

# Roy's Kaanapali Breakfast Menu

6:00 am to 10:30 am

## Savory

**19<sup>th</sup> Puka Breakfast** | Two Eggs with Wheat Toast, Choice of Rice or Country Potato,  
Choice of Bacon, Portuguese Sausage, or Link Sausage 14

**Yama Mama Meatloaf Loco Moco** | Two Eggs, Steamed Rice, Shitake Mushroom Gravy 17

**Kalua Pork Skillet** | Spinach, Kula Tomato, Maui Onion, Alii Mushroom, Two Eggs 18

**Vegetarian Omelet** | Spinach, Local Tomato, Maui Onion, Mozzarella Cheese 14

**Blackened Ahi Benedict** | Roasted Fingerling Potato, Asparagus, Yuzu Hollandaise 24

**Up Country Benedict** | Wilted Baby Spinach, Fresh Tomato, Haiku Green Salad 17

**Hawaii Kai's Crispy Crab Cake Benedict** | Kula Greens, Togarashi Butter Sauce 24

**Avocado Toast** | Sous Vide Egg, Parmesan Cheese, Lemon Pressed Olive Oil 16

**Breakfast Sandwich** | Scrambled Eggs, Applewood Smoked Bacon, White Cheddar 8

**Da Mulligan Wrap** | Chorizo, Potato, Scrambled Eggs, Spinach, Tomato, Sriracha Aioli 11

## Sweet

**French Toast** | Hawaiian Sweet Bread, Fresh Berries 15

**Buttermilk Pancakes** | Seasonal Fruit, Maple Syrup 14

## Sides

Two Sausage Links	4	Three Pieces Bacon	5
Two Slices Spam	4	Four Pieces Portuguese Sausage	5
Scoop White Rice	2	Breakfast Potatoes	6
One Egg Any Style	2	9 Grain Wheat Toast	3

## Beverages

**Roy's Blend Coffee & Decaffeinated** | 3.50

**Juice** | Orange, POG, Pineapple, Grapefruit, Cranberry 3.50

Executive Chef Jessie Anacleto  
Sous Chef John Balisco  
Sous Chef Joseph Ziolkowski  
Sous Chef Francisco Adolfo

\*Sales of alcoholic beverages are strictly prohibited by the  
Maui County Liquor Commission until 8:00am

Items and pricing are subject to change based on availability of the freshest local ingredients.

## LUNCH PUPU'S "FAMILY STYLE APPETIZERS"

**Roy's Style Dim Sum Canoe for Two** 38 (each additional person add 19) Baby Back Rib, Pork & Shrimp Lumpia, Ahi Poke, Shrimp Stick, Crispy Chicken Potsticker

Y **Crispy Hawaii Kai Style Crab Cakes** | Spicy Sesame Butter Sauce 19

Y **Szechuan Baby Back Pork Ribs** | Mongolian Barbeque Sauce 17

**Roy's Featured Soup of the Day** | Made Fresh Daily with Local Ingredients MP

**Crispy Chicken Potstickers** | Sriracha Aioli, Firecracker Dipping Sauce 15

**"Filipino Style Spring Rolls"** | Pork & Shrimp Lumpia, Black Bean Dragon Sauce 16

**Poke Duo** | Ahi, Ora King Salmon, Cucumber, Maui Onion, Bubu Arare, Sweet Potato Chips, Inamona Jus 26

**Bubu Arare & Furikake Crisped Calamari** | Sriracha Aioli & Kabayaki 16

**Tamashiro Tofu** | Ginger, Cilantro, Sizzling Peanut Oil, Lomi Lomi Tomato, Chinese Soy 15

## YAMAGUCHI SUSHI®

**Yamaguchi Spicy Ahi Sushi** | Kabayaki, Wasabi Aioli, Tobiko 16

## SALADS

**Maui Wowie Shrimp Salad** | Seared Kauai Shrimp, Upcountry Jr. Romaine Lettuce, Maui Onion, Caper, Feta Cheese, Kamuela Tomato, Caper Lime Vinaigrette 22

