

# FRESH FROM SEA AND LAND

Sustainably driven to serve only the finest ingredients for our guests, our Chefs source the freshest produce, seafood, and beef from local farmers and family owned fishing boats. We partner directly with purveyors like Sea To Table, which specialize in direct one day transport of fresh fish and scallops from Georges Bank, and farm to table growers to 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 our local Chef's creations.

## CHEF'S CREATIONS

### TO START

Poke Bowl*	17
<i>Ahi Poke - Lomi Lomi Salmon - Hamachi Tartare - Namasu - Crispy Onions</i>	
Crispy Calamari	15
<i>Malaysian Curry Aioli - Red Bell Peppers - Honshimeji Mushrooms</i>	
Truffled Garlic Beef Tartare	18
<i>Soy Mustard - Capers - Microgreens - Kabayaki</i>	

### ENTRÉES

"TNT" Crusted Whitefish	40
<i>White Rice - Bok Choy - Broccolini - Spicy Togarashi Butter</i>	
Crispy Fried Whole Snapper	40
<i>Furikake Rice - Citrus Black Bean Dragon Sauce</i>	
Grilled Wagyu Meatloaf	28
<i>Creamy Whipped Potatoes - Mushroom Red Wine Gravy</i>	
Bone-In Pork Chop, 14oz	31
<i>Wild Mushroom Risotto - Broccolini - Natural Reduction</i>	

### VEGETARIAN

Vegetable Caterpillar Roll <sup>v</sup>	11
<i>Scallion - Cucumber - Avocado - Sesame</i>	
Hibachi Grilled Tofu "Steak" <sup>v</sup>	17
<i>Furikake Rice - Cucumber Sunomono - Japanese Citrus Ponzu</i>	
Herb Grilled Vegetable Napoleon <sup>v</sup>	16
<i>Portobello - Baby Carrot - Asparagus - Red Bell Pepper Baby Bok Choy - Yukon Potato Purée</i>	

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<sup>g</sup>Gluten Free <sup>v</sup>Vegetarian

## S U S H I


Tempura-Crusted Ahi Roll*	14
<i>Spicy Togarashi Miso Butter Sauce</i>	
Auntie Lei's Aloha Roll*	15
<i>Spicy Tuna - Cucumber - Yellowtail - Salmon - Avocado - Garlic Ponzu</i>	
Lakanilau Roll*	18
<i>Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso Truffled Greens</i>	
Sunrise at Haleakala Roll*	13
<i>Tuna - Yellowtail - Salmon - Avocado - Asparagus</i>	
Lobster California Roll*	14
<i>Avocado - Cucumber - Tobiko</i>	
Ebi Roll	13
<i>Shrimp Tempura - Coconut - Avocado - Cream Cheese - Habanero Aioli</i>	
<i>Nitsume - Mango</i>	

## C O L D

 Maui Wowie Salad	14
<i>Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette</i>	
Wedge Salad <sup>gf</sup>	10
<i>Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese</i>	
Fresh Local Greens Salad <sup>vgf</sup>	10
<i>Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing</i>	
Caesar Salad	8
<i>Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing</i>	
Big Eye Tuna Poke*	17
<i>Avocado - Inamona Jus - Wonton Chips</i>	

## H O T

 Szechuan Spiced Pork Ribs	13
<i>Smoked and Glazed in Roy's Original Mongolian Sauce</i>	
 Lobster Potstickers	13
<i>Spicy Togarashi Miso Butter Sauce</i>	
Lobster Bisque	12
<i>Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk</i>	
Canoe for Two*	24
<i>Szechuan Ribs - Spicy Tuna Roll - Lobster Potstickers</i>	
<i>Crispy Chicken Spring Rolls</i>	
Crispy Chicken Spring Rolls	10
<i>Citrus Black Bean Dragon Sauce</i>	
Crispy Wok Fried Shrimp Tempura	12
<i>Shishito Peppers - Shimeji Mushrooms - Malaysian Curry Aioli</i>	

 Roy's Signature Items - Our Most Popular

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## FISH & SHELLFISH

Moroccan Spice Grilled Swordfish*	38
<i>Edamame Farro - Baby Kale - Yuzu Soy Truffle Vinaigrette</i>	
 Misoyaki "Butterfish"* <sup>gf</sup>	39
<i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i>	
 Roasted Macadamia Nut Crusted Mahi Mahi*	42
<i>Lobster Cream Sauce</i>	
 Blackened Island Ahi*	38
<i>Spicy Soy Mustard Butter Sauce</i>	
Jumbo Tiger Prawns	34
<i>Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro</i>	
 Hibachi Grilled Atlantic Salmon*	28
<i>Japanese Citrus Ponzu Sauce</i>	
Butter Seared Georges Bank Sea Scallops*	34
<i>Creamy Coconut Black Rice - Lobster Essence</i>	

