



## LUNCH MENU

Three-Course Lunch Set: 38.00 + 10%

Lunch includes Coffee or Tea and a petite serving of Roy's Bread & Tapenade.  
Additional orders of Roy's Bread & Tapenade are available for 5.00.

## APPETIZER

**CHICKEN SPRING ROLLS** Sweet & Sour Black Bean Sauce  
**HERBED SHRIMP SALAD** Mixed Greens, Tomatoes, Cucumber, Mandarin, Feta Cheese, Truffle Dressing  
**CAPRESE SALAD** Stevia Tomatoes, Mozzarella Cheese, Basil, Hydro Lettuce, Balsamic Vinaigrette  
**FRIED BRUSSELS** Lomi Lomi Tomatoes, Fried Onions, Sweet Chili Soy  
**SHRIMP CROQUETTE** Tonkatsu – Spicy Mayo  
**STEAMED PORK & VEGETABLE DUMPLINGS** Soy Chili Vinaigrette  
**SASHIMI & SUSHI OF THE DAY**  
**FRIED CALAMARI** Yuzu Tartar Sauce

## ENTRÉE

### VEGETARIAN

**SPINACH MUSHROOM TORTELLINI** Roasted Vegetables, Tomato Balsamic Sauce  
**VEGETABLE LASAGNA** Tomato Cream Sauce  
**PESTO TOFU** Seasonal Vegetables, Stevia Tomato Chimichurri

### CHEF'S SELECTION

**CHEF'S STEAK OF THE DAY** Grilled Vegetables, Natural Jus +3.00  
**U.S. WAGYU LOCO MOCO** Mushroom Gravy, Fried Egg, Yuzu Tomato Concassé, Bacon Garlic Fried Rice  
**SEAFOOD PASTA** Choice of Marinara or Cream Sauce, Mushrooms, Cheese, Garlic Toast  
**HULI HULI SPICY PORK BELLY** Furikake Rice, Namasu, Gochujang Sauce  
**CHICKEN MARSALA** Mushroom, Garlic Mashed Potatoes, Marsala Sauce  
**ACHI NORWEGIAN SALMON** Wasabi Butter Sauce, Korean Grain Rice, Namasu  
**HALF LOBSTER** Garlic Mashed Potatoes, Seasonal Vegetables, Butter Sauce. Choice of: Thermidor, Grilled, or Steamed +3.00

## DESSERT

**TROPICAL MOUSSE CAKE** Vanilla Sponge Cake, Strawberry Mousse, Strawberry Glaze, Toasted Coconut  
**TARO CREAM PUFF** Pâte à Choux, Taro Custard, White Chocolate, Purple Crumble  
**DOUBLE CHOCOLATE CRUNCH CAKE** Chocolate Sponge Cake, Milk Chocolate Hazelnut Crunch, Dark Chocolate Mousse  
**FRUIT TART** Sweet Tart Shell, Raspberry Pastry Cream, Fresh Fruit  
**SEASONAL ASSORTED FRUITS**