**Waipoli Romaine Caesar Salad** | Anchovy Parmesan Dressing, Garlic Herb Focaccia Crouton, Parmesan Crisp 14

**Da' Valley Isle Cobb Salad** | Apple Wood Smoked Bacon, Upcountry Tomato, Cucumber, Red Onion, Avocado, Carrot, Maytag Bleu Cheese Crumble, Egg, Sherry Shallot Vinaigrette 18

**Baby Butter Lettuce "BLT" Salad** | Haiku Tomato, Red Onion, Applewood Smoked Bacon, Bleu Cheese Dressing, Stella Bleu Cheese Crumble 16

## ON DA SIDE

4.5oz. Catch of the Day	18	Kauai Prawns	14
6oz. Tender Pressed Chicken Breast	8	Steamed Vegetables	7
Applewood Smoked Bacon	5	Truffle Steak Fries	10
3.5oz Blackened Ahi	22	Sweet Potato Fries	7

Looking for a gift for that special someone?

Roy's gift cards are available in \$25 increments up to \$500 and redeemable at any Roy's.

Ask your server.

## LUNCH SANDWICHES & ENTREES

**Herb Grilled Chicken Sandwich** | Telera Roll, Swiss Cheese, Caper Dijon Aioli,  
Butter Leaf Lettuce, Haiku Tomato, Steak Fries 17

**Crispy Pork Loin Tonkatsu Sandwich** | House Made Japanese BBQ Sauce,  
Toasted Brioche Bun, Steak Fries 18

**“Adult” Grilled Cheese Sandwich** | Candied Bacon, Haiku Tomato, Smoked Gouda,  
Mozzarella, White Cheddar, Pepper Jack, Hawaiian Sweet Bread, Steak Fries 17

**“Loco Moco” Maui Cattle Co. Grass Fed Yama Mama’s Meatloaf** | Fried Rice,  
Eggs Over-Easy & Shiitake Pan Gravy 17

**Grilled Kalbi Ribs & Teriyaki Chicken Plate Lunch** | Wasabi Potato Salad, Rice,  
Kim Chee & Namasu 19

**Tempura Battered Fish & Chips** | Steak Fries, Yuzu Caper Tartar Sauce 19

**Crispy Ahi Katsu Sandwich** | Asian Slaw, Baby Butter Leaf Lettuce, Steak Fries 22

**Fresh Catch Fish Sandwich** | Yuzu Caper Slaw, Baby Butter Leaf Lettuce,  
Sweet Potato Fries 21

**Kalua Pulled Pork Sandwich** | Sweet Onion, White Cheddar, Asian Slaw,  
Pineapple BBQ Sauce, Sweet Potato Fries 15

**Makaweli Ranch Grass Fed ½ lb. Burger** | Grilled Maui Onion, Applewood Smoked Bacon,  
White Cheddar Cheese, Toasted Brioche Bread 18

**“Chinese Style” Jade Pesto Steamed Whitefish** | Chinese Style Sizzling Soy 21

**Hibachi Grilled Salmon** | Cucumber Namasu, Citrus Ponzu 20

\*Consuming raw or undercooked meats, shellfish, poultry or eggs  
Could lead to food borne illness\*

