

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 Chef Michael's island coastal inspired creations.

SUSHI & STARTERS



Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 19

Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Mongolian Sauce 20

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 14

Crispy Wok Fried Shrimp Tempura

Shishito Peppers - Shimeji Mushrooms

Malaysian Curry Aioli 16

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 21

Ebi Roll

Shrimp Tempura - Coconut - Avocado - Mango

Nitsume Cream Cheese - Habanero Aioli 18

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 18

Lakanilau Roll*

Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus

Sesame Miso - Truffled Greens 22

Sunrise at Haleakala Roll*

Tuna - Yellowtail - Salmon - Avocado - Asparagus

Crunchy Panko Crust 19

Auntie Lei's Aloha Roll*

Spicy Tuna - Yellowtail - Salmon - Cucumber - Avocado

Garlic Ponzu 20

Canoe Appetizer for Two*

Szechuan Ribs - Chicken Spring Roll - Spicy Tuna Roll

Lobster Potsticker 32

SOUP & SALAD



Lobster Bisque

Maine Lobster - Thai Aromatics - Hint of Red Curry

Coconut Milk 18

Maui Wowie Salad

Shrimp - Feta - Butter Leaf Lettuce - Avocado

Caper Lime Vinaigrette 18

Wedge Salad^{gf}

Heirloom Tomatoes - Red Onion - Applewood Bacon

Egg - Blue Cheese 15

Local Greens Salad

Baby Heirloom Tomatoes - Shaved Carrot - Cucumber

Brioche Croutons - Creamy Herb Dressing 15

ENTREES



Misoyaki "Butterfish"^{gf}

Alaskan Black Cod - Bok Choy - Furikake Rice 52

Macadamia Nut Crusted Fresh Fish of The Day*

Asparagus - Red Potatoes - Lobster Cream Sauce 52

Blackened Island Ahi*^{gf}

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard

Butter Sauce 50

Hibachi Grilled Atlantic Salmon*^{gf}

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu 41

Parmesan Bacon Crusted Chilean Sea Bass*

Marinated Baby Heirloom Tomatoes - Red Bliss Potatoes

Sautéed Spinach - Caper Lime Butter Sauce 57

Classic Four*

Hibachi Grilled Atlantic Salmon

Misoyaki "Butterfish" - Blackened Island Ahi

Macadamia Nut Crusted Fresh Fish of the Day 62

Jumbo Tiger Shrimp

Garlic Shoyu Udon Noodles - Shiitake Mushrooms

Cilantro 46



Roy's Classic Combo

'Misoyaki' Butterfish - Braised Short Rib of Beef 52

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 60

Grilled Filet Mignon*, 8oz

Gruyere Scalloped Potatoes - Szechuan Vegetables

Truffle Onion Misoyaki Demi-Glace 59

Braised Short Ribs of Beef^{gf}

Natural Braising Sauce - Honey Mustard - Yukon Mash

Broccolini 46

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.

WINES BY THE GLASS

SPARKLING

Guinigi Rosé Prosecco <i>IT</i>	12 / 44
Mionetto Il Prosecco <i>Veneto, IT</i>	11 / 40

WHITE WINES OF INTEREST

Pacific Rim Riesling <i>Columbia Valley, WA</i>	11 / 40
Conundrum White Blend <i>CA</i>	13 / 50
Estancia Pinot Grigio <i>CA</i>	11 / 40
Whitehaven Sauvignon Blanc <i>Marlborough, NZ</i>	13 / 48
Duckhorn Sauvignon Blanc <i>Napa Valley, CA</i>	15 / 56

CHARDONNAY

Roy's by Bianchi Vineyards <i>CA</i>	11 / 39
Franciscan <i>Napa Valley, CA</i>	14 / 48
Grgich Hills Estate <i>Napa Valley, CA</i>	18 / 68

ROSÉ

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

PINOT NOIR

Lyric by Etude <i>Santa Barbara County, CA</i>	13 / 48
The Four Graces <i>Willamette Valley, OR</i>	16 / 60
Belle Glos Las Alturas Vineyard <i>Santa Lucia, CA</i>	22 / 84

CABERNET SAUVIGNON

Roy's by Bianchi Vineyards <i>CA</i>	11 / 40
J. Lohr "Seven Oaks" <i>Paso Robles, CA</i>	13 / 48
Justin <i>Paso Robles, CA</i>	18 / 68

