



Welcome to Roy's

Culinary pioneer and Roy's founder Roy Yamaguchi was born in Tokyo. It was while visiting his grandparents on Maui that he had his first taste of seafood bought fresh at seaside piers - fond memories that would shape his future career.

Roy Yamaguchi is regarded as an international culinary visionary, creating **fusion cuisine** at his original Roy's in Honolulu in 1988. Blending classic techniques with adventurous Pacific Rim flavors, he created an entirely new approach to fine dining.

Today, each of our restaurants carry on Roy's culinary traditions. Our local Chef Partners prepare Roy's signature dishes with exacting precision, but there are also new adventures to try on the menu! Whatever your desire, we know it will be an incredible culinary journey.

We're glad you're here to share it with us.

Aloha Hour

Available nightly until 7:00 p.m. in the bar.

Or join us late night for Aloha Hour from 9:00 p.m. to close.

A visit to Roy's is always enhanced by first enjoying our Aloha Hour hand-crafted cocktails, wines, beers and our Bar Bites specially priced to start your Pacific Rim escape.

cocktails \$7

Hawaiian Martini

Maui Pineapple drenched in SKYY Vodka – Stoli Vanil
Malibu Coconut Rum

Roy's Island Mai Tai

1940's classic that uses our famous recipe floated with
Cruzan Black Strap Rum

1988 | A tribute to our opening year in Honolulu

Finlandia Grapefruit – SOHO Lychee – Patron Citronge

Mango Mojito | Island twist on a Cuban Legend

Bacardi Limon – Mango Purée – Lime – Mint

Island Time Sangria

Beso Del Sol White Sangria – Monin Watermelon Purée
St Germain – Elderflower – Soda Water

— hand-selected wines & sake \$7 —

Mionetto IL Prosecco *Veneto, Italy NV*

Pacific Rim Riesling *Columbia Valley, Washington 2015*

Tangent Sauvignon Blanc *Edna Valley, California 2014*

Roy's by Bianchi Vineyards Chardonnay *California*

Chateau St. Michelle "Mimi" Chardonnay *Washington 2014*

Listel Rosé *Languedoc, France 2015*

TY KU Silver Junmai Sake *Japan*

Greystone Cellars Merlot *California 2012*

Alamos Malbec *Mendoza, Argentina 2014*

Roy's by Bianchi Vineyards Cabernet Sauvignon *California*

— premium wine selections \$9 —

Joel Gott Sauvignon Blanc *California 2015*

DeLoach Heritage Reserve Pinot Noir *California 2015*

Wente "Southern Hills" Cabernet Sauvignon *California 2014*

— well drinks \$5 martinis \$7 —

Enjoy a cocktail or martini crafted with any of our well liquors.

— craft beer \$3 —

Kona Brewing Co. Fire Rock Pale Ale *Hawaii*

Kona Brewing Co. Longboard Island Lager *Hawaii*

Miller Lite

Michelob Ultra

specialty cocktails

R Paradise Found Served in Signature Copper Pineapple	14.9
Absolut Elyx Vodka – Fresh Pineapple Juice – Monin Almond Angostura Bitters – Ginger Beer – Fresh Lime	
Roy's Island Mai Tai	11.9
1940's classic that uses our famous recipe floated with Cruzan Black Strap Rum	
1988 A tribute to our opening year in Honolulu	11.9
Finlandia Grapefruit – SOHO Lychee – Patron Citronge	
Mango Mojito Island twist on a Cuban legend	11.9
Bacardi Limon – Mango Purée – Lime – Mint	
Hawaiian Martini	12.9
Maui Pineapple drenched in SKYY Vodka – Stoli Vanil Malibu Coconut Rum	

favorites

Drunken Mule	10.9
Pau Maui Vodka – Muddled Hawaiian Martini Pineapples – Oregeat Q Ginger Beer. Served in a classic copper mug.	
R Island Time Sangria	9.9
Beso Del Sol White Sangria – Monin Watermelon Purée St. Germain Elderflower – Soda Water	
Jalapeño Margarita	11.9
Tanteo Jalapeño infused Tequila – Organic Agave – Fresh Lime	
Rye Me A River	11.9
Templeton Rye – Domaine de Canton – Fresh Lemon – Honey	
Pacific Cooler	11.9
Deep Eddy Ruby Red Grapefruit Vodka – St. Germain Elderflower Fresh Strawberries – Oranges	
R Ultimate Pepperoni Bloody Mary	11.9
Tito's Handmade Vodka – Splash Guinness – Togarashi Spiced Rim Benny's Pepperoni	
The Hummingbird	12.9
St. Germain Elderflower – Sparkling Wine – Club Soda – Berries	
R Charred Lemon Sour	11.9
Teeling Irish Whiskey – Fresh Lemon – Grilled Lemon Wheel Rosemary Sprig	
Cool Breeze	10.9
Prairie Organic Cucumber Vodka – Coconut Water – Pineapple Juice Fresh Lemon – Monin Agave	
Polynesian Passion	11.9
Appleton Estate 12 Year Old Jamaican Rum – Don Q Coconut Rum Passion Fruit	
R Tropic of Capricorn	11.9
Hangar One Vodka – SOHO Lychee – Fresh Lemon – Monin South Seas Grenadine	

connoisseurs collection

The Ultimate Gin & Tonic	16.9
The Botanist Islay Dry Gin – Carafe of Hand Crafted Tonic Selection of fruits, herbs & vegetables to create your ideal cocktail	
The Ultimate Vodka & Tonic	16.9
Crystal Head Vodka – Carafe of Hand Crafted Tonic Selection of fruits, herbs & vegetables to create your ideal cocktail	
The MACALLAN Experience	49
The distinctive collection to showcase the MACALLAN 12, MACALLAN 15 and MACALLAN Rare Cask	

R Denotes newly created selections.

