mashed Potatoes

Blue Crab Basil Cream 58

Grilled Filet Mignon*, 8oz

Gruyere Scalloped Potatoes - Szechuan Vegetables

Truffle Onion Misoyaki Demi-Glace 56

Braised Short Ribs of Beef^{gf}

Natural Braising Sauce - Honey Mustard - Yukon Mash

Broccolini 44

Grilled Filet Mignon* & Maine Lobster Tail

Gruyere Scalloped Potatoes - Szechuan Vegetables MKT

^{gf}Gluten 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.

SPECIALTY COCKTAILS

<p> Hawaiian Martini 15 <i>Maui Pineapple drenched in Vodka with Stoli Vanil Vodka and Malibu Coconut Rum</i></p> <p>Roy's Island Mai Tai 13 <i>1940s classic that features our famous recipe floated with Cruzan Black Strap Rum</i></p> <p>1988 13 <i>Deep Eddy Ruby Red Grapefruit Vodka - SOHO Lychee Orange Liqueur</i></p> <p>Mango Mojito 13 <i>Cruzan Citrus Rum - Mango Purée - Lime - Fresh Mint</i></p> <p>Drunken Mule 14 <i>Pau Maui Hawaiian Vodka - Ginger Beer - Orgeat Muddled Hawaiian Martini Pineapples</i></p> <p>Hibiscus Mint Tea 13 <i>TYKU Sake - Hibiscus Tea - Club Soda - Fresh Mint Fresh Lemon</i></p>		<p>Jalapeño Margarita 13 <i>House-made Jalapeño Infused Tequila - Fresh Lime Agave</i></p> <p>Island Sugar Cane Old Fashioned 15 <i>Paniolo Blended Hawaiian Whiskey - Sugar Cane Bitters</i></p> <p>Rye Me A River 15 <i>Templeton Rye Whiskey - Ginger - Honey - Fresh Lemon</i></p> <p>Maui Sunrise 14 <i>Deep Eddy Ruby Red Grapefruit Vodka - Orange Elderflower Liqueur - Fresh Strawberries</i></p> <p>Aperol Spritz 12 <i>Aperol - Mionetto Prosecco - Club Soda - Orange</i></p> <p>Tiki P.O.G. Punch 14 <i>Fid Street Gin - Passion Fruit - Orange Guava Juice</i></p>
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WINE LIST

SPARKLING

Le Grand Courtège Brut Rosé FR 187ml	12
Mionetto Il Prosecco Veneto, IT	11 / 40
Veuve Clicquot Yellow Label Brut Champagne FR	150
Dom Perignon Brut Champagne FR	372

WHITE WINES OF INTEREST

Pacific Rim Riesling Columbia Valley, WA	11 / 40
Conundrum White Blend CA	13 / 50
Estancia Pinot Grigio CA	11 / 40
Santa Margherita Pinot Grigio Trentino-Alto Adige, IT	51
Pine Ridge Chenin Blanc-Viognier CA	38
King Estate Pinot Gris Willamette Valley, OR	43
Whitehaven Sauvignon Blanc Marlborough, NZ	13 / 48
Duckhorn Sauvignon Blanc Napa Valley, CA	15 / 56
Cloudy Bay Sauvignon Blanc Marlborough, NZ	68
Twomey Sauvignon Blanc Napa & Russian River Valley, CA	56

CHARDONNAY

Roy's by Bianchi Vineyards CA	11 / 39
Franciscan Napa Valley, CA	14 / 48
Mer Soleil Silver Unoaked Sta Lucia Highlands CA	38
Sonoma Cutrer Russian River Valley, CA	52
The Snitch Napa Valley, CA	62
Patz and Hall Dutton Ranch Russian River Valley, CA	78
Gary Farrell Russian River Valley, CA	80
Rombauer Carneros, CA	87
Cakebread Cellars Napa Valley, CA	95
Grgich Hills Estate Napa Valley, CA	18 / 68
Flowers Sonoma Coast, CA	114

ROSE

Decoy by Duckhorn CA	12 / 44
Grgich Hills Napa Valley, CA	18 / 68

PINOT NOIR

Lyric by Etude Santa Barbara County, CA	13 / 48
The Four Graces Willamette Valley, OR	16 / 60
Argyle Willamette Valley, OR	49
Au Bon Climat La Bauge au Dessus Santa Maria Valley, CA	83
Belle Glos Las Alturas Vineyard Santa Lucia, CA	22 / 84
Domaine Drouhin Dundee Hills, Oregon	96
Goldeneye by Duckhorn Anderson Valley, CA	126

CABERNET SAUVIGNON

Roy's by Bianchi Vineyards CA	11 / 40
J. Lohr "Seven Oaks" Paso Robles, CA	13 / 48
Justin Paso Robles, CA	18 / 68
St. Supéry Napa Valley, CA	75
Quilt Napa Valley, CA	96
Stags' Leap Winery Napa Valley, CA	99
Frank Family Napa Valley, CA	116
Peju Napa Valley, CA	105
Jordan Alexander Valley, CA	132
Silver Oak Alexander Valley, CA	152
Justin Isosceles Paso Robles, CA	154
Caymus Napa Valley, CA	176
Caymus Special Selection Napa Valley, CA	304
Joseph Phelps "INSIGNIA" Napa Valley, CA	480

REDS OF INTEREST

Diseno Malbec Mendoza, AR	11 / 40
Red Schooner (by Caymus) Malbec AR	65
Wente "Sandstone" Merlot Livermore Valley, CA	12 / 42
Oberon Merlot Napa Valley, CA	41
Duckhorn Vineyards Merlot Napa Valley, CA	65
Emmolo Merlot Napa Valley, CA	120
Twomey Merlot Napa Valley, CA	135
The Pessimist Red Blend Paso Robles, CA	41
Beronia Gran Reserva Tempranillo Rioja, SP	85
Caymus Suisun Petite Sirah Suisun Valley, CA	65
Paraduxx by Duckhorn Cab/Zin Napa Valley, CA	20 / 76
Cain "Cuvée" Red Blend Napa Valley, CA	78
8 Years in the Desert Red Blend CA	95
The Prisoner Red Blend Napa Valley, CA	28 / 98
Boneshaker Zinfandel Lodi, CA	13 / 48
Seghesio Zinfandel Sonoma, CA	49

JOIN OUR OHANA CLUB

Ohana is Hawaiian for family. When you join our Ohana Club, you'll be among the first to hear about exciting and exclusive Roy's events, wine dinners, promotions and special savings. To join or to learn more, please ask your server, or visit www.RoysRestaurant.com.