REDS OF INTEREST

Diseno Malbec <i>Mendoza, AR</i>	11 / 40
Wente "Sandstone" Merlot <i>Livermore Valley, CA</i>	12 / 42
Paraduxx by Duckhorn Cab/Zin <i>Napa Valley, CA</i>	20 / 76
The Prisoner Red Blend <i>Napa Valley, CA</i>	28 / 98
Boneshaker Zinfandel <i>Lodi, CA</i>	13 / 48

TROPICAL FAVORITES

Roy's Hawaiian Martini <i>Pau Maui Vodka - Malibu Coconut Rum - Stoli Vanil Vodka Fresh Hawaiian Pineapple</i>	15	Hibiscus Mint Tea <i>Manotsuru Junmai "Crane" Sake - Enroot Rejuvenate Cold Brew Tea - Monin Honey Syrup - Soda Water Fresh Mint - Fresh Lemon</i>	15
Roy's Island Mai Tai <i>Rhum J.M. Blanc Rhum - Myers's Original Dark Rum Cointreau - Liber and Co. Almond Orgeat - Fresh Lime Juice Simple Syrup - Myers's Original Dark Rum Float</i>	17	Rype the Wave <i>Templeton Rye 6 Year Old - Giffard Crème de Pêche De Vigne Liqueur - Fireball Cinnamon Whisky - Fresh Lime Juice Fresh Lemon Juice - Fresh Orange Juice</i>	15
Mahalo Painkiller <i>Pusser's British Navy Rum - Pineapple Juice - Fresh Orange Juice Coco REÀL Cream of Coconut</i>	15	Maui Mimosa <i>Mionetto Brut Prosecco - Giffard Fruit De La Passion Liqueur REÀL Passion Fruit Purée</i>	13
Pacific Dragonfly <i>New Amsterdam Vodka - SOHO Lychee Liqueur - Fresh Lime Juice - Coco REÀL Cream of Coconut - Monin Cucumber Syrup</i>	15	Tiki P.O.G. Punch <i>Fid St. Gin - Giffard Fruit De La Passion Liqueur Fresh Orange Juice - Pineapple Juice - Fresh Lime Juice Grapefruit Cinnamon Syrup - REÀL Guava Purée</i>	17
Hawaiian Bar Tab <i>Mount Gay Black Barrel Rum - Giffard Crème de Pamplemousse Rose Liqueur - 5 Spice Simple Syrup - Fresh Lime Juice - Black Tea - Peychaud's Aromatic Bitters</i>	15		

CLASSIC CONCOCTIONS

5 Spice Old Fashioned <i>Buffalo Trace Bourbon - 5 Spice Simple Syrup - Bittermens 'Elemakule Tiki Bitters - Luxardo Black Cherry</i>	15	Strawberry Bloom Margarita <i>Milagro Silver Tequila - Cointreau - Fresh Lime Juice - REÀL Strawberry Purée - Balsamic Simple Syrup - Thai Basil</i>	15
Pineapple Daisy <i>Teremana Reposado Tequila - Cointreau - Fresh Lime Juice Monin Agave Syrup - Fresh Pineapple - Serrano Pepper</i>	15	Jalapeño Margarita <i>Tanteo Jalapeño Tequila - Triple Sec - Fresh Lemon Fresh Lime - Agave</i>	15
Mango Mojito <i>Don Q Cristal Rum - REÀL Mango Purée - Barrow's Intense Ginger Liqueur - Fresh Lime Juice - Fresh Mint - Soda Water</i>	15	The Fusion Bloody Mary <i>Grey Goose Vodka - Roy's House-made Bloody Mary Mix</i>	14
Island Mule <i>Tito's Handmade Vodka - Q Hibiscus Ginger Beer Barrow's Intense Ginger Liqueur - Fresh Lime Juice</i>	15	Orange Espresso Martini <i>Ketel One Oranje Vodka - Espresso - OM Chocolate Liqueur Kahlua</i>	15
		Tropical Sangria <i>Roy's Signature Red or White Wine Sangria</i>	12

MOCKTAILS

Honey Mint Tea <i>Seedlip Garden 108 - Enroot Rejuvenate Cold Brew Tea - Monin Honey Syrup - Fresh Lime - Fresh Mint - Soda Water</i>	10
Dreamy Dragonfly <i>Seedlip Garden 108 - Monin Lychee Syrup - Fresh Lime Juice Coco REÀL Cream of Coconut - Monin Cucumber Syrup - Soda</i>	10

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.