



HÅFA ADAI & WELCOME TO ROY'S

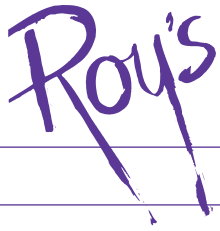
Established in 1993, Roy's Guam set out to bring the "Aloha Spirit" to the island of Guam. Overlooking Tumon Bay, our restaurant is influenced by the great philosophy that Roy Yamaguchi has built his career on.

You will find an assortment of Asian Pacific flavors blended with European techniques as Chef de Cuisine, Charles Biala takes you on a flavorful experience. Featured on our menu, you will find a collection of local ingredients, specialty items, as well as some of Roy Yamaguchi's signature dishes.

Enjoy, Si Yu'os Ma'åse'.



This pineapple icon signifies a Roy Yamaguchi signature dish.



LOA PRIX-FIXE MENU

*Four Course Dinner: \$80**
Roy's Bread & Tapenade
*Optional Wine Pairing: \$30**

FIRST COURSE

CHINATOWN CHICKEN SPRING ROLL *Black Bean Dragon Sauce*
SZECHUAN BABY BACK RIBS

SECOND COURSE

KULI'OU'OU SALAD *Tomatoes, Local Cucumber, Ponzu, Creamy Herb Dressing*

THIRD COURSE

TENDER BRAISED BEEF SHORT RIB & MACADAMIA NUT CRUSTED FRESH CATCH OF THE DAY
Whipped Garlic Mashed Potatoes, Lomi Tomatoes, Roy's Natural Jus, Lobster Sauce

FOURTH COURSE

PASSION FRUIT CHEESECAKE *Macadamia Nut Crust, Mango Purée, Toasted Coconut*

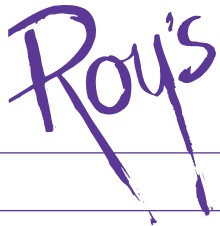


APPETIZERS (PŪPŪS)

- 🍍 CHINATOWN CHICKEN SPRING ROLLS *Pineapple Black Bean Sauce* 18
- BIG EYE SPICY TUNA POKE BOWL *Choice of Flash-Fried or Raw Tuna, Ogo, Avocado, Ikura* 20
- ANGRY FRYING DRAGON FUTOMAKI *Unagi, Avocado, Cucumber, Wasabi Butter Sauce* 20
- 🍍 BLACKENED AHI *Hot Spicy Soy Mustard Butter Sauce* 20
- CATERPILLAR ROLL *Spicy Ahi, Unagi Katsu, Firecracker Sauce* 20
- 🍍 ROY'S KIAWE SMOKED BABY BACK RIBS *Sesame Seeds, Kabayaki Sauce, Green Onion Curls* 20
- 🍍 SMOKED HAMACHI & TUNA CRUDO *Avocado, Grapefruit, Masago Roe, Crispy Shallots, Garlic Ponzu* 23
- 🍍 CRAB CAKES *Spicy Togarashi Butter Sauce* 25
- 🍍 CANOE *Chicken Spring Rolls, Frying Dragon Futomaki, Shrimp Satay, Mongolian Ribs* 36
- H.K. TRIO *California Maki, Sashimi Trio, Soft Shell Crab* 38

GARDEN (KĪHĀPAI)

- ROY'S WAIMĀNALO SALAD *Sliced Beets, Tomatoes, Cucumber, Creamy Herb Vinaigrette* 18
- PICKLED BEET SALAD *Goat Cheese, Red Radish, Micro Greens, Truffle Vinaigrette* 19
- CHOPPED SALAD *Bacon, Garlic Shrimp, Tomatoes, Avocado, Asian Goddess Dressing* 20
- BACON ORANGE CRISPY BRUSSELS *Fried Brussels Sprouts, Micro Greens, Granola* 20
- CRISPY PRAWN & MANGO SALAD *Micro Greens, Green Leaf Lettuce, Fried Shallots, Soy Dressing* 23
- CLASSIC CAESAR *Tempura Soft Shell Crab, Anchovies, Parmesan Crisp, Croutons* 25



