# **ANAHEIM**



Sustainably driven to serve only the finest ingredients for our guests, our Chef sources the freshest produce, seafood, and USDA Prime beef from local farmers and family owned fishing boats. Hawaiian fish like our sushi-grade tuna are flown in fresh daily, and farm to table growers 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 our Chef Michael's California coastal inspired creations.

### **APPETIZERS**

### Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 21

### Szechuan Spiced Pork Ribs

Smoked and Glazed in Roy's Original Mongolian Sauce 22

### Crispy Wok Fried Shrimp Tempura

Shishito Pepper - Shimeji Mushroom Malaysian Curry Aïoli 18

### Tempura Shishito Peppers

Gochujang Aïoli - Citrus Ponzu 12

### Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 16

### Big Eye Tuna Poke\*

Avocado - Inamona Jus - Wonton Chips 24

### Rim Fire Calamari

Shiitake Mushrooms - Jalapeño Sweet Thai Chili Glaze 18

### Edamame Hummusgf

English Cucumber - Marinated Baby Heirloom Tomato - Grilled Cauliflower Yuzu Balsamic Reduction 15

# **SOUP & SALAD**

### Lobster Bisque

Maine Lobster - Thai Aromatics Hint of Red Curry - Coconut Milk 20

### Maui Wowie Salad®

Shrimp - Feta - Butter Leaf Lettuce Avocado - Caper Lime Vinaigrette Tomato - Parmesan Crusted Crostini 20

### Wedge Saladgf

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

### ♠Ahi Tuna Salad\*gf

Ginger Carrot Dressing 24

### Caesar Salad

Fresh Romaine - Brioche Croutons Parmesan - Togarashi Garlic Dressing 16

# Grilled Chicken, Shrimp, Salmon or Blackened Island Ahi\* +15

### ♠ Hamachi Carpaccio\*gf

Hamachi - Citrus Ponzu - Sesame Oil Arugula - Kukui Nut - Jalapeño 28

### HAND HELDS

### Wagyu Burger\*

Caramelized Onions & Truffle Mushrooms Fried Egg - Togarashi Aïoli - Fries 22

### Hawaiian-Style Lobster Roll

Habanero Aïoli - Avocado - Cucumber Hawaiian Sweet Roll - Fries 35

### Fresh Fish Tacos\*

Beer Battered or Blackened - Cilantro Avocado Crema - Lomi Tomatoes Roasted Salsa "Roja" 27

# MAINS Misoyaki 'Butterfish'gf

Alaskan Black Cod - Baby Bok Choy Furikake Rice 54

### Roasted Macadamia Nut Crusted Fresh Fish of The Day\*

Asparagus - Red Potatoes Lobster Cream Sauce 54

### Hibachi Grilled Atlantic Salmon\*gf

Cucumber Namasu - Onigiri Japanese Citrus Ponzu 48

### Braised Short Ribs of Beef

Natural Braising Sauce - Honey Mustard Yukon Mash - Broccolini 49

### Sesame Crusted Swordfishgf

Shiitake Mushroom Risotto 59

### Chicken Adobo

Garlic Rice - Heirloom Tomato Salad Adobo Demi-Glace 35

### Misoyaki Japanese Eggplant & Rice Cakes v gf

Japanese Eggplant - Shishito Pepper Hon Shimeji Mushroom 28 Grilled Chicken, Shrimp, Salmon or Blackened Island Ahi\* +15

## BOWLS Roy's Original Blackened Island Ahi\*

Chilled Soba Noodles - Cucumber Namasu Nori Purée - Spicy Soy Mustard Butter Sauce 30

# Spicy Salmon Poke\*

Chirashi Rice - Wakame Cucumber Salad Spicy Habanero Aïoli 28

### Karaage Chicken

Furikake Rice - Kim Chee - Bean Sprouts Toban Djan Aïoli 25

### Shirataki Noodle Vegetable Japchae vgf

Baby Bok Choy - Shiitake Mushroom Broccolini - Edamame - Scallion 23 Grilled Chicken, Shrimp, Salmon or Blackened Island Ahi\* +15

### DESSERTS

### Chocolate Torte gf

Raspberry Sauce - Whipped Cream Fresh Berries 13

### Macadamia Nut Tart

Caramel Sauce - Whipped Cream 14

### Thai Lime Tart

Graham Cracker Crust - Whipped Cream Creme Anglaise 14

### Passion Fruit Panna Cotta\*

Kataifi Baklava - Shaved Dark Chocolate -Fruit Caviar 15

### Iced Hawaiian Coffee

Coconut Rum - Crème de Coconut - Coffee Heavy Cream 16

<sup>gf</sup>Gluten Free <sup>v</sup>Vegetarian \*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.