

LUNCH MENU

Three-Course Lunch Set: \$38 + 10% Roy's Bread & Tapenade Includes Coffee or Tea

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
COLD SMOKED SCALLOPS CRUDO Citrus Ponzu
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

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, Garlic Rice, Namasu

HALF LOBSTER Garlic Mashed Potatoes, Seasonal Vegetables, Butter Sauce. Choice of: Thermidor, Grilled, or Steamed +\$3

DESSERTS

TROPICAL MOUSSE CAKE Vanilla Sponge Cake, Strawberry Mousse, Strawberrt 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