

RAW

nigiri | sashimi

Ebi <i>Shrimp</i>	3 -	Maguro <i>Bigeye Tuna</i>	5 17
Unagi <i>Freshwater Eel</i>	4 -	Shake <i>Salmon</i>	3 13
Wagyu <i>Torch - Seared Beef</i>	4 -	Sashimi <i>Sampler</i>	32
Hamachi <i>Japanese Yellowtail</i>	4 15	<i>Maguro - Shake - Hamachi - Unagi</i>	

ROLLS

Tempura-Crusted Ahi Roll*			14
<i>Spicy Togarashi Miso Butter Sauce</i>			
Auntie Lei's Aloha Roll*			15
<i>Spicy Tuna - Cucumber - Yellowtail - Salmon - Avocado - Garlic Ponzu</i>			
Lakanilau Roll*			18
<i>Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus - Sesame Miso Truffled Greens</i>			
Sunrise at Haleakala Roll*			14
<i>Tuna - Yellowtail - Salmon - Avocado - Asparagus</i>			
Lobster California Roll*			14
<i>Avocado - Cucumber - Tobiko</i>			
Ebi Roll			13
<i>Shrimp Tempura - Coconut - Avocado - Cream Cheese - Habanero Aioli Nitsume - Mango</i>			
Surf & Turf Roll*			18
<i>Wagyu New York - Misoyaki "Butterfish" - Yamagobo - Asparagus - Nitsume</i>			
Dynamite Maine Lobster Oshizushi			17
<i>Tobiko - Kabayaki Sauce</i>			

COLD

Maui Wowie Salad			15
<i>Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette</i>			
Wedge Salad ^{gf}			10
<i>Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese</i>			
Fresh Local Greens Salad ^v			11
<i>Shaved Carrot - Daikon - Heirloom Tomatoes - Onion Shoyu Vinaigrette</i>			
Grilled Caesar Salad			10
<i>Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing</i>			
Hawaiian Style Poke*			16
<i>Sizzled Rayu - Shoyu - Ogo - Cucumber - Negi</i>			
Poke Bowl*			17
<i>Ahi Poke - Lomi Lomi Salmon - Hamachi Tartare - Namasu - Crispy Onions</i>			

HOT

Szechuan Spiced Pork Ribs			15
<i>Smoked and Glazed in Roy's Original Mongolian Sauce</i>			
Lobster Potstickers			15
<i>Spicy Togarashi Miso Butter Sauce</i>			
Miso Soup ^{gf}			6
<i>Tofu - Scallion - Saikyo Miso - Shiitake Mushroom</i>			
Lobster Bisque			13
<i>Maine Lobster - Thai Aromatics - Hint of Red Curry - Coconut Milk</i>			
"Rim Fire" Calamari			15
<i>Roasted Japanese Mushrooms - Sweet Thai Chili Glaze</i>			
Canoe for Two*			30
<i>Szechuan Ribs - Spicy Tuna Roll - Lobster Potstickers - Filet Yakitori Chicken Satay</i>			
Crispy Chicken Spring Rolls			10
<i>Citrus Black Bean Dragon Sauce</i>			

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[†]Please allow 20 minutes preparation time ^{gf}Gluten Free ^vVegetarian

FISH & SHELLFISH

Misoyaki “Butterfish”^{*gf} <i>Alaskan Black Cod - Baby Bok Choy - Furikake Rice</i>	41
Roasted Macadamia Nut Crusted Mahi Mahi* <i>Lobster Cream Sauce</i>	42
Blackened Island Ahi* <i>Spicy Soy Mustard Butter Sauce</i>	40
Jumbo Tiger Prawns <i>Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro</i>	36
Hibachi Grilled Atlantic Salmon* <i>Japanese Citrus Ponzu Sauce</i>	32
Butter Seared Georges Bank Sea Scallops* <i>Creamy Coconut Black Rice - Lobster Essence</i>	36