### **Lunch Prix Fixe \$30**

*tax & gratuity not included*

#### **Choice of Starter**

**Half Green Salad or Cup of Soup**

#### **Choice of Entrée**

**Hibachi Grilled Salmon** | Cucumber Namasu, Citrus Ponzu

**Kalua Pulled Pork Sandwich** | Sweet Onion, White Cheddar, Asian Slaw,  
Pineapple BBQ Sauce, Sweet Potato Fries

#### **Dessert**

**Warm Macadamia Nut Tart**  
Vanilla Bean Ice Cream & Caramel Sauce

Welcome to Roy's Kaanapali! Since opening the original "Roy's" in Hawaii Kai in 1988, I have set out to explore "new directions," blending classic European cooking techniques with unique influences of Asia and the Pacific, guided only by the freshest local ingredients and my own sense of freedom. Every night our menu features a selection of "Roy's Classics," which are menu items that have been favorites since the beginning. These are noted with the "Y" symbol. In addition to these classic dishes, Executive Chef Jessie Anacleto along with Sous Chefs Joe Ziolkowski, John Balisco and Francisco Adolfo offer a unique selection of seasonal items and nightly specials. Cooking has been my life... Thank you for making it part of yours.

Roy Yamaguchi, Chef/Founder

### **DINNER PRIX FIXE MENU**

Cost of Full Dinner Determined by Entrée Selection

Wine Pairing Recommendations are Optional

Tax and Gratuity Not Included

#### **Choice of Starter**

**Crispy Hawaii Kai Style Crab Cake** | Togarashi Sesame Butter Sauce

Recommended Pairing - 6 oz Schloss Lieser Riesling 12.50

**Charred Brussels Sprouts & Cauliflower** | Applewood Smoked Bacon, Macadamia Nut, Cilantro Vinaigrette

Recommended Pairing - 6 oz Roy's Au Bon Climat Chardonnay 13

#### **Choice of Entree**

**Honey Mustard Glazed Beef Short Ribs** | Yukon Potato Gratin, Roy's Natural Jus 64

Recommended Pairing - 6 oz Roy's Broadside Cabernet Sauvignon 14

**Hibachi Grilled Ora King Salmon** | Baby Bok Choy, Citrus Ponzu, Namasu, Steamed Rice 64

Recommended Pairing - 6 oz Decoy Sauvignon Blanc 16.25

**Whole Moi - Steamed or Crispy** | Sesame Green Beans, Lup Cheong, Lomi Lomi Tomato, Ginger Soy, Steamed Rice 75

Recommended Pairing - 6 oz Muller-Thurgau 14.50

#### **Dessert**

**Melting Dark Chocolate Soufflé with Vanilla Ice Cream**

Recommended Pairing - 2 oz Domaine La Tour Vielle, Banyuls 9

### **FEATURED BOTTLE OF WINE**

**Longboard Vineyards Mavericks Chrome 2013** | Cabernet Sauvignon 108

- Alexander Valley | Vibrant and Strong with Subtle Notes of Leather

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## DINNER PUPU'S "FAMILY STYLE APPETIZERS"

**Roy's Style Dim Sum Canoe for Two:** 38 (each additional person add 19)

Baby Back Rib, Pork & Shrimp Lumpia, Ahi Poke, Shrimp Stick, Crispy Chicken Potsticker

- Y **Roy's Blackened Ahi** | Spicy Soy Mustard Butter Sauce 25
- Y **Szechuan Baby Back Pork Ribs** | Mongolian BBQ Sauce 17
- Y **Crispy Hawaii Kai Style Crab Cakes** | Togarashi Sesame Butter Sauce 19
- Y **Hibachi Grilled Ora King Salmon** | Bok Choy, Cucumber Namasu, Citrus Ponzu 20
- Y **Misoyaki Butterfish** | Carrot Puree, Bok Choy, Anuenue Carrot, Sweet Ginger Wasabi Butter 24

