

ALOHA HOUR

5:00-6:00

Prix Fixe \$59

Appetizer Sampler

Spicy Ahi Roll | Bubu Arare

Roy's Original Szechuan Baby Back Ribs | Szechuan BBQ Sauce

Chicken Spring Rolls | Pineapple Chili Sauce

Choice of Entrée

Macadamia Nut Hawaiian Fish | Kona Lobster Essence*

Roy's "Hale" Meatloaf | Mashed Potatoes

Jade Pesto Steamed Hawaiian Fish | Chinese Soy, Braised Daikon, Sizzled Aromatics*

Choice of Dessert

Roy's Melting Hot Chocolate Soufflé | Raspberry Puree, Lappert's Vanilla Bean
Ice Cream

Macadamia Nut Tart | Caramel, Vanilla Ice Cream

Inu


Tai Chi	\$9	Bikini Blonde Draft	\$5	Aloha White Wine	\$9
Hawaiian Martini	\$9	Ace Pineapple Cider	\$6	Aloha Red Wine	\$9

Pupu

Ahi Poke	\$16
Szechuan Style Baby Back Ribs	\$16
Manila Clams with Orange Sake, Togarashi Butter	\$16
Wild Boar Rangoons with Chipotle Aioli & Pineapple Chutney	\$10
Mini J.A Farms Baby Romaine Salad	\$9

ROY'S KOMO MAI...WELCOME

Island Inspired Euro-Asian Cuisine is as much a state of mind as a way of cooking... it's about Roy's love for the freshness and flavors of his childhood spent in Hawaii 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 Honolulu in 1988. In each section, these are noted with the icon located to the left.

In addition to these Roy's Classic Dishes, our talented team of chefs offer a unique selection of seasonal items prepared with the freshest produce available. With us are Executive Chef Jennifer Hamilton, Sous Chefs Jerrick Felix, and Elu Rapozo.

Mahalo

ROY'S ISLAND INSPIRED PRIX FIXE 70/95

WAIKOLOA APPETIZER SAMPLER | *Roy's Prosecco*

Spicy Ahi Roll | Bubu Arare, Kabayaki

Roy's Original Szechuan Baby Back Ribs | Szechuan BBQ Sauce

Chicken Spring Rolls | Pineapple Chili Sauce

CHOICE OF ENTRÉE

Macadamia Nut Hawaiian Fish | Kona Lobster Essence* | *Roy's Chardonnay*

Charbroiled Beef Short Ribs | Au Gratin Potatoes | *Roy's Cabernet*

Jade Pesto Steamed Hawaiian Fish | Chinese Soy, Braised Daikon, Sizzled Aromatics* | *Ponzi Pinot Gris*

CHOICE OF DESSERT

Roy's Melting Hot Chocolate Soufflé | Raspberry Puree, Lappert's Vanilla Bean Ice Cream | *Dashe Late Harvest Zinfandel*

Macadamia Nut Tart | Caramel, Vanilla Ice Cream | *Jorge Ordonez & Co Sweet Muscat*

APPETIZERS

Curried Carrot Soup Big Island Cherve, Chives	10
 Roy's Canoe Appetizer for Two Baby Back Ribs, Kulana Wild Boar Rangoon, Wasabi Shrimp Cocktail, Chicken Spring Rolls, Spicy Ahi Roll*	38
 Roy's Original Blackened Big Island Ahi Spicy Soy Mustard*	26
 Grilled Szechuan Spiced Baby Back Pork Ribs Sesame, Chives	18
 Roy's Original Crispy Blue Crab Cakes Spicy Togarashi Butter	23
Spicy Ahi Roll Kabayaki*	16
Crisp Pork Potstickers Spicy Peanut Curry	15
Chicken Spring Rolls Pineapple Chili	14
Grilled Tako Kale, Spinach, Pickled Sprouts, Egg, Tomato Orange Dressing	17
"Frying Dragon" Roll Butter fish, Unagi, Avocado	18
Waikoloa Ahi Poke Smoked Inamona, Avocado, Chili pepper Vinaigrette	28
Bacon Caesar Brussel Sprouts Parmesan	17

FROM THE GARDEN

Big Island Organic "Farmer's Salad" J.A. Farm Greens, Lilikoi Vinaigrette	15
J.A. Farms Romaine Salad Bleu Cheese Dressing, Bacon	16

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

Share the experience by purchasing a Roy's Gift Card. Ask any of our staff to assist you!

