

## Roy's Specialty Cocktails

**"The Original" Hawaiian Martini** *In classic Hawaiian fashion, our Maui pineapples are drenched in SKYY Vodka, Stoli Vanil Vodka & Malibu Coconut Rum. Hand shaken to order.*

**Roy's Island Mai Tai** *1940's classic uses our own recipe floated with Cruzan Black Strap*

**1988** *Tribute to our 1st year in Honolulu. Absolut Ruby Red, SOHO Lychee & Patrón Citrónge*

**Mango Mojito** *Bacardi Limon, Mango Puree, Mint, Lime*

### CONCOCTIONS

**Cocktail Especial** *Peligroso Silver Tequila, Pineapple, Kila Cava Sparkling*

**Ginger Sidecar** *Remy VSOP Cognac, Cointreau, Domaine du Canton Ginger Liqueur*

**The Hummingbird** *St. Germain Elderflower, Sparkling Wine and Club Soda*

**Smithfield Sling** *Mixologist Inspired Jameson Irish Whiskey Based Tiki Punch*

**Jalapeno Margarita** *Tanteo Jalapeño Infused Tequila, Organic Agave, Fresh Lime*

**The "Hapa" Margarita-Martini** *Fresh Lemon & Lime Juice, Jameson's Irish Whisky, Grand Marnier & Agave*

### WELL CRAFTED CLASSICS

**Caipirinha** *Cabana Cachaça, Organic Agave, Fresh Lime Juice*

**Manhattan** *Maker's Mark Bourbon, Vya Sweet Vermouth, Luxardo Cherry*

**Martini** *Tito's American Vodka or Bombay Sapphire Gin, Vya Dry Vermouth*

**Margarita** *Cabo Wabo Blanco, Organic Agave, Fresh Lime Juice*

**Mojito** *10 Cane Rum, Fresh Mint & Fresh Lime Juice*

**Negroni** *Plymouth English Gin, Campari & Vya Sweet Vermouth*

**Poi Dog Sangria** *Refreshing blend of Red Wine infused with Fresh Citrus, Brandy, & Cinnamon*

## Yamaguchi Sushi®

**Dynamite Roll** *Yuzu Scallop Dynamite, Snow Crab, Cucumbers, Avocado, Sweet Dashi Aioli* 12.95

**Sunrise at Haleakala** *Tuna, Yellowtail, Salmon, Avocado, Asparagus Crispy Roll, Spicy Butter Sauce* 11.95

**Lakanilau** *Wagyu Beef, Snow Crab, Tempura Asparagus, Avocado, Sesame Miso, Truffled Greens* 16.95

**Lobster California Roll** *Lobster Salad, Avocado, Cucumber, Tobiko* 9.95

**Auntie Lei's Aloha Roll** *Spicy Tuna Roll topped with Hamachi, Salmon & Avocado* 13.95

### MOTHER'S DAY SUNDAY BRUNCH

*Join us May 13<sup>th</sup>, as we celebrate Mother's Day with an exciting brunch. Indulge in a special Hawaiian Fusion menu specially designed by our talented Chef, starting at only \$29.95.*

## Appetizers

### Roy's Canoe Appetizer for Two

*Szechuan Baby Back Ribs, Seared Shrimp, Crispy Spicy Tuna Roll, Lobster Potstickers, Ginger Chicken Skewer* 26.95

