

# Roy's Specialty Cocktails

**"The Original" Hawaiian Martini** *In classic Hawaiian fashion, our Maui pineapples are drenched in SKYY Vodka, Stoli Vanil Vodka & Malibu Coconut Rum. Hand shaken to order.*

**Roy's Island Mai Tai** *1940's classic uses our own recipe floated with Cruzan Black Strap*

**1988** *Tribute to our 1st year in Honolulu. Finlandia Grapefruit, SOHO Lychee & Patrón Citrónge*

**Mango Mojito** *Bacardi Limon, Mango Puree, Mint, Lime*

## CONCOCTIONS

**Peach Bellini Martini** *High West Peach Vodka, Monin Pure Cane, Fresh Strawberry*

**Rye Me A River** *Templeton Rye, Domaine de Canton, Fresh Lemon & Honey*

**The Hummingbird** *St. Germain Elderflower, Sparkling Wine and Club Soda*

**Island Margarita** *Peligroso Silver Tequila, Grand Marnier, TYKU Coconut*

**Jalapeno Margarita** *Tanteo Jalapeño Infused Tequila, Organic Agave, Fresh Lime*

**Texas Blackberry Lemon Drop** *Tito's Handmade Vodka, Fresh Blackberries & Lemon*

## WELL CRAFTED CLASSICS

**Manhattan** *Buffalo Trace Bourbon, Vya Sweet Vermouth, Luxardo Cherry*

**Martini** *Tito's American Vodka or Bombay Sapphire Gin, Vya Dry Vermouth*

**Margarita** *Cabo Wabo Blanco, Organic Agave, Fresh Lime Juice*

**Mojito** *Don Q Cristal Rum, Fresh Mint & Fresh Lime Juice*

**Siesta Sangria** *A blend of Red Wine, Blackberry Brandy & Orange Liqueur mixed with Tropical Fruit Juices.*

**Asian Pear** *A blend of TYKU Soju, St. Germaine Elderflower, Ginger Liqueur & Pear Nectar*

**Liquid Sunshine** *A Floridian Favorite! Midori, Malibu Rum & Crème de Banana with fruit juices*

## Yamaguchi Sushi®

**Aloha Roll** *Spicy Tuna, Kaiware, Cucumber, Yellowtail, Salmon, Avocado, Garlic Ponzu 13.95*

**Sunrise at Haleakala** *Tuna, Yellowtail, Salmon, Avocado, Asparagus Crispy Roll, Spicy Butter Sauce 11.95*

**Lakanilau Roll** *Wagyu Beef, Snow Crab, Tempura Asparagus, Avocado, Sesame Miso, Truffled Greens 16.95*

**Lobster California Roll** *Lobster Salad, Avocado, Cucumber, Tobiko 9.95*

**Ebi Shrimp Roll** *Shrimp Tempura, Mango, Coconut, Cream Cheese, Avocado, Habanero Aioli & Kabayaki 11.95*

**Tempura Hamachi Shiso Roll** *Charred Yellow Fin Tuna, Avocado, Tempura Flake, Truffle, Yuzu, Soy Cream 14.95*

**Ahi Chirashi Sushi** *Sashimi Ahi Tuna, Wakame Seaweed, Namasu, Kim Chee, Furikake Sushi Rice 13.95*

**Put a little paradise in YOUR special event!**

*Whether you're booking a small intimate gathering or a large formal event for your next occasion, it would be our pleasure to help create an unforgettable experience for you and your guests.*

## Appetizers

**Roy's Canoe Appetizer for Two** *Lemongrass Shrimp, Szechuan Pork Ribs, Tempura Spicy Tuna Roll, Ebi Shrimp Sushi Roll, Golden Lobster Potstickers* 26.95

