



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 and scallops from Georges Bank 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 Mongolian Sauce 22

Tempura Shishito Peppers^v

Gochujang Aioli - Citrus Ponzu 12

Rim Fire Calamari*

Shiitake Mushrooms - Jalapeño - Sweet Thai Chili Glaze 18

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce 16

Big Eye Tuna Poke*

Avocado - Inamona Jus - Wonton Chips 24

Crispy Wok Fried Shrimp Tempura

Shishito Pepper - Shimeji Mushroom Malaysian Curry Aioli 18

Canoe Appetizer for Two*

Szechuan Ribs - Chicken Spring Roll Spicy Tuna Roll - Lobster Potsticker 32

Hilo Platter

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

SUSHI

Auntie Lei's Aloha Roll*

Spicy Tuna - Yellowtail - Salmon Cucumber - Avocado - Garlic Ponzu 24

Ebi Roll

Shrimp Tempura - Coconut - Avocado Mango - Nitsume - Cream Cheese Habanero Aioli 20

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce 20

Wailuku Maki Roll*

Cucumber - Salmon - Snow Crab Avocado 24

Lakanilau Roll*[®]

Wagyu Beef - Snow Crab - Avocado Tempura Asparagus - Sesame Miso Truffled Greens 24

Sunrise at Haleakala Roll*[®]

Tuna - Yellowtail - Salmon - Avocado Asparagus - Crunchy Panko Crust 22

Hamachi Carpaccio*^{gf}

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

Wedge Salad^{gf}

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

Ahi Tuna Salad*^{gf}

Ginger Carrot Dressing 24

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

FROM THE SEA

Misoyaki 'Butterfish'^{gf}
Alaskan Black Cod - Baby Bok Choy
Furikake Rice 54

**Parmesan Bacon Crusted
Chilean Sea Bass***
Marinated Baby Heirloom Tomato
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 59

**Roasted Macadamia Nut Crusted
Fresh Fish of The Day***
Asparagus - Red Potatoes
Lobster Cream Sauce 54

Blackened Island Ahi*^{gf}
Baby Bok Choy - Furikake Rice
Spicy Soy Mustard Butter Sauce 52

Sesame Crusted Swordfish^{gf}
Shiitake Mushroom Risotto 59

Hibachi Grilled Atlantic Salmon*^{gf}
Cucumber Namasu - Onigiri
Japanese Citrus Ponzu 48

**Butter Seared Georges Bank
Sea Scallops***
Creamy Coconut Black Rice
Lobster Essence 54

Jumbo Tiger Shrimp
Garlic Shoyu Udon Noodles
Shiitake Mushroom - Cilantro 46

COMBINATION PLATES

Classic Four*
Hibachi Grilled Atlantic Salmon
*Misoyaki 'Butterfish' - Blackened Island
Ahi - Roasted Macadamia Nut Crusted
Fresh Fish of the Day 66*

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*

Filet Mignon* & Maine Lobster Tail
*Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki*
Demi-Glace 72

FROM THE LAND

Grilled 8oz. Filet Mignon*
*Gruyère Scalloped Potatoes - Szechuan
Vegetables - Truffle Onion Misoyaki*
Demi-Glace 62

Braised Short Ribs of Beef^{gf}
Natural Braising Sauce - Honey Mustard
Yukon Mash - Broccolini 49

Paniolo Porterhouse*^{gf}
20 oz. Paniolo Porterhouse Steak
*Lobster Butter - Bourbon Hot Honey
Mash - Broccolini 84*

^{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.