— *premium wine selections by the glass* —

3 oz. | 6 oz. | bottle

Don Melchor Cabernet Sauvignon *Puente Alto Vineyard* 28 | 50 | 180
Maipo Valley, Chile 2012

This wine represents an assemblage of Cabernet Sauvignon and Cabernet Franc originating from seven distinct, yet contiguous sub-divided blocks with vines ranging from 25-30 years of age.

Catena Alta Malbec *Mendoza, Argentina 2012* 18 | 30 | 110

Two decades ago the winemaking team of Catena began an investigation focused on specially selected, high altitude vineyards with the best fruit. The Alta is an assemblage of these historic rows which create a wine that is layered and complex, yet concentrated and nuanced.

Silver Oak Alexander Valley Cabernet Sauvignon *CA 2012* 22 | 40 | 145

Aromas of black current, orange zest and raspberry with hints of vanilla, marshmallow and cocoa. This wine hits big, supported by bright acidity along with dusty tannins - powerful yet balanced.

Justin Isosceles *Paso Robles, California 2013* 20 | 36 | 130

This wine has been the flagship and benchmark of quality in California's Central Coast. It is a balance of generous, approachable fruit and complex flavors from Cabernet Sauvignon, Cabernet Franc and Merlot.

Caymus Cabernet Sauvignon *Napa Valley, California 2014* 22 | 40 | 145

The long hang time allows the Caymus Cabernets their highly regarded abundant but velvety tannins. Rich, dense and opulent flavors and texture give the wine a lasting impression.

Sampler Flight choose three different wines (3 oz. each) 55

An Experience in Partnership with Coravin

— *wine selections* —

— *sparkling wines* —

Mionetto IL Prosecco *Veneto, Italy NV* 9 | 38

Chandon Brut *California NV* 12 | 58

Pommery Brut Royal Champagne *France NV* 20 | 90

— *fruitful whites* —

Pacific Rim Riesling *Columbia Valley, Washington 2015* 9 | 36

Conundrum Blend *California 2014* 12 | 48

— *dry whites* —

Estancia Pinot Grigio *California 2015* 8 | 32

Alta Luna Pinot Grigio *Trentino, Italy 2015* 9 | 36

Tangent Sauvignon Blanc *Paragon Vineyard, Edna Valley, California 2014* 8 | 32

Joel Gott Sauvignon Blanc *California 2015* 10 | 40

Whitehaven Sauvignon Blanc *Marlborough, New Zealand 2015* 12 | 48

Twomey Sauvignon Blanc *Napa and Sonoma Counties, California 2015* 18 | 72

Round Pond Estate "Rutherford" Sauvignon Blanc *Napa Valley, CA 2015* 20 | 80

— *chardonnay* —

Roy's by Bianchi Vineyards *California* 8 | 32

Chateau Ste. Michelle "Mimi" *Horse Heaven Hills, Washington 2014* 10 | 40

Franciscan *Napa Valley, California 2014* 12 | 48

Landmark Overlook *Sonoma/Santa Barbara, California 2014* 15 | 60

rosé

Listel <i>Languedoc, France 2015</i>	8 32
Charles and Charles <i>Columbia Valley, Washington 2015</i>	9 36

pinot noir

DeLoach Heritage Reserve <i>California 2015</i>	10 40
Lyric by Etude <i>Santa Barbara County, California 2013</i>	13 52
The Four Graces <i>Willamette Valley, Oregon 2013</i>	15 60
Belle Glos Las Alturas <i>Santa Lucia Highlands, California 2014</i>	18 72

merlot

Greystone Cellars <i>California 2012</i>	8 32
Wente "Sandstone" <i>Livermore Valley, California 2013</i>	10 40
Swanson Cygnet <i>Napa Valley, California 2012</i>	15 60

cabernet

Roy's by Bianchi Vineyards <i>California</i>	8 32
Wente "Southern Hills" <i>Livermore Valley, California 2014</i>	10 40
Justin <i>Paso Robles, California 2014</i>	16 64
Paraduxx by Duckhorn <i>Cabernet/Zinfandel Napa Valley, California 2013</i>	18 72
J. Lohr "Seven Oaks" <i>Paso Robles, California 2014</i>	12 48
Montes Alpha <i>Colchagua Valley, Chile 2013</i>	13 52
Daniel Cohn Winery "Bellacosa" <i>North Coast, California 2015</i>	15 60

