



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

Misoyaki Brussels Sprouts^{gf}

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

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*

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

Mahina Roll*

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

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*

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 Salad^{gf}

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

Ahi Tuna Salad*^{gf}

Ginger Carrot Dressing 24

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

Shoyu Braised Pork Belly^{gf}
Miso Caramel - Shiso Chimichurri 55

^{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.



WINE LIST

SPARKLING

Bisol Jeio Prosecco Superiore D.O.C.G. <i>Veneto, Italy</i>	13 / 52
Schramsberg "Mirabelle" Brut or Brut Rosé <i>North Coast, CA</i>	25 / 98
Taittinger 'La Francaise' Brut <i>Reims, Champagne, France</i>	100
Veuve Clicquot 'Yellow Label' Brut <i>Reims, Champagne, France</i>	150
Moët & Chandon 'Dom Perignon' Brut <i>Épernay, Champagne, France</i>	500

WHITE WINES OF INTEREST

Leeuwin Estate "Art Series" Riesling <i>Margaret River, Australia</i>	12 / 48
Schloss Vollrads Riesling QbA <i>Rheingau, Germany</i>	18 / 68
Conundrum White Blend <i>CA</i>	15 / 60
Raats "Original" Chenin Blanc <i>Stellenbosch, South Africa</i>	14 / 56
Santa Margherita Pinot Grigio <i>Trentino-Alto Adige, Italy</i>	18 / 68
Jules Taylor Sauvignon Blanc <i>Marlborough, New Zealand</i>	15 / 60
Cloudy Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	24 / 94
Domaine de la Pauline Sancerre <i>Loire Valley, France</i>	18 / 68

CHARDONNAY

Roy's by Bianchi Vineyards <i>California</i>	12 / 48
Gainey Vineyard <i>Santa Rita Hills, California</i>	15 / 60
Grgich Hills Estate <i>Napa Valley, California</i>	25 / 98
Domaine Laroche "Saint Martin" Chablis <i>Burgundy, France</i>	22 / 80
Sonoma Cutrer Russian River Ranches <i>Sonoma County, California</i>	60
Patz and Hall Dutton Ranch <i>Russian River Valley, California</i>	78
Rombauer <i>Carneros, California</i>	98
Cakebread Cellars <i>Napa Valley, California</i>	104
Far Mountain "Myrna" Chardonnay <i>Sonoma Valley, California</i>	98

ROSÉ

Decoy by Duckhorn <i>California</i>	14 / 56
Peyrassol "Cuvee Les Commandeurs" <i>Côtes de Provence, France</i>	16 / 64
Grgich Hills <i>Napa Valley, California</i>	78

WINE LIST

PINOT NOIR

Lyric by Etude <i>Santa Barbara County, California</i>	13 / 52
Willamette Valley Vineyards “Whole Cluster” <i>Willamette Valley, Oregon</i>	16 / 60
Belle Glos Las Alturas Vineyard <i>Santa Lucia, California</i>	22 / 88
Gainey Vineyard <i>Santa Rita Hills, California</i>	72
Domaine Drouhin <i>Dundee Hills, Oregon</i>	96
Goldeneye by Duckhorn <i>Anderson Valley, California</i>	126

RED WINES OF INTEREST

La Posta “Angel Paulucci Vineyard” Malbec <i>Mendoza, Argentina</i>	12 / 48
Gainey Vineyard Merlot <i>Santa Ynez, California</i>	14 / 56
Raats “Red Jasper” Cab Franc Blend <i>Stellenbosch, South Africa</i>	15 / 58
The Prisoner Red Blend <i>Napa Valley, California</i>	28 / 98
Paraduxx by Duckhorn Cab/Zin <i>Napa Valley, California</i>	20 / 84
Red Schooner (by Caymus) Malbec <i>Argentina</i>	68
Duckhorn Vineyards Merlot <i>Napa Valley, California</i>	94
Emmolo (by Caymus) Merlot <i>Napa Valley, California</i>	90
Caymus Suisun Petite Sirah <i>Suisun Valley, California</i>	65
DAOU The Pessimist Red Blend <i>Paso Robles, California</i>	60
Justin Isosceles Red Blend <i>Paso Robles, California</i>	154
Flora Springs “Trilogy” Red Blend <i>Napa Valley, California</i>	160
Miner “The Oracle” Red Blend <i>Napa Valley, California</i>	220

CABERNET SAUVIGNON

Roy’s by Bianchi Vineyards <i>California</i>	12 / 48
Niner Estate <i>Paso Robles, California</i>	18 / 68
Stags’ Leap Winery <i>Napa Valley, California</i>	29 / 99
Justin <i>Paso Robles, California</i>	72
St. Supéry <i>Napa Valley, California</i>	75
Frank Family <i>Napa Valley, California</i>	116
Jordan <i>Alexander Valley, California</i>	132
Silver Oak <i>Alexander Valley, California</i>	152
Caymus <i>Napa Valley, California</i>	176
Chateau Montelena <i>Napa Valley, California</i>	180
Caymus Special Selection <i>Napa Valley, California</i>	304
Joseph Phelps “INSIGNIA” <i>Napa Valley, California</i>	480

FALL FEATURE

Caymus Vineyards 50th Anniversary Cabernet Sauvignon <i>Napa Valley, California 2002</i>	35 / 175 (L)
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