FROM THE SEA

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

 Roy's Macadamia Crusted Hawaiian Mahimahi Kona Lobster Essence*	47
 Hibachi Grilled Salmon Vegetable Namasu, Citrus Ponzu*	55
 Jade Pesto Steamed Hawaiian Mekajiki Sizzled Aromatics	47
 Hawaiian Style Misoyaki Butterfish Sizzling Soy Vinaigrette	55
Pepper Crusted Big Island Ahi Okinawan Sweet Potato Puree*	50
Seared Diver Scallop Grilled Eggplant, Scallion, Sesame Glaze *	55
Seafood Sinigang Salmon, Mussels, Manila Clams, Kauai Shrimp, Tamarind	48

From the Land

 Charbroiled Beef Short Ribs Au Gratin Potatoes	45
8oz Filet Mignon Spicy Garlic Cream Shrimp *	58
Waikoloa Meatloaf Tempura Battered Onion Rings, Mashed Potatoes	38
Mongolian Grilled Lamb Rack Asparagus, Yukon Mashed Potato	54
Mr. Radin's Favorite Duck Char Siu, Lup Cheong Fried Rice	45
12oz Peppercorn Crusted Ribeye Creamy Spinach, Roasted Alii, Portabella,*	56

Hawaiian Style Mixed Plate

"Dakine" Combo Grilled Szechuan Baby Back Pork Ribs, Teppan-yaki Shrimp, Firecracker Sauce*	54
Roy's Fish Trio Macadamia Crusted Mahimahi, Pesto Steamed Mekajiki, Hibachi Grilled Salmon*	62

Not all ingredients are listed on the menu, please inform your server if you have any allergies.

Wine Down Wednesday's

Select bottles of wine 20% off our regular price

Champagne & Dry Rosé

Bollinger Special Cuvée Brut | *Champagne* | N/V \$165/ \$132

Nicolas Feuillatte Rosé | *Champagne* | N/V \$120/ \$96

Fleur de Mer "Cotes de Provence" | 2016 \$40/ \$32
 A brilliant coral pink color, Fleur de Mer evokes aromas and flavors of fresh watermelon, cherry, subtle citrus, peach, lavender and Mediterranean herbs.

Sauvignon Blanc and Other Dry Whites

Dashe "Les Enfants Terribles" | Sierra Foothills | 2016 \$49 / \$39
 Grenache Blanc. Great structure with an extremely smooth, lush mouthfeel, balanced by crisp acidity. Flavors of pear, grapefruit, honey, and minerals

La Sirena "Moscato d' Azul" | Calistoga, Napa Valley | 2014 \$69/ \$55
 100% Muscat Canelli. Beautifully perfumed and floral. Not too sweet with a bit minerality and lime peel. Made by Heidi Barrett. Perfect with Pacific Rim cuisine

Domaine du Salvard Cheverny | *Loire Valley* | 2015 \$50/\$40
 Crisp, elegant notes of fresh petits pois, lemongrass, honeysuckle and citrus oil. Composed of 85% Sauvignon Blanc and 15% Chardonnay

B Cellars "Blend 23" | Napa Valley | 2013 \$59/ \$47
 55% Sauvignon Blanc, 39% Chardonnay and 6% Viognier Baked pineapple, mango, anise and lemongrass ride along tightly grained texture

Chardonnay

Davis Estates "Hungry Blonde" | *Carneros* | 2014 \$61 / \$49
 Opulent layers of candied lemon peel, toasted graham cracker, marshmallow and hazelnuts, all wrapped in a plump, yet balanced package.

Copain | *Mendocino* | 2016 \$49/ \$39
 Crisp green apple and yellow citrus. Vibrant aromas of honeysuckle, jasmine and fresh lemon curd

Jean Marc Brocard Premier Crus | *Chablis* | 2014 \$78/\$62
 This dry staw yellow colored wine features medium flora, fruity and mineral scents and offers a broad texture.

Pinot Noir

Melville | *Santa Rita Hills* | 2014 \$81/ \$65
 Light raspberry-sorbet notes meet with fresh fennel fronds, pepper and cinnamon on the nose

Craggy Range "Te Muna Road Vineyard" | *Martinborough* | 2013 \$107/ \$86
 Silkily structured, with fine layered tannins and flavors of dark cherry, boysenberry, and truffles. Dense yet elegant and poised.

Cabernet Sauvignon

Round Pond Estates "Kith & Kin" | *Napa Valley* | 2014 \$66/ \$53
 Beautifully balanced. aromas of candied cherries, cassis and strawberries with vanilla cream. .

Spotswoode "Lyndenhurst" | *Napa Valley* | 2013 \$150/ \$120
 Sweet red plum, tobacco, cedar and leather add shades of aromatic nuance.

Silver Oak | *Alexander Valley* | 2013 \$170/ \$136
 Deep garnet ruby color; attractive red fruit aroma, with lots of alluring savory notes, dried herbs and piquant berries.

Old World

Il Borro "Pian di Nova" | *Toscana* | 2013 \$200 / \$160
 Syrah Sangiovese blend. The bouquet is intense, with strong spicy notes and black fruits. The taste is full-bodied, Salvatore Ferragamo's wine

Chateau Mongravey | *Margaux* | 2014 \$80/\$64
 Strong wood aging and toasty flavors dominate this wine. They give a hard extracted edge which takes away from the black-currant fruitiness.