## MEAT & POULTRY

 Braised Short Ribs of Beef <sup>gf</sup>	32
<i>Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini</i>	
Asian Stuffed Chicken Breast	26
<i>Coconut Black Rice - Thai Peanut Curry Sauce</i>	
Hand Carved Filet Mignon* <sup>gf</sup> , 8oz	42
<i>Haricots Verts - Parmesan Truffle Steak Fries Truffle Onion Misoyaki Demi Glace</i>	
USDA Prime New York Strip Steak*, 14oz	47
<i>Lobster Mac and Cheese - Thai Basil Wild Mushroom Cream Sauce</i>	

## MIXED PLATES

Shellfish Sampler*	47
<i>Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp - Asparagus Lobster Red Curry Sauce - Creamy Jasmine Rice</i>	
 Classic Four*	48
<i>Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish" Blackened Island Ahi - Roasted Macadamia Nut Crusted Mahi Mahi</i>	
 Roy's Trio*	40
<i>Hibachi Grilled Atlantic Salmon - Misoyaki "Butterfish" Blackened Island Ahi</i>	
Grilled Filet Mignon* <sup>gf</sup> & Butter Roasted Maine Lobster Tail	59
<i>Truffle Onion Misoyaki Demi Glace - Scampi Butter Sauce</i>	

## SIDES

Asparagus <sup>gf</sup>	9	Sautéed Mushrooms <sup>gf</sup>	9
<i>Beurre Blanc</i>		<i>Garlic - Shiso - Lemon</i>	
Butter Whipped Potatoes <sup>gf</sup>	7	Truffle Bacon Mac & Cheese	10
<i>Yukon Potatoes - Chives</i>		<i>Panko Herb Crust</i>	
Truffle Parmesan Fries	7	Lump Crab Fried Rice <sup>gf</sup>	10
		<i>Garlic - Ginger - Sesame</i>	





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## DESSERT

 Pineapple Upside Down Cake <sup>†</sup> <i>Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode</i>	12
 Roy's Melting Hot Chocolate Soufflé <sup>†g†</sup> <i>Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis            Vanilla Bean Ice Cream</i>	13
Kaffir Lime Tart <i>Graham Cracker Crust - Whipped Cream - Crème Anglaise</i>	12

## SPECIALTY COFFEE DRINKS

Hawaiian Coffee <i>Tuaca Vanilla Liqueur - Bailey's Irish Cream - Fresh Brewed Coffee</i>	11
Espresso Martini <i>Espresso Liqueur - SKYY Vanilla Vodka - Chilled Espresso</i>	13

## DESSERT WINE

Graham's Six Grapes <i>Port</i>	9
Warre's Otima <i>10 Year Tawny Port</i>	12
Nivole <i>Moscato d'Asti, Italy 2007</i>	14
Taylor Fladgate <i>20 Year Tawny Port</i>	16
Fonseca <i>LBV 2007</i>	18
Inniskillin Vidal Ice Wine <i>Riesling, Niagara Peninsula Canada 2009</i>	25

## COGNAC


Hennessy VS	12	Remy Martin XO	40
Courvoisier VSOP	16	Martell Cordon Bleu	30
Remy Martin VSOP	16		

## CORDIALS

Amaretto Di Saronno	9	Kahlua	9
Baileys	9	Sambuca	9
Frangelico	9	Tuaca	9
Gran Marnier	9		

## COFFEE AND TEA

Roy's Signature Coffee or Hot Teas	4
Cappuccino or Latte	6
Espresso	5

 Roy's Signature Items - Our Most Popular  
<sup>†</sup>Please allow 20 minutes preparation time <sup>g†</sup>Gluten Free

## LUNCH

### to start

Fresh Local Greens Salad <sup>vgf</sup>	10
<i>Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing</i>	
Ebi Roll	13
<i>Shrimp Tempura - Coconut - Avocado - Cream Cheese - Habanero Aioli</i>	
<i>Nitsume - Mango</i>	
Big Eye Tuna Poke*	17
<i>Avocado - Inamona Jus - Wonton Chips</i>	
Edamame <sup>gf</sup>	5
<i>Hot - Salty - Sweet - Togarashi - Sea Salt</i>	
Miso Soup <sup>gf</sup>	6
<i>Tofu - Scallion - Saikyo Miso - Shiitake Mushroom</i>	
🍷 Szechuan Spiced Pork Ribs	13
<i>Smoked and Glazed in Roy's Original Mongolian Sauce</i>	
🍷 Lobster Potstickers	10
<i>Spicy Togarashi Miso Butter Sauce</i>	
Crispy Chicken Spring Roll	10
<i>Citrus Black Bean Dragon Sauce</i>	