SEA (KAI)

- 🍍 HOT IRON SEARED MISOYAKI "BUTTERFISH" *Forbidden Rice, Sweet Ginger, Wasabi Butter Sauce* 45
- 🍍 HIBACHI NORWEGIAN SALMON *Crispy Salmon Skin Musubi, Namasu, Waikiki Citrus Ponzu* 49
- 🍍 MACADAMIA NUT CRUSTED HALIBUT *Asparagus, Whipped Mashed Potatoes, Lobster Essence* 50
- 🍍 FLAT IRON SEARED U-10 SCALLOPS *Kabocha Squash Purée, Thai Curry Glaze, Root Vegetables, Umami Crunch* 55
- 🍍 ROY'S CLASSIC TRIO (TRIBUTE) *Misoyaki "Butterfish", Macadamia Nut Crusted Halibut, Hibachi Salmon* 55

LAND ('ĀINA)

- 🍍 YAMA MAMA MEATLOAF *Mushroom Pan Gravy, Onion Rings* 39
- 🍍 HONEY MUSTARD GRILLED BEEF SHORT RIBS *Lomi Tomatoes, Whipped Garlic Mashed Potatoes, Natural Braising Jus* 45
- 🍍 GRILLED HERB CRUSTED RACK OF LAMB *Kabocha Purée, Gastrique Demi Glaze* 47
- PASTRAMI RUBBED HUDSON VALLEY DUCK BREAST *Saffron Risotto, Maraschino Cherry Agrodolce* 48
- 🍍 CERTIFIED ANGUS BEEF® FILET MIGNON *Scalloped Potatoes, Roy's Natural Jus* 60
- CERTIFIED ANGUS BEEF® TOMAHAWK *Roasted Potatoes, Roy's Natural Jus* 140

SURF & TURF

- HUDSON VALLEY DUCK BREAST & HIBACHI SALMON *Saffron Risotto, Roy's Natural Jus, Butter Sauce* 63
- CERTIFIED ANGUS BEEF® FILET MIGNON & GARLIC PARMESAN BLACK TIGER SHRIMP *Whipped Mashed Potatoes, Roy's Natural Jus* 65
- CERTIFIED ANGUS BEEF® NY STRIPLOIN & BRAZILIAN LOBSTER TAIL *Whipped Garlic Mashed Potatoes, Mushrooms, Roy's Natural Jus, Lobster Sauce* 70

DESSERTS

- LEMON TART *Topped with Meringue* 15
- PANNA COTTA SAMPLER *(Ask your server for today's flavor selection)* 16
- PASSION FRUIT CHEESECAKE *Macadamia Nut Crust, Mango Purée, Toasted Coconut* 18
- CHOCOLATE SOUFFLÉ *Vanilla Ice Cream, Berries* Mini 14 Regular 24 Heart Shape 33

COCKTAILS

MARTINIS

Roy’s Hawaiian	15
Skyy vodka, Malibu Coconut Rum, Vanilla Syrup, Pineapple Juice	
French Cosmopolitan	15
Grey Goose Vodka, Grand Marnier, Lime Juice, Cranberry Juice	
Lychee	15
Handmade Tito's Vodka, Lychee Juice, Peach Schnapps, Whole Lychee	

MOJITOS

Raspberry	14
Bacardi Rum, Mint, Raspberries, Lime Juice, Club Soda	
Kiwi	14
Bacardi Rum, Mint, Kiwi Purée, Lime Juice, Ginger Ale	
Blackberry	14
Bacardi Rum, Mint, Blackberries, Lime, Club Soda	

CLASSICS

Old Fashioned	14
Whiskey, Angostura Bitters, Maraschino Cherry, Orange Peel	
Negroni	14
Bombay Sapphire Gin, Sweet Vermouth, Campari, Orange Peel	
Perfect Rob Roy	14
Johnnie Walker Double Black, Sweet & Dry Vermouth, Angostura Bitters	

