

Yamaguchi Sushi®*

ROLLED SUSHI & SEASONAL CREATIONS

Crispy Spicy Ahi Sushi Roll *Ginger Wasabi Buerre Blanc* 7

California Roll *Crab, Cucumber, & Avocado* 8

| **Auntie Lei's Aloha Roll** *Spicy Tuna Roll topped **with** Hamachi, Salmon & Avocado* 13

Y **Sunrise at Haleakala** *Tuna, Hamachi, Salmon, Avocado & Asparagus Tempura Roll, Togarashi Butter* 11

| **Lakanilau** *Seared Kobe Beef wrapped around Dynamite Crab, Tempura Asparagus & Avocado* 16

| **Lobster California Sushi Roll** *Cucumber, Avocado & Kabayaki Drizzle* 9

Appetizers*

Roy's Canoe Appetizer for Two *Lobster Potstickers, Thai Beef Satay, Teppanyaki Shrimp, Spicy Tuna Sushi Roll* 26.50

Crispy Chicken Lumpia *Butter Leaf Lettuce, Spicy Hoisin Dipping Sauce & Citrus Nam Plah* 9.50

Crispy Kara'age Calamari *Thai Basil Dipping Sauce & Chili Garlic Aioli* 9.50

Roy's Ahi Poketini *Tobiko Wasabi Aioli & Lotus Chip* 12.50

Lobster Boursin Raviolis *Citrus Truffle Nage* 11.50

Tamarind & Ginger Glazed Salmon *Watercress, Quinoa Tabbouleh* 9.50

| **Wood Grilled Szechwan Spiced Baby Back Pork Ribs** 10.50

Y **Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 14.50

| **Crunchy Golden Lobster Potstickers** *Spicy Togarashi Miso Butter Sauce* 11.50

Fresh Salads*

Asian Pear & Arugula Salad *Sesame Caramel Popcorn, Peanuts, & Orange Balsamic Vinaigrette* 9.50

"PLT" Baby Wedge Salad *Pancetta Bacon, Teardrop Tomatoes, Buttermilk Bleu Cheese Dressing* 9.50

Mixed Baby Green Salad *Beet Puree, Hot House Cucumbers, Creamy Herb Dressing* 7.50

Y **Maui Wowie Shrimp Salad** *Capers, Sweet Onions, Crumbled Feta Cheese & Caper Lime Vinaigrette* 11.50

*Consuming raw or undercooked meat, fish or poultry may increase the risk of food borne illness

From The Sea*

Bacon & Cornmeal Crusted Scallops *Spicy Tomato Broth, Truffled Crab, & Old Bay Pomme Frites* 28.95

Panetta Crusted Halibut *Baby Heirloom Tomato Vinaigrette, Warm Baby Spinach & Artichoke Salad* 32.95

 **Grilled Hawaiian Swordfish** *Yogurt Tahini Emulsion & Chilled Israeli Cous Cous* 27.95

Pecan Crusted Spring Trout *Farro, Shaved Fennel & Tangelo Salad* 22.95

Sweet Plum Seared Tiger Shrimp *Spicy Ko Chu Jang Pepper Sauce & Chinatown Street Noodles* 22.95

Hawaiian Style Misoyaki Butterfish *Chinese Sizzling Soy Vinaigrette* 29.95

| **Roy's Classic Roasted Macadamia Nut Crusted Mahi Mahi** *Lobster Cognac Butter Sauce* 29.95

Y **Hibachi Style Grilled Salmon** *Japanese Citrus Ponzu Sauce* 22.95

| **Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95

From The Land*

Fire Grilled Filet Mignon *Szechuan Peppercorn XO Sauce & Loaded Mashed Potatoes* 31.95

Sage & Thyme Roasted Double Chicken Breast *Green Peppercorn Sake Sauce* 20.95

"Pulehu" Style Sirloin *Maui Onion Jus, Pineapple Coleslaw, & Steak Fries* 24.95

Tender Braised Beef Short Ribs *Natural Braising Reduction, Creamy Mashed Potatoes* 25.95

"Mojo" Grilled Pork Chops *Mustard Greens, Sunchoke Puree* 24.95

Hawaiian Style Mixed Plates*

SURF & TURF

**Herb Grilled Filet Mignon
& Garlic Butter Grilled Shrimp** Y
*Szechuan Peppercorn XO
Sauce & Loaded Mashed Potatoes*
39.95

ROY'S CLASSIC TRIO

**Hibachi Grilled Salmon, Roy's
Original Blackened Island Ahi &
Hawaiian Style Misoyaki Butterfish**
*A Sampling Of Our Three Classics In
Their Traditional Preparations* 29.95

SHELLFISH COMBO

**Crab Dynamite Shrimp &
Scallops** *Drunken Nori Sauce
& Ochazuke Rice* 29.95

A NOTE ON DESSERT... Our Signature Melting Hot Chocolate Soufflé requires significant preparation time. Please let your waitperson know in advance if you would like to enjoy one after your meal.

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