

# 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

**Aloun Farms Sweet Corn & Apple Wood Smoked Bacon Chowder** 9

## SALADS

**"Mari's Garden Organic Mix Green Salad** |

Organic Shaved Vegetables, Aloha Citrus Vinaigrette, Creamy Herb, Balsamic Olive Oil 13

**\*Waipoli Baby Romaine Caesar Salad** | Classic Style, Parmesan Wafer 16

**Kahumana Organic Kale Salad** |

Naked Cow Feta Cheese, West Side Organic's, Mililani Honey bound Emulsion 16

**Whipped Boursin Stuffed Baby Organic Beets & Confit Smoked Pancetta** |

Mini Tat Soi & Shaved Beet Salad 15

**Executive Chef: Darryl Shinogi**

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

\*The State of Hawaii requires us to make a Disclosure on our Menu That States Consuming Raw  
or under Cooked Meat's, Shellfish, Seafood, Poultry, Egg's, Could Lead To Foodborne Illness

## ENTRÉES

\* **Big Island Burger** | Paniolo BBQ Sauce, Crisp Red Onions, Brown Sugar Bacon, Jack & Cheddar 18

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

**Charred Honey Mustard Beef Short Rib** |

Yukon Potato Puree, Garden Vegetables, Kunia Lomi Tomato 24.25

**Island Fish & Chips** | Asian Tartar Sauce 22

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

**Chicken Picatta** | Chicken Breast, Creamy House Linguini, Wilted Tatsoi, Lemon Butter & Caper Pan Sauce 22

\*\* **“Half Portion” Macadamia Nut Crusted Island Fish** |

Pan Fried Red Bliss Potato & House Bacon, Kona Maine Lobster Essence 24

**Misoyaki Marinated Butterfish “Entrée”** |

Local Seasoned Baby Bok Choi, Steamed White Rice, Sweet Ginger Wasabi Butter 46

**Garlic Shrimp & Island Fish Bake** | SKF Crimini, Ewa Onions, Creamy Parmesan, Ohia Sweet Bread Toast 26

**Yama Mama’s Meat loaf “Loco Moco”** | Sunny Side Egg, SKF Crimini, Ewa Onion & Cognac Pan Gravy 19

**Flat Bread w/ Aloun Farms Sweet Corn & Apple Wood Smoked Bacon Chowder** |

Cabernet Cream, NC Feta Cheese, Enoki & SKF Crimini’s, Ewa Onion, Fresh Basil, Villa Manodori 16

