

Roy's Ko Olina Lunch Menu

APPETIZERS

- Smoked Mongolian Spiced Baby Ribs | Scallion Oil 16
- Hawaii Kai Style Crispy Crab Cakes | Spicy Sesame Butter Sauce 19
- Chinatown Chicken Spring Rolls| Dry Lands Micro Cilantro, Black Bean Dragon Sauce 13.50
- *"Roy's Original" Blackened Island Ahi | Soy Mustard, Beurre Blanc 23
- *Canoe for Two| Baby Ribs, Chicken Spring Rolls, Blackened Ahi, Shrimp Tempura & Spicy Ahi Maki 34
- Ko 'Olina Sunset Dragon Maki | Spicy Sesame Butter Sauce, Hamakua Macadamia Nuts 16
- Garlic Sweet Chili Soy Beans (Served Hot) 7
- Yukari Seasoned French Fries 7
- Apple wood Smoked Bacon, Beef & Vegetable Soup 9

SALADS

- Napua's Garden Green Salad | Organic Shaved Vegetables, Aloha Citrus Vinaigrette, Creamy Herb, Balsamic Olive Oil 12
- *Waipoli Baby Romaine Caesar Salad | Classic Style, Parmesan Wafer 16
- Kahumana Organic Kale Salad | Naked Cow Feta Cheese, West Side Organic Shaved Vegetables 16
- Roasted Organic Beets| Charred Miso, Feta Cheese, Spiced Kunia Tomato Vinaigrette 15

Executive Chef: Darryl Shinogi

Not all ingredients are listed on the menu. Please inform your server if you have any allergy concerns

ENTRÉES

* **Big Island Burger** | Avocado Ranch, Pico de gallo, Smokey Apple Wood Bacon, Jack Cheddar Cheese 18

** **BLTA** | Tempura Island Ahi, Smoked Bacon, Romaine, Avocado, French Fries 17

Warm Smoked Ham & French Brie Hoagie |

Sautéed Ewa Onion & Small Kind Crimini, Imported Brie, Cabernet Sauce 18

Charred Honey Mustard Beef Short Rib |

Yukon Potato Puree, Garden Vegetables, Kunia Lomi Tomato 24.25

Fish & Chips | Asian Tartar Sauce 22

The "Vegan" | Mochi Crusted Aloun Farms Kabocha Pumpkin, Black Current Tapenade, Spicy Thai Chili 24

Sweet & Savory Honey Glazed Wings | Half Portion Mixed Green salad, Steamed White Rice 17

***Big Island "Teriyaki" Loco Moco** | Sunny Side Eggs, Small Kine Farm's Criminis & Ewa Onions 18

****"Half Portion" Macadamia Nut Crusted Island Fish** | Pan Fried Red Bliss Potato & House Bacon, Kona Maine Lobster Essence 22

Misoyaki Marinated Butterfish "Entrée" | Local Seasoned Baby Bok Choi, Steamed White Rice, Sweet Ginger Wasabi Butter 45

Seared Garlic Shrimp & Island Fish Pasta | House Made Fettuccini, Small Kine Farm's Criminis & Ewa onions, Kona Maine Lobster Essence 25

Flat Bread w/ Beef & Vegetable Soup | Rich Kamuela Tomato Sauce, Roasted Vegetable 16

SWEET ENDINGS

Chocolate Decadence & Haupia Blonde Brownie | Fudge Sauce, Raspberry Coulis, Fresh Fruit Garnish 9.5

Hawaiian Lilikoi Cheese Cake | Raspberry & Passion Fruit Nectar 9.5

"Rainbow of Sorbetos" | Hawaiian Crown Pineapple, Lemon Basil, Mango, Strawberry, Lychee 9

Vanilla Crème Brulee / Coconut & Chocolate Macaroon 9.5

Lemon & Yuzu Tart, Graham Toffee / Raspberry Coulis 9.5

"Milk & Cookies" | Chai Cookie w/ Lilikoi Mochi Ice Cream, Shot of Milk 9.5

**The State of Hawaii requires Us To Make a Disclosure On Our Menu That States Consuming Raw or Undercooked Meat's, Shellfish, Seafood, Poultry, or Eggs Could Lead To Foodborne Illness*

OHANA APPETIZERS

***Roy's Dim Sum Appetizer for Two**

Spicy Miso Ahi Maki, Shrimp Tempura, Blackened Island Ahi, Mongolian Ribs, Chinatown Chicken Spring Rolls	34
Hawaii Kai Style Crispy Crab Cakes Spicy Sesame Butter Sauce	19
Chinatown Chicken Spring Rolls Black Bean Dragon Sauce	13.50
Wood Smoked Mongolian Spiced Baby Ribs	16
Napua's Garden Green Salad Dean Okimoto's Creamy Herb Dressing, Balsamic Olive Oil, Aloha Citrus	12
Roasted Organic Beets Charred Miso, Naked Cow Feta Cheese, Spiced Kunia Tomato Vinaigrette, Citrus Ash Oil	15
*Waipoli Baby Romaine Caesar Salad Classic Style Dressing, Garlic Croutons, Parmesan Crisp	16
Organic Kale & Baby Tatsoi Salad Naked Cow Feta Cheese, Warm Lilikoi Vinaigrette, Organic Vegetables	16
Roasted Cauliflower Salad Buttered Pumpkin Seeds, Kahumana Organic Greens, Prosciutto Chip	13
Baby Ho Farms "Family" Tomato & Maui Gold Pineapple Salad Prosciutto Chips & Grilled Toast	16
Hamakua Alii & Small Kine Farms Crimini Mushrooms Cabernet Garlic Butter, Blue Cheese Toast	18
*Mochi Crusted Island Ahi Uni & Garlic Puree, Confit Hamakua Mushroom & House Smoked Bacon	23
"Mango & Cheese" Spiced Mango, Naked Cow Feta Cheese, Vertrano Olives, Crostinis	16
"Helix" Escargot Sautee Small Kine Farms Mushroom Melange, Crispy Ewa Onions, Cabernet Cream	18
Smokey Apple Wood Bacon & Beef Vegetable Soup	9

