

TO START

Edamame Hummus^{vgf} English Cucumber - Marinated Baby Tomato Grilled Cauliflower - Yuzu Balsamic Reduction

15

Wedge Salad^{gf} Heirloom Tomato - Red Onion - Applewood Bacon - Egg - Blue Cheese 16

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 - Baby Bok Choy Furikake Rice 52

Blackened Island Ahi^{*gf} Baby Bok Choy – Furikake Rice – Spicy Soy Mustard Butter Sauce 50

Hibachi Grilled Atlantic Salmon^{*gf} Cucumber Namasu - Onigiri - Japanese Citrus Ponzu 46

Roy's Classic Combo^{gf} Misoyaki 'Butterfish' – Braised Short Rib of Beef 50

Braised Short Ribs of Beef^{gf} Natural Braising Sauce – Honey Mustard Yukon Mash – Broccolini 48

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.