reds of interest

Alamos <i>Malbec Mendoza, Argentina, 2014</i>	8 32
Catena Vista Flores <i>Malbec Mendoza, Argentina 2013</i>	10 40
Trivento Golden Reserve <i>Malbec Mendoza, Argentina 2014</i>	15 60
Boneshaker <i>Zinfandel Lodi, California 2014</i>	11 44
Joel Gott <i>Zinfandel California 2014</i>	12 48

bottled beer

Bud Light	5	Kona Fire Rock Pale Ale	6
Angry Orchard	5	Kona Longboard Lager	6
Crisp Apple Hard Cider		Stella Artois	6
St. Pauli N.A.	5	Samuel Adams Boston Lager	6
Amstel Light	6	Miller Lite	5
Blue Moon	6	Michelob Ultra	5
Guinness	6	Samuel Adams Rebel	6
Heineken	6	Grapefruit IPA	
		Not Your Father's Rootbeer	6

TY KU premium sake

4 oz. Glass | 330 ml Bottle

Coconut <i>Junmai Nigori Japan</i>	8 25	Silver <i>Junmai Japan</i>	8 25
Cucumber <i>Junmai Japan</i>	8 25	Black <i>Junmai Ginjo Japan</i>	12 34

TY KU Sake Tasting Flight choice of 3 for 14.9
Silver | Black | Coconut | Cucumber

————— *after dinner drinks* —————

Hawaiian Coffee	10.6
Tuaca Vanilla Liqueur – Bailey’s Irish Cream Freshly Brewed Coffee	
Caribbean Nightcap	11.4
RumChata – Don Q Coco Rum	
Kono Cacao	12.2
Zaya Rum – Caffè Borghetti Coffee Liqueur – Dark Crème de Cacao Coco Real – Cream	
Limoncello	11
Chilled Gioia Luisa Natural Limoncello	

————— *single malts & scotch* —————

Dewars	9	Johnny Walker Red	10
J&B	9	Johnny Walker Black	12
Chivas Regal 12 yrs	11	Johnny Walker Blue	40
The Glenlivet 12 yrs	12	Glenfiddich 12 yrs	13
Monkey Shoulder	12	Glenfiddich 18 yrs	18
Glenmorangie 10 yrs	14	Macallan 12 yrs	15
Balvenie 12 yrs	16	Macallan 15 yrs	22
Laphroaig 10 yrs	16	Macallan 18 yrs	38
Talisker 10 yrs	16	Macallan Rare Cask	45
Oban 14 yrs	18		
The MACALLAN Collection			49
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————— *cognacs* —————

Hennessy VS	12	Remy Martin XO	40
Courvoisier VSOP	16	Martell Cordon Bleu	30
Remy Martin VSOP	16		

————— *whiskey* —————

Angel’s Envy	9	Templeton Rye	12
Buffalo Trace	9	Basil Hayden	13
Knob Creek	12	Woodford Reserve	13
Nikka Coffey Grain	11	High West Rendezvous Rye	14
Maker’s Mark	12	Booker’s	15
Teeling Irish Whiskey	11		

bar bites

Craveable chef creations infused with flavors of the Pacific Rim.
Perfect for sharing, or not...

	<i>Aloha Hour</i>	
French Fries	5	7
Parmesan – Togarashi – Parsley – Sea Salt Housemade Ketchup		
Tempura-Crusted Ahi Roll*	7	13
Spicy Togarashi Miso Butter Sauce		
Crispy Chicken Spring Roll	7	10
Citrus Black Bean Dragon Sauce		
Ebi Roll	7	12
Shrimp Tempura – Coconut – Cream Cheese Mango – Avocado – Habanero Aioli – Nitsume		
Truffle Bacon Mac & Cheese	7	10
Panko Herb Crust		
Lump Crab Fried Rice*	7	10
Garlic – Ginger – Sesame		
Kalua Pork Sliders*	7	11
Crispy Onions – Lilikoi Slaw		
Szechuan Spiced Pork Ribs	7	15
Smoked and Glazed in Roy's Original Mongolian Sauce		
Lobster Potstickers	7	15
Spicy Togarashi Miso Butter Sauce		
Roy's Original Blackened Island Ahi*		16
Spicy Soy Mustard		
Wagyu Burger*		16
Caramelized Onion – Truffle Mushrooms Sunny Side Up Egg – Togarashi Aioli – Fries		
Canoe Appetizer for Two*		30
Szechuan Ribs – Spicy Tuna Roll – Lobster Potstickers Chef's Featured Selections		

favorites

Auntie Lei's Aloha Roll*		15
Spicy Tuna – Cucumber – Yellowtail – Salmon Avocado – Garlic Ponzu		
Vegetable Caterpillar Roll		10
Scallion – Cucumber – Avocado – Sesame		
Lakanilau Roll*		17
Wagyu Beef – Snow Crab – Tempura Asparagus Avocado – Sesame Miso – Truffled Greens		
Sunrise at Haleakala Roll*		14
Tuna – Yellowtail – Salmon – Avocado Crispy Asparagus		
Lobster California Roll		14
Avocado – Cucumber – Tobiko		

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. **Roy's abides by all local & state liquor laws.