**Hawaiian Ahi Poke** *Shoyu, Spicy Rayu, Inamona, Wakame Salad & Molokai Sea Salt* 13.95

**Panko Crisped Calamari** *Spicy Stone Fruit Marmalade, Cilantro Sour Cream, Sesame Seeds* 11.95

**Roy's Original Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 13.95

**Seared Smoked Salmon** *Shaved Spring Vegetables, Fried Capers, Meyer Lemon Dressing* 11.95

**Pan Seared Tiger Prawns** *Spicy Pad Thai Noodles, Mango Puree, & Coconut Curry Sauce* 11.95

**Kalua Pork Dim Sum** *Crispy Shiitakes, Shiso Herb Purée* 8.95

**Grilled Szechuan Spiced Pork Ribs** *Smoked and Glazed in Roy's Original Mongolian Sauce* 10.95

**Crunchy Golden Lobster Potstickers** *Togarashi Miso Butter Sauce* 11.95

## Fresh Salads

**Shrimp Caesar Salad** *Furikake Croutons, Romaine Hearts, Parmesan Cheese, Asian Caesar Dressing* 11.95

**Sweet Home "Waimanalo"** *Creamy Basil Peppercorn Dressing* 8.95

**Lilikoi Mixed Greens** *Candied Macadamia Nuts, Smoked Gouda, Asian Pears* 8.95

**Pea Salad & Crispy Pork** *Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette* 9.95

## Spring Prix Fixe Menu 36.95

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### APPETIZER (choice of one)

#### Pea Salad & Crispy Pork

*Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette*

#### Seared Smoked Salmon

*Shaved Spring Vegetables, Fried Capers, Meyer Lemon*

#### Kalua Pork Dim Sum

*Crispy Shiitakes, Shiso Herb Purée*

### ENTRÉE (choice of one)

#### Hanger Steak "Frites"

*Crispy Potatoes, Eggplant & Shiro Miso Aioli*

#### Asian Pesto Grilled Chicken Breast

*Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus*

#### Pan Seared Trout

*Black Cous Cous, Salsify & Goat Cheese Espuma, Spring Onion Vinaigrette*

### DESSERT (choice of one)

#### "PB & J"

*Banana Pound Cake, Peanut Butter Mousse & Strawberry Gel*

#### Roy's Melting Hot Chocolate Soufflé

*Belgian Chocolate, Raspberry Coulis, Vanilla Bean Ice Cream*

*Spring Prix Fixe menu created by Edgar Agbayani, Chef Partner and Kevin Wong, Sous Chef of Roy's Newport Beach and Lisa Trujillo, Pastry Chef of Roy's Los Angeles*

## From The Sea

**Garlic Rubbed Hawaiian Tombo** *Ponzu Sesame Sizzle, Chilled Soba Noodles Salad* 29.95

**Bourbon Glazed Atlantic Salmon** *Grilled Pineapple Fried Rice* 25.95

**Panko Crusted Pacific Halibut** *Stir Fry Lo-Mein Noodles, Kung Pao Drizzle* 28.95

**Hawaiian Style Misoyaki Butterfish** *Sweet Ginger and Chinese Sizzling Vinaigrette* 33.95

**Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95

**Hibachi Style Grilled Salmon** *Japanese Citrus Ponzu Sauce* 25.95

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

**Caramelized Scallops** *Creamy Tomato Risotto, Bacon Sherry Sauce* 29.95

**Grilled Shrimp Scampi** *Sauté Spinach, Crab Cannelloni, Red Pepper Marinara* 24.95

## Mixed Plates

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### SURF & TURF

**Petite Filet Lump Crab Oscar & Butter Poached Lobster**  
*Poblano Mash & Asparagus*  
39.95

### ROY'S TRIO

**Hibachi Salmon, Macadamia Nut Crusted Mahi Mahi & Misoyaki Butterfish**  
*Baby Bok Choy & Steamed Rice*  
32.95

### SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail, Seared Crab Cake, U-10 Sea Scallop & Shrimp**  
*Macadamia Nut Pesto Risotto & Lobster Curry Sauce* 35.95

## From The Land

**Fired Grilled Filet Mignon** *Wild Mushroom Raviolis, Asparagus Puree, Lemon Thyme Wine Reduction* 32.95

**Hawaii Kai Style Beef Short Ribs** *Honey Mustard, Yukon Mash, Broccolini, Natural Braising Sauce* 26.95

**Grilled Chipotle Pork Chop** *Red Quinoa Tabbouleh, Shiitake Mushrooms, Sugar Snap Peas, Water Chestnuts* 26.95

**Asian Pesto Grilled Chicken Breast** *Lo-Mein Noodles, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95

**Herb Grilled Lamb** *Truffle Potato Au Gratins, Cipollini Onion Balsamic Demi Glaze* 32.95

Please ask your server for our Vegetarian or Gluten Free menu creations.

If you have any special dietary restrictions, please inform your server so we can prepare a special meal for you.

**Chef Partner ~ Quy Trinh**

**Sous Chef ~ Josh Grimes, Carol Scott**