

Roy's cuisine is as much a state of mind as it is a way of cooking...it's about his love of freshness and flavors of childhoods

Spent in Hawai'i and Japan, freely blended with the European cooking techniques in which Roy was trained.

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 Hawai'i Kai in 1988. In each section, these are noted with the "γ" symbol.

In addition to Roy's favorite dishes, Executive Chef Jason Ichiki, Sous Chef's Kyle Lee, Nam Nguyen, and Michi DeBrum showcase a unique selection of seasonal items prepared according to the freshest produce available.

YAMAGUCHI SUSHI ® and Sashimi

Spring Fever Roll | Creamy Snow Crab, Spring Rolls, Grilled Lemons, Sweet Chili 17

"Shiso Spicy" Roll | Spicy Tuna, Tempura Asparagus, Avocado, Shiso, Yukari Ponzu 17

Mediterranean Roll | Crispy Shrimp, Tapenade, Assorted Sashimi, Balsamic Vinaigrette 18

"King & I" Roll | Soft Shell Crab, Thai Style Hamachi Tartar, Garlic Cream Cheese 19

Passion Roll | Unagi "Katsu", Cucumber, Big Eye Tuna, Lilikoi Kung Pao Sauce 19

Orange "Dream" Roll | Tempura Pork Belly, Caramelize Onions, Kampachi, Orange Marmalade 18

Vegan Roll | Spicy Chickpea, Avocado, Soy Caramel, Bubu Arare 11

Frying Dragon | Unagi, Avocado, Miso Butterfish, Wasabi Butter 16

Sashimi/Nigiri

Maguro | Big Eye Tuna 24/12

Hamachi | Yellowtail 25/12

Shake | King Salmon 18/9

Madako | Octopus 16/8

Kampachi | Amberjack 22/11

Waikiki Sashimi Platter | Big Eye Tuna, King Salmon, Madako, Kampachi 38

Waikiki Poke & Stuff

Hamachi Carpaccio | Garlic Chili Onion Mignonette, Kamuela Tomatoes, Calamansi Citronette 26

Kampachi Crudo | Yuzu Kosho, White Soy, Garlic Aioli, Jalapeno 22

Traditional Big Eye 'Ahi Poke-Tini | Maui Onion, Ogo, Inamona, Chili, Hawaiian Salt, Green Onion 25

Sugarland Farms Watermelon | Thai Style Garlic Chili Vinaigrette, Nalo Herbs, Cucumber, Puffed Rice 9.5

"Tetsuyaki" (Served on a Hot Iron Plate)

Beef Tenderloin | Hamakua Mushrooms, topped with Dashi Tentsuyu, Garlic Butter 27

Big Eye 'Ahi Poke-Yaki | Hamakua Mushrooms, topped with Peppercorn Soy 25

Pupus “Appetizers”

Roy’s Beachwalk Canoe Appetizer for Two	37
Szechuan Baby Back Ribs, Shrimp Sticks, Crispy Mini Crab Cakes, Chicken Spring Rolls & Spicy Tuna Roll	
Y Hawai’i Kai Crab Cakes Spicy Sesame Butter Sauce	19
Y Kiawe Smoked Szechuan Baby Back Pork Ribs	17
Y Crispy Chinatown Chicken Spring Roll Pineapple Sweet & Sour	13
Shinsato Pork & Local Beef Potstickers Spicy Aioli, Ko Chu Jang	15
Vegan Crispy Zucchini Seared Bao Bun, Pickled Cucumber Relish, Soy Reduction	14
Baked Escargot Garlic Soy Veal Reduction, Madeira Nalo Herb Butter	15
Shinsato Pork Belly Chili Soy Nam Pla, Coriander Avocado Puree, Grape Tomato, Pickled Red Onion	17