### to continue

Wagyu Burger*	18
<i>Caramelized Onions &amp; Truffle Mushrooms - Togarashi Aioli - Fried Egg</i>	
<i>French Fries</i>	
Karaage Chicken Sandwich	15
<i>Applewood Smoked Bacon - Avocado - Butter Lettuce - Toban Djan</i>	
<i>Shishito Jam - French Fries</i>	
Grilled Mongolian Chicken Salad	14
<i>Crispy Wontons - Candied Pecans - Cabbage - Sesame Shoyu Dressing</i>	
🍷 Maui Wowie Salad	14
<i>Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette</i>	
Seared Ahi Salad*	17
<i>Edamame - Pineapple - Avocado - Red Onion - Chili Orange Vinaigrette</i>	
🍷 Hibachi Grilled Salmon*	18
<i>Cucumber Sunomono - White Rice - Japanese Citrus Ponzu</i>	
Wagyu Beef 'Loco Moco'	17
<i>Pineapple Fried Rice - Egg - Lomi Tomatoes - Demi Glace</i>	

## ROY'S LUNCH PLATE

Served with green salad, soup, pineapple fried rice and fresh baked cookies.

### Teriyaki Tofu<sup>v</sup>

*Lomi Lomi Tomatoes - Sizzling Citrus Shoyu Sauce 15*

### Karaage Fried Chicken

*Shishito Pepper Jam 15*

### Teppanyaki Shrimp

*Red Dragon Sauce 18*

### 🍷 Roasted Macadamia Nut Crusted Mahi Mahi\*

*Lobster Cream Sauce 19*

### 🍷 Braised Short Ribs of Beef<sup>gf</sup>

*Natural Braising Sauce 20*

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MY PRIX  
FIXE  
SUNDAY  
MONDAY

THREE COURSE OFFERING

Entrée price includes choice of starter, main course and dessert

TO START

Wedge Salad<sup>gf</sup> *Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon  
Blue Cheese*

Fresh Local Greens Salad<sup>vgf</sup> *Shaved Carrot - Heirloom Tomatoes  
Dean Okimoto's Creamy Herb Dressing*

🍍 Szechuan Spiced Pork Ribs *Smoked and Glazed in Roy's Original  
Mongolian Sauce*

🍍 Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*

Lobster Bisque *Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk*

Crispy Chicken Spring Rolls *Citrus Black Bean Dragon Sauce*

Island Ahi Poke\* *Avocado - Inamona Jus - Wonton Chips*

ENTRÉES

\$ 36 . 95

🍍 Blackened Island Ahi\* *Spicy Soy Mustard Butter Sauce*

Jumbo Tiger Prawns *Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro*

🍍 Hibachi Grilled Atlantic Salmon\* *Japanese Citrus Ponzu Sauce*

🍍 Braised Short Ribs of Beef<sup>gf</sup> *Honey Mustard - Yukon Mash - Broccolini*

Asian Stuffed Chicken Breast *Coconut Black Rice - Thai Peanut Curry Sauce*

\$ 46 . 95

🍍 Misoyaki "Butterfish"<sup>\*gf</sup> *Alaskan Black Cod - Baby Bok Choy - Furikake Rice*

🍍 Roasted Macadamia Nut Crusted Mahi Mahi\* *Lobster Cream Sauce*

Butter Seared Georges Bank Sea Scallops\* *Coconut Black Rice - Lobster Essence*

Hand Carved Filet Mignon<sup>\*gf</sup>, 8oz *Haricots Verts - Parmesan Truffle Steak Fries  
Truffle Onion Misoyaki Demi Glace*

USDA Prime New York Strip Steak\*, 14oz *Lobster Mac and Cheese - Thai Basil  
Wild Mushroom Cream Sauce*

Shellfish Sampler\* *Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp  
Lobster Red Curry Sauce - Asparagus - Creamy Jasmine Rice*

🍍 Roy's Trio\* *Atlantic Salmon - Misoyaki "Butterfish" - Blackened Island Ahi*

DESSERT

🍍 Pineapple Upside Down Cake<sup>†</sup>  
*Caramelized Pineapple Baked with Brown Sugar Pound Cake à la mode*

🍍 Roy's Melting Hot Chocolate Soufflé<sup>†gf</sup>  
*Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis  
Vanilla Bean Ice Cream*

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