Yamaguchi @ Sushi and Sashimi

*"Moriawase" Sashimi Island Ahi, Tako, NZ King Salmon, Japanese Hamachi, B.I. Kampachi	37
*Local Style Ahi Poke "Spider Tower" Yuzu Infused Guacamole, Fresh Poi, Crispy Soft Shell Crab	26
*Spicy Miso Garlic Tuna Crispy Spicy Potato Strings, Yama Gobo, Pickled Ginger, Avocado	17
*Crunchy Crab Roll Soft Shell Crab, B.I.Kampachi Balsamic Fused Kabayaki	24
Ko'Olina Dragon Misoyaki Marinated Island Fish, Cream Cheese, Togarashi Beurre Blanc	16
*Bacon King California Roll Bigeye Tuna, King Crab, Avocado, Sake & Bacon Marmalade	24

Please Note near Fish Section on Menu, Roy's Sources Much of Our Fish from the Local Hawaiian Fishing Fleet Dishes Are Based on Daily Prices

*The State of Hawaii requires us To Make a Disclosure on Our Menu That States That Consuming Raw or Undercooked Meat's, Seafood, Shellfish, Poultry or

Eggs could lead to Foodborne Illness

Dishes Prepared By Executive Chef Darryl Shinogi, Sous Chefs David Padua, Randy & Benjamin Bangloy

MAI KE KAI...FROM THE SEA

Y	Roy's Original Blackened Island Ahi* Stewed Root Vegetables, Spicy Soy Mustard	23/45
Y	Misoyaki Marinated Butterfish Lotus Root Salad, Sweet Ginger Wasabi Butter	23/45
Y	Jade Pesto Steamed Local Monchong "Papillote", Wok Fried "Lup Cheong" & Vegetables, Sizzling Soy	48
	*Macadamia Nut Crusted Monchong Pan Fried Red Bliss & House Bacon, Kona Lobster Essence	47
	*Hibachi Style Atlantic Salmon Cucumber Namasu, Somen Salad, Citrus Ponzu	21/42
	*Seared Garlic 13/15 Shrimp Creamy Basil Polenta, Confit Pancetta, Roasted Red Pepper Emulsion	44
	*Seared U-10 Day Boat Scallop Prosciutto Flavored Aloun Farm Kabocha Mash, Makaha Lilikoi Cabernet Syrup	47
	*Trio of Treasures Prosciutto Crusted Hawaiian Onaga Kona Maine Lobster Cup, Scallop Stuffed Shrimp	48
	*Citrus Grilled Local Mekajiki Local Fennel, Kona Lobster Yukon Potato, Black Truffle Jus	49

MAI KA'AINA...FROM THE LAND

Y	Honey Mustard Charred Braised Beef Short Rib Kunia Lomi Tomato, Natural Jus	38
	* Filet Mignon Organic Baby Vegetables, Cauliflower Puree, Whipped Blue Cheese, Lemongrass Cabernet	49
	*"Yaki Style" Aka Kosho Crusted Ribeye Miso Grilled Local Negi & Eggplant, Confit Marble Potatoes	48
	*Hoisin Glazed Smoked Lamb Chops Molokai Sweet Potato, Spicy Apple Banana Marmalade	48
	Sous Vide "Twice" Cooked Half Roaster Crispy Agedashi Tofu, Braised Bok Choi, Local Style Scallion Sauce	28

HAWAIIAN STYLE MIXED PLATES

	*"Classic Duet" Roy's Classic Macadamia Nut Crusted Mekajiki & Misoyaki Marinated Butterfish	47
	*Ribeye Duo 16oz "Yaki Style" Aka Kosho Crusted Ribeye & Garlic Butter Seared Black Tiger Shrimp	68
	*Uncle Roy's Pulehu Combo Yaki Atlantic Salmon, Mongolian Spiced Baby Ribs, BBQ Glazed Shrimp	45
	"Simply Vegan"	
	Mochi Crusted Aloun Farms Kabocha Pumpkin, Black Current Tapenade, Spicy Pickled Vegetable Thai Chili	24

{Vegetables from Mao & Kahumana Farm, Also Gluten Free Pasta Available Upon Request}

Not all ingredients are listed on the menu. Please inform your server if you have any allergy concerns

Please Note near Fish Section on Menu, Roy's Sources Much of Our Fish from the Local Hawaiian Fishing Fleet Dishes Are Based on Daily Prices

Looking For a Gift For That Special Someone? Roy's Gift Cards Are Available in \$25.00 Increments up to \$500.00 & Redeemable @ Any Roy's

Please Ask Your Server