

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 Child hoods 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

Waikiki Deluxe Roll | Creamy Snow Crab, Filet Mignon, Crispy Onions, Truffle Lemon Vinaigrette

Firecracker Roll | Spicy Tuna, Kampachi, Tempura Asparagus, Avocado, Spicy "Nutty" Sesame

The Money Roll | Crispy Shrimp, Big Eye Tuna, Bell Pepper, Shaved Negi, Garlic Chili Aioli

"That's Da One" Roll | Soft Shell Crab, Assorted Sashimi, Cucumber, Spicy Orange Glaze

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

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

Sashimi/Nigiri

Maguro | Big Eye Tuna

Market Price

Hamachi | Yellowtail

Market Price

Shake | King Salmon

Market Price

Madako | Octopus

Market Price

Kampachi | Amberjack

Market Price

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

Market Price

Waikiki Poke & Stuff

Hamachi Carpaccio | Garlic Chili Onion Mignonette, Sugarland Tomatoes, Calamansi Citronette

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

Anuenue Poke | Spicy Nori, Avocado, Tri-Pepper Soy, Bonito, Negi

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

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

"Tetsuyaki" (Served on a Hot Iron Plate)

Beef Tenderloin | Hamakua Mushrooms, Topped with Dashi Tentsuyu, Garlic Butter

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

Pupus “Appetizers”

Y **Hawaii Kai Crab Cakes** | Spicy Sesame Butter Sauce

Y **Kiawe Smoked Szechuan Baby Back Pork Ribs**

Y **Crispy Chinatown Chicken Spring Roll** | Pineapple Sweet & Sour

Baked Escargot | Garlic Soy Veal Reduction, Madeira Nalo Herb Butter

Local Beef & Pork Potstickers | Spicy Aioli, Ko Chu Jang

Vegan Crispy Zucchini | Seared Bao Bun, Pickled Cucumber Relish, Soy Reduction

Roy’s Beachwalk Canoe Appetizer for Two

Szechuan Baby Back Ribs, Shrimp Sticks, Crispy Mini Crab Cakes, Chicken Spring Rolls & Spicy Tuna Roll

Soup & Salads

Y **Sweet Home Waima-Nalo Salad** | Nalo Mesclun Greens, Creamy Herb Dressing

Kula Butter Leaf | Papaya Seed Balsamic, Avocado, B.I. Goat Cheese, Maple Curried Bacon Fritter

Local Baby Romaine | Bigeye Tuna Tartare, Lime Vinaigrette, Parmesan Anchovy Dressing

Pickled Red Beets | B.I. Goat Cheese with Gremolata, Pancetta, Passion Fruit

Kamuela Tomato | Ume Balsamic, Shiso, Thai Chili Ewa Onion Mignonette

Portuguese Sausage & White Bean Minestrone | Garlic Crostini

Moloka’i Sweet Potato Bisque | Coconut Milk, Kaffir-Lime B.I. Goat Cheese Crème Fraiche

Roy’s Classics Tasting Menu

Appetizer Sampler

Shrimp Stick, Szechuan Baby Back Rib, Chinatown Chicken Spring Roll

3 oz Roy’s Ruggeri Prosecco

Entrée (choice of one)

“Chinese Style Steamed Opah Sizzling Asian Aromatic Relish

3 oz Pierre Henri, Saint-Fiacre Muscadet Sur Lie

Macadamia Nut Crusted Mahimahi Kona Cold” Lobster Sauce

3 oz Roy’s “Ohana Reserve” Chardonnay

Slow Braised Honey Mustard Grilled Beef Short Ribs Natural Essence, Lomi Tomatoes

3 oz Insurrection, South Eastern Australia Cabernet Sauvignon / Shiraz

Dessert (choice of one)

Roy’s Melting Hot Chocolate Soufflé Raspberry Coulis

2.5 oz. M. Chapoutier Rimage Banyuls

Macadamia Nut Tart Raspberry, Mango & Anglaise

2.5 oz. Domaine De Bernard Muscat De Beaugues

Entrees

From The Sea

Y Roy's Macadamia Nut Crusted Fresh White Fish "Kona Cold" Lobster Sauce Market Price

Y Hibachi Grilled Organic King Salmon | Japanese Cucumber & Wakame Salad, Waikiki Ponzu Market Price

Y "Chinese Style" Steamed Fresh White Fish Sizzling Asian Aromatic Relish Market Price

Y Misoyaki Butterfish | Sweet Ginger Wasabi Beurre Blanc Market Price

Y Blackened Island 'Ahi | Spicy Soy Mustard & Butter Sauce Market Price

Y Beachwalk Trio | Hibachi Organic King Salmon, Macadamia Nut Crusted Mahimahi, Misoyaki Butterfish

Shellfish Orzo "Mac & Cheese" | Kona Lobster Tail, Crab Stuffed Jumbo Shrimp, Prosciutto, Lemon, Tarragon

Fuki Kale & Plum Glazed Fresh Day Boat Scallops | Curried H.O.P, Sake Port Wine, Pork Belly, Tempura Kale Fritter

"Truffle-Yaki" Kampachi & Kauai Prawns | Manila Clams, Hamakua Mushroom Risotto, Dashi Tentsuyu Nage

From The Land

Y "Yama Mama" Meatloaf | Dijon Horseradish Demi-Glace, Tempura Ewa Onion Rings

Y Slow Braised Honey Mustard Grilled Beef Short Ribs | Natural Essence, Lomi Tomatoes

Italian Herb & Dijon Stuffed Half Chicken Roulade | Fresh Fettuccine, "Small Kine Farm" Crimini Marsala Carbonara

Hudson Valley Duck Breast "Tart" | Thai Style Maui Pineapple Glaze, Parsnip, Pickled Apricots, Macadamia-Nut Brittle

Jack Daniel's Barbeque C.A.B. 16oz Ribeye Steak | B.I. Goat Cheese, Potato Gnocchi, Shimeji & Spinach Cassoulet

"Cajun" Herb Chimichurri 8oz Filet Mignon | Bacon Orange Brussel Sprouts & Cauliflower, Kahuku Corn Cakes

Prices on Seafood Vary Due to the Daily Market Price

Please Contact Restaurant for Prices of Specific Menu Items

Not all ingredients are listed please inform your Server of any allergies or dietary concerns
(Ex. Consuming raw or undercooked foods may increase your risk of food borne illness)