**“Roast Beef Sandwich”** | S.K. F Crimini’s, Ewa Onion, Jack & Cheddar, Au Jus 17

## SWEET ENDINGS

**Chocolate Decadence & Haupia Blonde Brownie** | Fudge Sauce, Raspberry Coulis, Fresh Fruit Garnish 9.75

**White Chocolate Green Tea Cheese Cake** | White Chocolate Mac Mellows 12

**“Rainbow of Sorbet’s”** | Hawaiian Crown Pineapple, Lemon Basil, Mango, Strawberry, Lychee 9

**Earl Grey Crème Bruee** | Cranberry, Local Orange Short Bread Cookie 12

**Lemon & Yuzu Tart, Graham Toffee** | Raspberry Coulis 10

**“Milk & Cookies”** | Chai Cookie w/ Lilikoi Mochi Ice Cream, Shot of Milk 9.75

## 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
<b>Hawaii Kai Style Crispy Crab Cakes</b>   Spicy Sesame Butter Sauce	19
<b>Chinatown Chicken Spring Rolls</b>   Black Bean Dragon Sauce	13.50
<b>Wood Smoked Mongolian Spiced Baby Ribs</b>	16
<b>Mari's Garden Mixed Green salad</b>   Dean Okimoto's Creamy Herb Dressing, Balsamic Olive Oil, Aloha Citrus	
<b>*Waipoli Baby Romaine Caesar Salad</b>   Classic Style Dressing, Garlic Croutons, Parmesan Crisp	
<b>Organic Kale Salad</b>   Naked Cow Feta Cheese, Mililani Honey Bound Vinaigrette, Organic Vegetables	16
<b>Roasted Cauliflower Salad</b>   Buttered Pumpkin Seeds, Kahumana Organic Greens, Prosciutto Chip	13
<b>Baby Ho Farms "Family" Tomato &amp; Maui Gold Pineapple Salad</b>   Prosciutto Chips & Grilled Toast	16
<b>Tat Soi "Spinach" Cobb Salad</b>   Bacon, Egg, Crispy Artichoke, Crimini Mushroom, Ohia Sweet Bread Croutons	14
<b>Whipped Boursin Stuffed Organic Baby Beet's &amp; Confit Pancetta</b>   Shaved Beet's, villa Manodori, Pistachio Oil	15
<b>"Small Kine Farms" Crimini Mushrooms</b>   Cabernet Garlic Butter, Blue Cheese Toast	18
<b>*Mochi Crusted Island Ahi</b>   Uni & Garlic Puree, Confit Hamakua Mushroom & House Smoked Bacon	23
<b>"Helix" Escargot Sautee</b>   Small Kine Farms Mushroom Mélange, Crispy Ewa Onions, Cabernet Cream	18
<b>"Mango &amp; Cheese"</b>   Spiced Makaha Mango, Naked Cow Feta Cheese, Vertrano Olives, Crostini	16
<b>Grilled Crispy Brussels</b>   Prosciutto Parmesan Truffle Cream	13
<b>Aloun Farms Sweet Corn &amp; Apple Wood Smoked Bacon Chowder</b>	

## Yamaguchi ® Sushi and Sashimi

<b>"Moriawase" Sashimi</b>   Island Ahi, Tako, Organic King Salmon, Japanese Hamachi, B.I. Kampachi	37
<b>* "Poke Won ton's</b>   Chirashi Rice, Avocado, Crisp Ginger, Inamona, Garlic, Yuzu Soy Tentsuyaki	24 *
<b>Crispy Potato Starch Crusted Hamachi Kama</b>   Bell Pepper Sizzling Soy	17
<b>* Delicacies of The Sea</b>   Trio of Poke, King Salmon, Tako, Ahi, & Garlic Butter Seared Island Tuna	19
<b>*New Wave Maki</b>   Ahi, Tempura Unagi, Honey Siracha Aioli, Chinese Aromatic	21
<b>*Spicy Miso Garlic Tuna</b>   Crispy Spicy Potato Strings, Yama Gobo, Pickled Ginger, Avocado	17
<b>Ko'Olina Dragon</b>   Misoyaki Marinated Island Fish, Cream Cheese, Togarashi Beurre Blanc	16
<b>** ALL" King Salmon Maki</b>   Tempura King Salmon Belly, Kaiware Sprouts, Crispy Skin & Bonito, Ikura	19

## Mai Ke Kai...FROM THE SEA

Y <b>Misoyaki Marinated Butterfish</b>   Lotus Root Salad, Sweet Ginger Wasabi Butter	23/46
Y * <b>Roy's Original Blackened Island Ahi</b>   Stewed Root Vegetables, Spicy Soy Mustard	23/46
Y <b>Jade Pesto Steamed Japan Hamachi</b>   "Papillote", Wok Fried "Lup Cheong" & Vegetables, Sizzling Soy	49
* <b>Macadamia Nut Crusted Local Mekajiki</b>   Pan Fried Red Bliss & House Bacon, Kona Lobster Essence	48
* <b>Hibachi Style Organic King Salmon</b>   Cucumber Namasu, Somen Noodle Salad, Citrus Ponzu	23/45
* <b>Grilled Marinated Colossal Shrimp</b>   Creamy Sweet Corn Orzo, Vegetable Ragout, Kona Lobster Essence, Finger Lime Butter	48
* <b>Seared Diver Scallop 3 Way's</b>   Vegetable Pearl Cous Cous, Pancetta Crusted, Smoked Cheddar Bourbon Jalapeno	49
* <b>Trio of Treasure's</b>   Pancetta Crusted Broad Bill, Lemongrass Seared Scallop, Garlic Butter Colossal Shrimp	48
* <b>Open Fire Citrus Grilled Japan Hamachi</b>   Melted Kahumana Fennel & King Crab Yukon Potato Puree, Black Truffle Jus	49