MOCKTAILS10

Strawberry Granita
Fresh Strawberries, Basil Syrup, Orange Juice
Lemongrass Passion
Passion Fruit Juice, Lemongrass Syrup, Grapefruit Juice, Club Soda
Cucumber Mint
Calamansi Juice, Cucumber, Mint

SAKE	Gls	Btl
Junmai Ginjo	7	25
Tokusen Hana Kizakura		
Junmai Daiginjo	8	30
Kizakura “S		
Honjozo	14	70
Hakkaisan Tokubetsu		
Ginjo	16	80
Koshino Kanbai Bessen		

SHOCHU

Sweet Potato	7	55
Satasouji Tsuruhimenoai		
Buckwheat	8	60
Unkai		
Barley	16	80
Kuroki Nakanaka		

SPIRITS

SCOTCH / WHISKEY

Chiva's Regal 12	10
Jack Daniel's	10
Gentleman Jack	10
Iwai Traditional	10
Maker's Mark	10
Crown Royal	11
Jameson	11
Komagatake	11
Bulleit Bourbon / Rye	11
Glen Grant 12 years	12
Johnnie Walker Black Label	12
Elijah Craig	12
Johnnie Walker Double Black	14
Glenlivet 12 years	16
Dewars White Label	16
Talisker 10 years	17
Iwai	20
Royal Salute 21 years	25
Glenmorangie 18 years	32
Johnnie Walker Blue Label	50
Glenmorangie Signet	85
Balentine's 30 years	90

COGNAC / ARMAGNAC

Hennessy VSOP	15
Remy Martin VSOP	15
Remy Martin XO	28
Martell XO	35
Chateau de Laubade XO	40
Chateau de Laubade Extra	95

VODKA

Titos Handmade	10
Skyy	10
Absolut	10
Ketel One	12
Grey Goose	12
Belvedere	12

GIN

Bombay Sapphire	10
Tanqueray	11
Beefeater	12

RUM

Bacardi Superior	10
Captain Morgan Spiced Rum	10
Malibu	10

TEQUILA

Jose Cuervo Gold	10
Patron Silver	12
Altos Reposado	12

LIQUEUR

Kahlua	10
Baileys Irish Cream	10
Frangelico	10
Luxardo Amaretto	11

BEER

Budweiser	8.50
Bud Light	8.50
Miller Lite	8.50
Michelob Ultra	8.50
Asahi Super Dry Draft	8.50
Kona Longboard Lager	9
Kona Big Wave Golden Ale	9
Rogue Dead Guy Ale	9
Heineken Draft	9
Corona Extra Pale Lager	9



\$12*

"QUESO" CHEESE QUESADILLA *Crudités, Ranch Dressing*

ANGRY FRYIN' DRAGON ROLL *Unagi, Cucumber, Avocado, Misoyaki Fish*

CHICKEN SPRING ROLLS *Sweet & Sour Black Bean Sauce*

SESAME EDAMAME *Soybeans, Roy's Seasoning*

MONGOLIAN BBQ RIBS *Sesame Seeds, Kabayaki Sauce, Onion Curls*

SHRIMP SATAY *Wasabi Cocktail Sauces*

DOUBLE BRAISED FRIED CRISPY PORK BELLY *Namasu, Garlic White Fina'denne'*

TO BE ENJOYED EXCLUSIVELY AT ROY'S LOUNGE

**Subject to a 10% service charge. Wellness Center Membership, Military & PHR discounts applicable.*

Roy's KID'S MENU



ENTRÉE

\$18.00

PASTA OF THE DAY

Tomato or Alfredo

CHICKEN TENDERS

Corn, Fries

"QUESO" CHEESE QUESADILLA

Fries

BEEF SATAY

Furikake Rice, Sweet Soy

DESSERTS

\$7.00

VANILLA ICE CREAM

Condiments

SEASONAL FRUITS