MEAT & POULTRY

Braised Short Ribs of Beef^{gf} <i>Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccolini</i>	35
Pan Roasted Half Chicken <i>Blackened Rustic Mashed Potatoes - Bacon Pepper Gravy</i>	28
Hand Carved Filet Mignon^{*gf}, 8oz <i>Vadouvan Roasted Carrots - Truffle Onion Misoyaki Demi Glace</i>	46
Hand Carved Rustic Rub Crusted Ribeye*, 14oz <i>Smoked Sea Salt - Grilled Asparagus</i>	47

MIXED PLATES

Shellfish Sampler* <i>Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp - Asparagus Lobster Red Curry Sauce - Creamy Jasmine Rice</i>	49
Classic Four* <i>Hibachi Grilled Atlantic Salmon - Misoyaki “Butterfish” Blackened Island Ahi - Roasted Macadamia Nut Crusted Mahi Mahi</i>	48
Roy’s Trio* <i>Hibachi Grilled Atlantic Salmon - Misoyaki “Butterfish” Blackened Island Ahi</i>	43
Grilled Filet Mignon^{*gf} & Teppanyaki Shrimp <i>Yukon Mash - Shiso Béarnaise - Asparagus - Broccolini - Carrots - Beets</i>	50
Grilled Filet Mignon^{*gf} & Butter Roasted Maine Lobster Tail <i>Truffle Onion Misoyaki Demi Glace - Scampi Butter Sauce</i>	59
Roasted Half Chicken & Teppanyaki Szechuan Shrimp <i>Blackened Rustic Mashed Potatoes - Bacon Pepper Gravy</i>	38

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CHEF'S TASTING MENU

Enjoy all three courses for \$49

amuse-bouche

Chilled Vietnamese Lobster Spring Roll
Shiso Chardonnay Sauce

1st course

Crispy Wagyu Beef Dumpling
Chili Lime Shoyu

2nd course - choice of

Jade Pesto Steamed Whitefish
Baby Bok Choy - Warm Scallion Shoyu Ponzu

Pork Osso Bucco
*Crispy Kim Chee Brussels Sprouts - Fingerling Potatoes
Orange Macadamia Nut Gremolata*

dessert

Medjool Date Cake
Pistachio - Rose Water Sabayon - Miso Caramel

VEGETARIAN

Vegetable Caterpillar Roll ^v <i>Scallion - Cucumber - Avocado - Sesame</i>	11
Futomaki Roll ^v <i>Crispy Shiitake Mushroom - Asparagus - Yamagobo - Avocado - Sesame Kiaware - Togarashi Aioli</i>	9
Tempura Vegetables ^v <i>Bell Peppers - Brocollini - Kabocha Squash - Shiitake Mushroom Tamari Dipping Sauce</i>	7
Hibachi Grilled Tofu "Steak" ^v <i>Furikake Rice - Cucumber Sunamono - Japanese Citrus Ponzu</i>	17
Herb Grilled Vegetable Napoleon ^v <i>Portobello - Baby Carrot - Asparagus - Red Bell Pepper - Baby Bok Choy Yukon Potato Purée</i>	16
Tofu Yakisoba ^v <i>Ramen Noodles - Napa Cabbage - Carrots - Mushrooms</i>	15

SIDES

Sautéed Bok Choy <i>Ginger - Garlic</i>	9	Sautéed Mushrooms ^{gf} <i>Garlic - Shiso - Lemon</i>	9
Butter Whipped Potatoes ^{gf} <i>Yukon Potatoes - Chives</i>	7	Truffle Bacon Mac & Cheese <i>Panko Herb Crust</i>	10
Asparagus ^{gf} <i>Beurre Blanc</i>	9	Lump Crab Fried Rice ^{gf} <i>Garlic - Ginger - Sesame</i>	10
Parmesan Fries	7	Vadouvan Roasted Carrots <i>Sea Salt - Butter</i>	10

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