Soup & Salads

Moloka’i Sweet Potato Bisque Coconut Milk, Kaffir-Lime B.I. Goat Cheese Crème Fraiche	10
Local Baby Romaine Bigeye Tuna Tartare, Lime Vinaigrette, Parmesan Anchovy Dressing	15
Waikiki “Wedge” Butter Lettuce, Local Beef Carpaccio, Bacon Dill, Gorgonzola Remoulade	16
Pickled Red Beets B.I. Goat Cheese with Gremolata, Pancetta, Passion Fruit	15
Kamuella Tomato Ume Balsamic, Shiso, Thai Chili Ewa Onion Mignonette	15
Y Sweet Home Waima-Nalo Salad Nalo Mesclun Greens, Creamy Herb Dressing	10

From The Sea

Y Roy’s Macadamia Nut Crusted Monchong “Kona Cold” Lobster Sauce	37
Y Hibachi Grilled Atlantic Salmon Japanese Cucumber & Wakame Salad, Citrus Ponzu	19/36
Y “Chinese Style” Steamed Mahimahi Asian Aromatic Relish, Sizzling Soy	39
Y Misoyaki Butterfish Sweet Ginger Wasabi Beurre Blanc	24/48
Y Blackened Island ‘Ahi Spicy Soy Mustard & Butter Sauces	24/48
Y Beachwalk Trio Hibachi Salmon, Macadamia Nut Crusted Monchong, Misoyaki Butterfish	43
Kauai Prawns Local Beef Chorizo & Mozzarella Dumpling, Lemon Caper Salsa Verde, Kamuella Tomato	37
Lemon Bacon Crusted Bristol Day Boat Sea Scallops Eggplant, B.I. Goat Cheese Pain Perdu, Lilikoi Port Wine	43
Black Peppered Kampachi Gingered Risotto, Oxtail & Local Cremini, Soy Mirin, Spicy Truffle Palm Salad	41

Prices on Seafood Vary Due to the Daily Market Price

From The Land

Red Curry Barbeque Grilled Half Chicken Mango Sticky Rice, Coconut Cream Nalo Corn, Thai Herb Emulsion	32
Hudson Valley Duck Breast Blue Cheese Risotto, Gingered Orange Marmalade, Candied Pecan Broccolini	37
Slow Braised Honey Mustard Grilled Beef Short Ribs Nalo Herb Lyonnaise Potatoes, Lomi Tomatoes	38
“Yama Mama” Meatloaf Dijon Horseradish Jus, Tempura Ewa Onion Rings	13/27
Miso Crusted Hawai’i Ranchers 14oz Ribeye Steak Roasted Garlic Polenta, Fresh Wasabi Steak Sauce, Fried Egg	53
Coriander Buttered 8oz Filet Mignon Kabocha, Kim Chee Fritter, Ko Chu Jang Soy Reduction, Sesame Sea Beans	48

Roy’s Classics Tasting Menu (\$53 per person, with Wine Selection \$73 per person)

Appetizer Sampler

Shrimp Stick, Szechuan Baby Back Rib, Chinatown Chicken Spring Roll
3 oz Ruggeri Prosecco

Entrée (choice of one)

Hibachi Grilled Atlantic Salmon Japanese Cucumber & Wakame Salad, Citrus Ponzu Sauce
3 oz For A Song Riesling

Macadamia Nut Crusted Monchong “Kona Cold” Lobster Sauce
3 oz Roy’s “Ohana Reserve” Chardonnay

Slow Braised Honey Mustard Grilled Beef Short Ribs Nalo Herb Lyonnaise Potatoes, Lomi Tomatoes, Demi-Glace
3 oz 12th Blend “Eye of the Needle” Sangiovese/Merlot

Dessert (choice of one)

Roy’s Melting Hot Chocolate Soufflé Raspberry Coulis
2.5 oz. Domaine La Tour Banyuls Rimage

Macadamia Nut Tart Raspberry, Mango & Anglaise
2.5 oz. Chateau Graves Sauternes

(Ex. Consuming raw or undercooked foods may increase your risk of food borne illness)

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