## Mai Ka'aina...FROM THE LAND

Y <b>Honey Mustard Charred Braised Beef Short Rib</b>   Kunia Lomi Tomato, Natural Jus	40
* <b>Filet Mignon</b>   Caramelized Cipollini Onions, Roasted Brussels & Cauliflower, Madeira Jus	49
* <b>Garlic Roasted Black Angus Prime Rib</b>   Confit Garlic Marble Potatoes, Brussels sprouts, Silky Power Natural, Creamy Dijon Horseradish	49
* <b>Herb Grilled Lamb Chops</b>   Provencal Style Vegetable Tart, Rosemary Caper Olive Oil Yukon Potato Puree	48
<b>Chicken Piccata</b>   Wilted Organic Tat Soi, Creamy House made Linguini, Crisp Artichokes, Lemon Caper Pan Sauce	36
<b>Yama Mama's Home Style Meat Loaf</b>   Organic Vegetables, Buttermilk O Ring's, Mushroom & Onion Pan Gravy	29

## Hawaiian Style Mixed Plate

" <b>Classic Duet</b> "   Roy's Classic Macadamia Nut Crusted Local Mekajiki & Misoyaki Marinated Butterfish	49
* <b>Uncle Roy's Pulehu Combo</b>   Yaki Salmon, Colossal Shrimp, Mongolian Spiced Baby Ribs	49
* <b>16oz Garlic Crusted Black Angus Prime Rib &amp; Garlic Butter Colossal Shrimp Duo</b>   Confit Marble Potato & Brussels Sprouts	69
" <b>Simply Vegan</b> " Mochi Crusted Aloun Farms Kabocha Pumpkin, Black Current Tapenade, Spicy Pickled Vegetable Thai Chili	24

{Vegetables from Ma'o & Kahumana Farms, Also Gluten Free Pasta Available Upon Request}

# Roy's 19<sup>th</sup> Hole Pupu Menu

2:00 pm – 5:00 pm Daily

**\*Moriawase Sashimi,**

Island Ahi, Japanese Hamachi, Tako, NZ King Salmon, Kona Kampachi 37

**“Ko Olina Dragon Maki”,**

Misoyaki Island Fish, Cream Cheese, Togarashi Burre Blanc 16

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

Tempura Shrimp & Spicy Tuna Maki, Blackened Island Ahi

Mongolian BBQ Baby Back Ribs, Chinatown Chicken Spring Rolls 34

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

**Y Mari's Garden Mixed Green Salad,** Okimoto's Creamy Herb,

Balsamic Olive Oil, Citrus Ash Oil 13

**\*Blackened Island Ahi,** Soy Mustard Butter Sauce 23

**\*Grass Fed Big Island Burger,** Smoked Bacon, Jack & Cheddar, Fries 18

**Soup of the Day** 9

## Aloha Hourz Menu

2:00 pm – 5:00 pm Daily

**Mongolian Spiced Baby Back Ribs,** Scallion Oil 7.5

**Chinatown Chicken Spring Rolls,** Black Bean Dragon Sauce 6.5

**\*Crispy Island Ahi Maki,** Spicy Aioli 7

**\*Spicy Island Ahi Tartar,** Crisp Won Ton Chips 7

**\*Nigiri Sampler,** Kampachi, Ahi, Salmon 7

**Yukari Fries** 4

**Garlic Sweet Chili Edamame,** {served hot} 5

**Garlic Chili Wings** 7

**Garlic Butter Seared Shrimp & Garlic Fries** 8.5

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## Keiki Menu

*Offered to children 12 years old & under*

### **Appetizer Course:**

Cheese Quesadillas, Sliced Fruit, and Vegetable Sticks with Ranch Sauce

### **Choice of Entrees:**

Penne or Linguini Pasta with Butter Sauce or Tomato Basil Marinara Sauce

Grilled Teriyaki Chicken with Vegetables and Rice

Tender Braised Beef Short Ribs with Mashed Potatoes and Pan Gravy

Hibachi Grilled Salmon with Vegetables and Rice

### **Dessert:**

Keiki Ice Cream Sandwich

### **Choice of Beverage:**

Milk, Juice or Fountain Soft Drink

**\$14.95**

*\*All Menus Are Subject to Change Without Notice*

# *Holiday Menus*

*A Pre Fixe Course Menu is offered for*

*All Major Holidays*

*Please contact our Location at 808-676-7697*

*for more information.*

*\*Reservations are recommended*

*We Look Forward to Having You Dine with Us Here at*



*Roy's*<sup>®</sup>  
*No Olina*

The logo for Roy's No Olina features the name "Roy's" in a large, stylized, purple script font. Below it, "No Olina" is written in a smaller, purple script font. A registered trademark symbol (®) is located to the right of the "y" in "Roy's".