

loa

I

ROY'S 3 PIECE APT'

Baby Back Ribs, Lumpia & Shrimp Cocktail

II

CAESAR SALAD

Shaved Parmesan cheese and Croutons

III

CHEF'S SOUP OF THE DAY

VI

ROASTED SHORT RIBS

Scalloped Potatoes, Honey Mustard Glazed, Roasted Vegetables

-OR-

MISOYAKI BUTTERFISH

Furikake Rice, Tobiko, Lomilomi, & Wasabi Butter Sauce

V

LEMON GRASS TIRAMISU

Vanilla Sponge, Dressed up with Tuille



Roy's

me ka - starters

BIG EYE SPICY TUNA POKE BOWL

Avocado, Ikura

HAMACHI CRUDO

Avocado, Grapefruit, Masago Caviar, Crispy Shallots & Garlic Ponzu

CRISPY SOFT SHELL CRAB

Wasabi Tobiko & Avocado Roll

SPICY GARLIC AHI ROLL

Spicy Tuna, Tempura Asparagus, Avocado, Shiso, Yukari Ponzu

CANOE

Char Sui Lumpia, Crab Cake, Shrimp Satay, Mongolian Ribs

ANGRY FRYING DRAGON FUTOMAKI

Unagi, Avocado, Cucumber, Wasabi Butter Sauce

ROY'S ORIGINAL SZECHUAN BABY BACK RIBS

Sesame Seed, Kabayaki, Green Onion Curls

ROY'S ORIGINAL BLACKENED AHI Spicy Hot Soy Mustard Butter Sauce

CRAB CAKES

Spicy Togarashi Butter Sauce

TRIO OF ROY'S SASHIMI

Tuna, Salmon, & Hamachi, Gari, Kaiware



me ka - starters

CATERPILLAR ROLL

Spicy Ahi, Unagi Katsu, Fire Cracker Sauce

HALF SHELL STUFFED SCALLOPS

Mango Salsa, Yuzu Aioli & Beurre Blanc Sauce

IKA GESO

Mango Salsa, Ginger Basil Chili Sauce

kihapai - garden

CHOP SALAD

Bacon, Tomato, Avocado, Garlic Shrimp, Asian Goddess

GARLIC AHI SALAD

Baby Kale, Crispy Onion, Ponzu, Soy Dressing

GREEN PAPAYA SALAD

Spicy Pork, Shrimp, Peanuts, Tofu, Rau Ram, Crispy Garlic, Shallots

CLASSIC CAESAR

Tempura Soft shell , Parmesan Crisp, Croutons, Anchovies

CRAB & GLASS NOODLE SALAD

Chopped Romain, Beansprout, & Thai Chili Dressing



Roy's

kihapai - garden

MONGOLIAN CHICKEN SALAD

Candied Pecans and Sesame Soy Vinaigrette

TRIHEAD SALAD

Fried Brussels, Pecorino, Truffled Vinaigrette

ROY'S WAIMA-NALO SALAD

Sliced Beets, Tomatoes, Cucumber, Creamy Herb Vinaigrette

kai - sea

ROY'S ROASTED MACADAMIA NUT OPAKAPAKA

Braised Potatoes and Asparagus "Buttery" Lobster Essence

CHILEAN SEABASS ROY'S STYLE LAU LAU

Furikake Rice, Mushrooms, Ikura, Mizuna Leaf & Teri Soy

HOT IRON SEARED MISOYAKI BUTTERFISH

Forbidden Rice , Sweet Ginger Wasabi Butter

HIBACHI GRILLED ORA KING SALMON

Wakame Sunomono, Furikake Rice, Tomato Concasse, Ikura, & Red Wine Butter Sauce

FLAT IRON SEARED U-10 SCALLOPS

Kabocha Squash Puree, Vadouvan Curry, Root Vegetables, Umami Crunch

ROY'S TRIBUTE

Hibachi Salmon, Macadamia Nut Crusted Opakapaka, Misoyaki Butterfish & Onigiri Rice



Roy's

kai - sea

RUSTIC RUBBED TUNA STEAK

Garlic Rice, Soy Mustard Butter Sauce

ana - land

HONEY MUSTARD GRILLED BEEF SHORT RIBS

Lomi Tomatoes, Ali'i Poi , Natural Braising Jus

CERTIFIED ANGUS BEEF FILET MIGNON

Scalloped Potatoes, Roy's Natural Jus

GRILLED VIETNAMESE ESSENCE RACK OF LAMB

Rice Pilaf, Red Wine Curry Sauce

SOUS VIDE FINADENE CORNISH GAME HEN

Mushroom Risotto, Green Thai Curry Sauce

ROY'S ORIGINAL MEATLOAF

Mashed Potatoes, Mushroom pan Sauce

ROY'S STYLE MONGOLIAN BABY BACK RIBS

Corn on the Cobb & Whipped Mashed Potato

aoao - sides

Jasmine Rice
Truffle Cauliflower Gratin
Coconut Creamed Kang Kong
Sweet Garlic Fries
Rustic Mushroom Ragout

Seasonal Vegetables
Asian Succotash
Miso Black Rice Risotto
Garlic Whipped Potato

