

E KOMO MAI

Welcome to Roy's Hawaii Kai. Since opening the "Original" Roy's Hawaii Kai in 1988, I have set out to explore "new directions," blending classic European cooking techniques with unique influences from Asia and the Pacific. Guided by the freshest ingredients and my own sense of freedom, the menu is constantly evolving.

Every night our menu features a selection of "Roy's Classics," which are menu items that have been favorites since the opening of the first Roy's in 1988. In each section, these are noted with the "Y" symbol.

In addition to these Classics, Executive Chef *Lyndsey Simone*, Sous Chef *Wayland Sakamoto*, & Sous Chef *Dexter Mina* offer a unique selection of seasonal items prepared according to the freshest products available.

PRIX FIXE MENU

50/70 (Tax and gratuity not included)

1st Course – Appetizer Plate

Chinatown Chicken Spring Roll, Seared Shrimp Stick, Szechuan Pork Rib

Wine: Roy's Prosecco

2nd Course (choice of one)

Hibachi Style Grilled Salmon | Japanese Citrus Ponzu

Wine: Carl Graff, Riesling

Macadamia Nut Crusted White Fish | Buttery Lobster Essence

Wine: "Roy's", Ohana Reserve, Chardonnay

Honey Mustard Grilled Beef Short Rib | Natural Braising Jus

Wine: Roy', Cabernet

Dessert (choice of one)

Melting Dark Chocolate Soufflé with Vanilla Ice Cream

Wine: Olivares, Dulce Monastrell

Macadamia Nut Tart

Wine: Robert Mondavi, Moscato D' Oro

Beverage of the Month

"The Fix"

Tattoo Tequila, Montelobos Mezcal, Orgeat (Almond) Syrup, & Fresh Lime Juice

\$12

FIRST BITES

Makaweli Grass Fed Beef Bone Marrow

Nalo Parsley Salad | Chimichurri 20

Steamed Manila Clams

Lemon Kabayaki Butter | "Sizzled" Lup Cheong 13

*Sizzling Hawaii Rancher's Beef Tobanyaki

Yuzu Kosho | Sweet Ewa Onion | Tentsuyaki Sauce 21

Hot & Sour Soup

Shiitake | Green Onion 10

Baked Coconut Curry Escargot

Thai Inspired Curry Butter 13.5

YAMAGUCHI ® SUSHI

*Spicy Garlic Ahi Roll Chiso | Kamuela Cucumber | Crispy Garlic 14

*Unagiyaki Roll Spicy Tuna | Tempura Kabocha | Roasted Coconut 16

Sushi Mark's "Frying" Dragon Misoyaki Butterfish | Unagi | Avocado | Macadamia Nuts | Sweet Ginger Wasabi Sauce 16

CLASSICS

Y Roy's Dim Sum Style Canoe for Two:

Mini Crab Cake | Misoyaki Butterfish Tempura Roll |
Szechuan Pork Rib | Shrimp Stick | Chinatown Chicken
Spring Roll 37

Y Chinatown Chicken Spring Rolls

Pineapple Black Bean Dragon Sauce 13

Y *Roy's Original Blackened Ahi

Spicy Hot Soy Mustard Butter Sauce 24

Y Hawaii Kai Crab Cakes

Spicy Sesame Butter Sauce 19

Y Kiawe Smoked Szechuan Baby Back Pork Ribs 17

FRESH

Baby Iceberg Lettuce

Bacon | Candied Macs | Creamy Blue Cheese 13

*Haleiwa Red Leaf & Kula Butter Lettuce "Caesar"

Sous Vide Egg | Spiced Pistachios | B.I. Chevre 12

HK's Roasted Beet & Petite Arugula Salad

Shaved Pecorino | Blood Orange | Sherry Vinaigrette
13

Crispy Brussels Sprouts & Frisee

Golden Raisins | White Balsamic | Pine Nuts | Lemon
Brown Butter 12

Roy's sources much of our fish from local Hawaiian fishing fleets and our dishes are based on daily market availability.

*Consuming raw or undercooked meats, shellfish, poultry or eggs could lead to food borne illness.

Please inform your server if you have any allergies.

OCEAN

Y Roy's Roasted Macadamia Nut Monchong
"Buttery" Lobster Essence 41

Y "Chinese Style" Jade Pesto Steamed Whole Branzino
Sizzled Lup Cheong | Scallion & Chinese Parsley 40

Y Hot Iron Seared Misoyaki Butterfish
Cha Soba | Tri-Pepper Vinaigrette 23/46

Y *Roy's Original Blackened Ahi
Hot Soy Mustard Butter Sauce 48

Pan-Roasted New Zealand Ora King Salmon
Preserved Lemon | Petite Seafood Salsa 40

* "Popcorn" Bristol Bay U-10 Sea Scallops
Corn & Grits | Bubu Arare 42

Mochiko Crusted "Salt & Pepper" Kauai Prawns
Pickled Jalapeños | Piri Piri Sauce 38

HAWAII KAI'S MIXED PLATES

Y *Classic Trio Jade Pesto Steamed Whitefish | Misoyaki Butterfish | Hibachi Style Grilled Salmon 46

Hawaii Kai Seafood Collection Scallop Congee | Santa Barbara Uni 50

Duck, Duck...Duck Sous Vide & Seared Maple Leaf Duck Breast | Crispy Confit Leg | Hudson Valley Foie Gras 50

LAND

Y Honey Mustard Grilled Beef Short Ribs
Lomi Tomatoes | Ali'i Poi | Natural Braising Jus 39

Y Grass-Fed Makaweli Beef Meatloaf
Tempura Onion Rings | Hamakua Mushroom Gravy 29

*8 oz. Hawaii Rancher's Flame Grilled Filet Mignon
B.I. Heart of Palm Soubise | King Crab "Poke" 58

*16 oz Hawaii Rancher's Kiawe Smoked Ribeye
Horseradish & Gorgonzola | Cabernet Demi 55

*14 oz New Zealand Rack of Lamb
Pistachio Gremolata | Chimichurri 45

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