**Hot & Sour Soup** | Bamboo Shoots, Wild Mushroom, Scallion 14

**Crispy Pork Belly Bao Buns** | Go Chu Jang Glaze, Kim Chee, Pickled Onion, Soy Mustard, Kabayaki 18

**"Filipino Style" Spring Roll** | Pork & Shrimp Lumpia, Lilikoi Black Bean Dragon Sauce, Green Papaya Salad 16

**Crispy Ginger Chicken Potstickers** | Sriracha Aioli, Firecracker Sauce 15

**Poke Duo** | Ahi, Ora King Salmon, Cucumber, Maui Onion, Bubu Arare, Sweet Potato Chip, Inamona Jus 26

**Charred Brussels Sprouts & Cauliflower** | Applewood Smoked Bacon, Macadamia Nut, Cilantro Vinaigrette 14

**Junior Romaine Caesar Salad** | Garlic Herb Crouton, White Anchovy, House Caesar Dressing, Parmesan Crisp 14

**Big Island Beet Salad** | Kale, Feta Cheese, Haiku Tomato, Kamuela Cucumber, Cilantro Vinaigrette 16

**Waipoli Butter Lettuce "BLT" Salad** | Haiku Tomato, Smoked Bacon, Red Onion, Stella Bleu Cheese Dressing 16

## YAMAGUCHI SUSHI®

**Yamaguchi Spicy Ahi Sushi Roll** | Kabayaki, Wasabi Aioli & Tobiko 16

**Frying Dragon Roll** | Unagi, Miso Butterfish, Sweet Wasabi Butter, Macadamia Nuts 17

Please ask about our signature **Melting Hot Dark Chocolate Soufflé**. We strongly recommend that you order before the arrival of your entrees to allow sufficient preparation time.

## DINNER KAI ENTRÉE'S-FROM THE SEA

**Roy's sources our fish from the local Hawaiian fishing fleet and our dishes are based on daily market prices.**

**Seafood Collection** | Madras Tomato Curry, Kauai Shrimp, Clams, Calamari, White Fish, Lobster Tail 52

**Whole Hawaiian Moi – Steamed or Crispy** | Sesame Green Beans, Lup Cheong, Lomi Lomi Tomato, Ginger Soy 52

Y **“Chinese Style” Jade Pesto Steamed Au** | Sizzling Peanut Oil, Bok Choy, Ginger Soy 47

Y **Hibachi Grilled Ora King Salmon** | Baby Bok Choy, Citrus Ponzu, Namasu, Steamed Rice 40

Y **Roy's Blackened Ahi** | Spicy Soy Mustard, Soy Braised Daikon, Pickled Ginger 50

Y **Macadamia Nut Crusted Mahi Mahi** | Red Bliss Potato, Asparagus, Kona Maine Lobster Essence 49

Y **Misoyaki Butterfish** | Carrot Puree, Bok Choy, Baby Carrot, Sweet Ginger Wasabi Butter 48

### **DINNER AINA ENTRÉE'S-FROM THE LAND**

**Huli Huli Half Chicken** | Huli Huli Sauce, Steamed Rice, Upcountry Vegetables, Pineapple Chutney 40

**Duck Duo** | Seared Breast and Roasted Leg, Kula Vegetables, Baby Potato, Mustard Demi 45

**Duroc Pork Chop** | Maple Bourbon Mustard Glaze, Herb Roasted Potato, Upcountry Vegetables 46

**Filet Mignon** | Blue Cheese Butter, Kula Vegetables, Whipped Potato, Natural Demi 50

**Hawaiian Sea Salt Ribeye** | Roasted Fingerling Potato, Cabernet Demi, Balsamic Grilled Onion & Shishito Pepper 52

Y **Honey Mustard Glazed Beef Short Ribs** | Yukon Gold Gratin Potatoes, Garden Vegetables, Roy's Natural 40

Y **Grass Fed Maui Cattle Co. Yama Mama's Meatloaf** | Shiitake Pan Gravy, Garden Vegetables, Onion Ring 31

### **MIXED PLATE COMBINATIONS**

**Surf & Turf** | Petit Filet Mignon, Kula Vegetables, Kauai Shrimp, Maine Lobster Tail, Peppercorn Demi 69

Y **Classic Duo** | Macadamia Nut Crusted Mahi, Roy's Blackened Ahi 49

#### **ON DA SIDE**

Yukon Gold Au Gratin Potatoes	7	Asparagus & Mushroom Risotto	8
Kauai Shrimp	14	Maine Lobster Tail	24

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