

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 "Y" symbol.

In addition to Roy's favorite dishes, Executive Chef Jason Ichiki, Sous Chefs 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

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| * Lemon Pop Roll Crispy Shrimp, Assorted Sashimi, Lemon Jam, Habanero Avocado Hot Sauce | 18 |
| Veggie 'N' Tofu Roll Garlic Tofu, Vegetable Escabeche, Avocado, Soy Gingerette | 14 |
| * "Sea of Flames" Ron Creamy Snow Crab, Kampachi Tartare, Jalapeno, Goma Chili Sauce | 19 |
| * Titlest Roll Softshell Crab, Wasabi Buttered Filet Mignon, Pickled Shimeji, Grilled Negi, Garlic Soy | 19 |
| * "EEL-Philly" Roll Unagi, Nori Soy, Garlic Cream Cheese, Lemon Caper Torched King Salmon, Ikura | 18 |
| * Inferno Mamba Roll Spicy Tuna, Maguro, Black Garlic Aioli, Szechuan Ginger Relish, Fuki-Bubu | 18 |
| * Frying Dragon Unagi, Avocado, Miso Butterfish, Wasabi Butter | 16 |

Sashimi/Nigiri

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| * 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 Ahi, King Salmon, Madako, Kampachi | 38 |

Waikiki Poke & Stuff

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| * Ahi Tataki Sesame Soy, Vegetable Medley, Roasted Pepper Relish, Garlic Chips | 26 |
| * Hamachi Carpaccio Garlic Chili Onion Mignonette, Sugarland Tomatoes, Calamansi Citronelle | 26 |
| * Kampachi Crudo Yuzu Kosho, White Soy, Garlic Aioli, Jalapeno | 23 |
| * Anuenue Poke Spicy Nori, Avocado, Tri-Pepper Soy, Bonito, Negi | 23 |
| * Traditional Big Eye Ahi Poke Maui Onion, Inamona, Chili, Ogo, 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)

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| Tofu-Yaki Asparagus, Onion, & Local Mushroom Cassoulet, Vegan Butter | 18 |
| * Beef Tenderloin Hamakua Mushrooms, Finished with Dashi Tentsuyu, Garlic Butter | 25 |
| Bigeye 'Ahi Poke-Yaki Sizzling Traditional Poke Topped with Peppercorn Soy | 25 |

Pupus "Appetizers"

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| 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 | 16 |
| 24-Hour Sous Vide Pork Belly Chili Soy Nam Pla, Coriander, Grape Tomato, Pickled Red Onion | 16 |
| Baked Escargot Garlic Soy Veal Reduction, Madeira Nalo Herb Butter | 16 |
| Lighty Grilled Hamachi Kama Asian Aromatic Oroshi, Soy Mirin Nage | 16 |
| Crispy Zucchini Seared Bao Bun, Pickled Cucumber Relish, Soy Reduction | 14 |
| *Harris Ranch Beef Carpaccio Mock X.O., Yuzu, Mirin Glaze, Pickled Orange Segments, "Crunchies" | 16 |
| Roy's Beachwalk Canoe Appetizer for Two | 38 |
| Szechuan Baby Back Ribs, Shrimp Sticks, Crispy Mini Crab Cakes, Chinatown Chicken Spring Rolls & Spicy Tuna Roll | |

Soup & Salads

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| Y Sweet Home Waikiki Salad Mesclun Greens, Creamy Herb Dressing | 10 |
| Pickled Red Beets B.I. Goat Cheese with Gremolata, Pancetta, Passion Fruit | 15 |
| Kamuela Tomato Ume Balsamic, Shiso, Thai Chili Ewa Onion Mignonette | 16 |
| Okinawan Sweet Potato Bisque Coconut Milk, Kaffir-Lime B.I. Goat Cheese Creme Fraiche | 10 |

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. Roy's Ruggeri Prosecco

*Entree (choice of one)

"Chinese Style" Steamed Monchong Sizzling Asian Aromatic Relish

3 oz. Falanghina Feudi Di San Gregorio

Macadamia Nut Crusted Mekajiki 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 Souffle Raspberry Coulis

2.5 oz. M. Chapoutier Rimage Banyuls

Macadamia Nut Tart Raspberry, Mango & Anglaise

2.5 oz. Pineau De Charentes Normandin Mercer

Entrees

From The Sea

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| Y * Roy's Macadamia Nut Crusted Mekajiki "Kona Cold" Lobster Sauce | 36 |
| Y * Hibachi Grilled Organic King Salmon Japanese Cucumber & Wakame Salad, Waikiki Ponzu | 22/42 |
| Y * "Chinese Style" Steamed Monchong j Sizzling Asian Aromatic Relish | 38 |
| Y * Misoyaki Butterfish Sweet Ginger Wasabi Beurre Blanc | 24/48 |
| y * Blackened Island 'Ahi Spicy Soy Mustard & Butter Sauce | 24/48 |
| Y * Beachwalk Trio Hibachi Organic King Salmon, Macadamia Nut Crusted Mekajiki, Misoyaki Butterfish | 44 |
| * Truffle Bacon Bubu Crusted Mahimahi Gnocchi, Hamakua Mushroom, "Pono Pork" Bolognese, Nalo Herbs | 38 |
| * Spanish Octopus & Cajun Shutome Jalapeno Pesto, Lime Creme Fraiche, Warm Leek, Cherry Tomato & Corn Relish | 40 |
| * Spicy Garlic Buttered Kauai Prawns "Pono Pork" Spare Rib Curry Udon, Yamagobo, Grilled Negi, Sesame Choi Sum | 38 |
| * Shellfish Orzo "Mac & Cheese" Kana Lobster Tail, Crab Stuffed Jumbo Shrimp, Prosciutto, Lemon, Tarragon | 48 |

From The Land

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|---|----|
| Y * Yama Mama" Meatloaf Bacon Mushroom Pan Gravy, Tempura Ewa Onion Rings | 29 |
| Y* Slow Braised Honey Mustard Grilled Beef Short Ribs Natural Essence, Lomi Tomatoes | 40 |
| * Chinese 5-Spice Hudson Valley Duck Breast Kabocha Beignets, Vanilla & Cherry Gastrique Foie Gras Beurre Noisette | 36 |
| * Vietnamese "Kalbi" Grilled Half Chicken Golden Raisin Sticky Rice, Pickled Green Papaya & Daikon, Ko Chu BBQ | 34 |
| * Sourdough Prosciutto Stuffed 12oz Pork Chop Creamed Kale, Gorgonzola, Maple Granny Smith Apple Pan Sauce | 40 |
| * Parmesan Wasabi 8oz. Filet Mignon B.I. Goat Cheese Polenta, Sous Vide Egg, Small Kine Crimini" French Dip" | 48 |
| * Peppercorn Grilled 16oz. Angus Striploin j Fine Herbed Au Gratin Potatoes, Bacon Shallot Marmalade | 50 |

***Consuming raw or undercooked foods may increase your risk of food borne illness**

*Not all ingredients are listed please inform your server of any allergies or dietary concerns
Prices may vary due to the daily market price*