

CHEF'S CREATIONS

TO START

Misoyaki Brussels Sprouts^{gf}

*Macadamia Nuts - Parmesan Cheese - Goat Cheese
Beurre Noisette 16*

Rim Fire Calamari*

Shiitake Mushrooms - Jalapeño - Sweet Thai Chili Glaze 18

Mahina Roll*

*Scallop - Snow Crab - Shrimp Tempura - Avocado
Spicy Sesame Aioli 28*

Ahi Tuna Salad^{gf}

Ginger Carrot Dressing 24

Hilo Platter

Split Lobster Tail - Salmon Lomi Lomi - Chilled Cocktail Shrimp
Big Eye Tuna Poke* - Jumbo Lump Crab 84 serves 2 - 3*

ENTRÉES

Sesame Crusted Swordfish^{gf}

Shiitake Mushroom Risotto 59

Shoyu Braised Pork Belly^{gf}

Miso Caramel - Shiso Chimichurri 55

DESSERT

Yuzu Custard Mochi^{gf}

Toasted Coconut Flakes - Mint Leaf - Macupono Coconut Ice Cream 15

^{gf}Gluten Free ^vVegetarian *Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain sesame, peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.



VEGETARIAN GLUTEN FREE MENU

TO START

Misoyaki Brussels Sprouts^{gf}

Macadamia Nuts - Parmesan Cheese - Goat Cheese Beurre Noisette 16

Wedge Salad^{gf}

Heirloom Tomato - Red Onion - Applewood Bacon - Egg - Blue Cheese 18

Vegetable Futomaki Roll^v

Asparagus - Yamagobo - Takuan - Avocado - Cucumber - Kaiware Sprouts 13

Edamame Hummus^{vgf}

English Cucumber - Marinated Baby Heirloom Tomato

Grilled Cauliflower - Yuzu Balsamic Reduction 15

Ahi Tuna Salad^{*gf}

Ginger Carrot Dressing 24

ENTRÉES

Shirataki Noodle Vegetable Japchae^{vgf}

Baby Bok Choy - Shiitake Mushroom - Broccolini - Edamame - Scallion 23

Misoyaki Japanese Eggplant & Rice Cakes^{vgf}

Japanese Eggplant - Shishito Pepper - Hon Shimeji Mushroom 28

Grilled Vegetable Plate^{vgf}

Assorted Vegetables - Edamame Hummus - Balsamic Herb Glaze 27

Add Grilled Chicken, Shrimp, Salmon or Blackened Island Ahi
to any of the above +15*

Misoyaki 'Butterfish'^{gf}

Alaskan Black Cod - Bok Choy - Furikake Rice 54

Blackened Island Ahi^{*gf}

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce 52

Hibachi Grilled Atlantic Salmon^{*gf}

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu 48

Roy's Classic Combo^{gf}

Misoyaki 'Butterfish' - Braised Short Rib of Beef 55

Shellfish Sampler^{*gf}

Grilled Maine Lobster Tail - Seared Sea Scallops

Teppanyaki Shrimp - Yukon Mash - Blue Crab Basil Cream 69

Braised Short Ribs of Beef^{gf}

Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini 49

Sesame Crusted Swordfish^{gf}

Shiitake Mushroom Risotto 59

Shoyu Braised Pork Belly^{gf}

Miso Caramel - Shiso Chimichurri 55