**Kung Pao Style Calamari** *Roasted Peanuts, Citrus Zest, Aromatic Asian Hoisin Glaze* 11.95

**Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 13.95

**Kalbi Short Rib Spring Roll** *Pineapple Black Bean Dragon Sauce* 9.95

**Grilled Szechuan Spiced Pork Ribs** *Smoked & Glazed in Roy's Original Mongolian Sauce* 10.95

**Traditional Hawaiian Ahi Poke** *Macadamia, Furikake Rice, Kukui Nut Jus* 13.95

**Crunchy Golden Lobster Potstickers** *Spicy Togarashi Miso Butter Sauce* 11.95

**Lobster "Raviolo"** *Avocado Wrapped Lobster Salad, Saffron Tomato Water, Orange, Baby Tomato* 11.95

**Shrimp & Green Papaya** *Crispy Garlic, Herbs, Chili Nam Pla* 9.95

## Fresh Salads

**Creamy Kahlua Blue Cheese Wedge Salad** *Maple Peppercorn Bacon, Tomatoes & Balsamic Glazed Red Onions* 8.95

**Arugula and Wild Greens Salad** *Roasted Beets, Shiso, Asian Pear, Miso Vinaigrette* 9.95

**Baby Greens Salad** *Peaches, Shiitake & Hon shimeji Mushroom, Sesame Lemon Vinaigrette* 8.95

**Maui Wowie Shrimp Salad** *Capers, Sweet Onions, Avocado, Crumbled Feta Cheese & Caper Lime Vinaigrette* 11.95

## Summer Prix Fixe Menu 36.95

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**APPETIZER** (choice of one)

**Baby Greens Salad**

*Peaches, Shiitake & Hon shimeji  
Mushroom, Sesame Lemon Vinaigrette*

**Kalbi Short Rib Spring Roll**

*Pineapple Black Bean Dragon Sauce*

**ENTRÉE** (choice of one)

**Grilled Petite Filet Mignon**

*Roasted Spicy Cauliflower, Baby Carrot, Red  
Wine Curry Natural*

**Seared Jade Pesto Mahi Mahi**

*Corn Puree, Shishito, Heirloom Tomato,  
Japanese Eggplant*

**DESSERT** (choice of one)

**Macadamia Nut Crèmeux**

*Blueberry Compote, White  
Chocolate Sable Cookie*

**Roy's Melting Hot**

**Chocolate Soufflé**

*Belgian Chocolate, Raspberry  
Coulis, Vanilla Bean Ice Cream*

## From The Sea

**Seared Hawaiian Opah** *Butternut Squash Gnocchi, Brussel Leaves, Macadamia Nut Romesco* 29.95

**Hawaiian Style Misoyaki Butterfish** *Sizzling Soy Vinaigrette* 33.95

**Hibachi Style Grilled Salmon** *Japanese Citrus Ponzu Sauce* 25.95

**Yellowtail Snapper** *Crispy Tempura Snapper Fillet, Fingerling Potatoes, Truffle Miso Cream* 29.95

**Roy's Roasted Macadamia Nut Crusted Mahi Mahi** *Maine Lobster Essence* 28.95

**Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 30.95

**Seared Jade Pesto Mahi Mahi** *Corn Puree, Shishito, Heirloom Tomato, Japanese Eggplant* 27.95

**Curry Dusted U-10 Scallops** *Jasmine Rice, Fennel Apple Celery Puree* 29.95

**Teppanyaki Shrimp** *Tomato Jam, Lychee-Infused Hearts of Palm, Herb and Vegetable Risotto* 24.95

## Mixed Plates

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### SURF & TURF

**Petite Filet, Lump Crab Oscar  
& Half Maine Lobster**

*Poblano Mash & Asparagus*

39.95

### ROY'S TRIO

**Hibachi Salmon, Macadamia Nut  
Mahi Mahi & Misoyaki Butterfish**

*Baby Bok Choy & Steamed Rice*

32.95

### SHELLFISH SAMPLER

**Butter Poached Half Lobster Tail,  
Seared Crab Cake, U10 Sea Scallop  
& Shrimp**

*Macadamia Nut Pesto Risotto*

36.95

## From The Land

**Cast Iron Seared Filet Mignon** *Asparagus, Fondant Potatoes, Bacon Hollandaise, Bacon Foam* 32.95

**Hawaii Kai Style Beef Short Ribs** *Honey Mustard, Yukon Mash, Broccoli, Natural Braising Sauce* 26.95

**Thai Style Lemongrass Chicken Breast** *Fragrant Jasmine Rice, Bok Choy, Red Curry Sauce* 24.95

**Soy and Caramel Glazed Hangar Steak** *Cauliflower Risotto, Crispy Shallot Salad* 26.95

**Grilled Petite Filet Mignon** *Roasted Spicy Cauliflower, Fingerling Potatoes, Red Wine Curry Natural* 26.95

Please ask your server for our Vegetarian or Gluten Free menu creations. If you have any special dietary restrictions, please inform your server so we can prepare a special meal for you.

Chef Partner ~Carl Bertka

Sous Chefs~Brenton Nelson & Thomas Hodgson