



RESTAURANT WEEK 2019  
**LUNCH MENU**  
MAY 6-10

*price includes choice of appetizer and entrée  
please select one item from each category*

**A P P E T I Z E R**

**Tempura-Crusted Ahi Roll\***  
*Spicy Togarashi Miso Butter Sauce*

**Crispy Chicken Spring Rolls**  
*Citrus Black Bean Dragon Sauce*

**E N T R É E**

*served with green salad, miso soup, pineapple fried rice  
and fresh baked cookies*

**Teriyaki Tofu<sup>v</sup>**  
*Lomi Lomi Tomatoes - Sizzling Shoyu Vinaigrette*

**Karaage Fried Chicken**  
*Shishito Pepper Jam*

**Teppanyaki Shrimp**  
*Red Dragon Sauce*

**🍍 Roasted Macadamia Nut Crusted Mahi Mahi\***  
*Lobster Essence*

**🍍 Braised Short Ribs of Beef <sup>gf</sup>**  
*Natural Braising Sauce*

---

Enjoy for  
\$25

---

*Chef Partner Adam Palffy*  
No substitutions.

**🍍 Roy's Signature Items - Our Most Popular**

*\*Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness.  
<sup>gf</sup>Gluten Free <sup>v</sup>Vegetarian*