

# Roy's

## 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.*

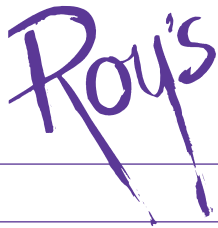
*Enjoy, Si Yu'os Ma'åse'.*



*This pineapple icon signifies a Roy Yamaguchi signature dish.*

\*Military and PHR discounts are applicable. 10% service charge applies. Restrictions may apply. Not able to combine with other discounts or special offers. V040123

**CONSUMING RAW OR UNDERCOOKED EGGS OR MEAT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**



## LUNCH MENU

Three-Course Lunch Set: \$38 + 10%

Roy's Bread & Tapenade

Includes Coffee or Tea

## APPETIZER

PORK & SHRIMP PILLOWS *Soy Chili Vinaigrette, Crispy Garlic*

CHINATOWN CHICKEN SPRING ROLLS *Sweet & Sour Black Bean Sauce*

MONGOLIAN SESAME CHICKEN SALAD *Mixed Greens, Tomatoes, Cucumber, Mandarin Oranges, Red Radish, Soy Dressing*

SQUASH & TOFU SALAD *Olives, Sesame Seeds, Onions, Nam Pla Vinaigrette*

FRIED BRUSSELS *Lomi Tomatoes, Fried Onions, Sweet Chili Soy Vinaigrette*

FLAME BROILED HAMACHI *Grapefruit, Lomi Mangoes, Yuzu Vinaigrette*

SMOKED SCALLOPS *Crudo Sauce*

SASHIMI & SUSHI OF THE DAY

SOUP OF THE DAY

## ENTRÉE

CHEF'S STEAK OF THE DAY *Grilled Vegetables, Roy's Natural Jus +\$3*

ROY'S SIGNATURE SZECHUAN HALF RACK BABY BACK RIBS *Sesame Seed, Kabayaki Sauce +\$3*

TOFU DENGAKU *Miso Glaze, Grilled Vegetables, Mushrooms*

SPINACH MUSHROOM TORTELLINI *Roasted Vegetables, Tomato Balsamic Sauce*

BONELESS SHORTRIBS VIETNAMESE ESSENCE *Rice Pilaf, Seasonal Vegetables*

U.S. WAGYU LOCO MOCO *Mushroom Gravy, Fried Egg, Yuzu Tomato Concassé, Bacon Garlic Fried Rice*

LOBSTER PASTA *Choice of Marinara or Cream Sauce, Mushrooms, Parmesan Cheese, Garlic Toast +\$3*

MACADAMIA NUT CRUSTED HALIBUT *Seasonal Vegetables, Whipped Garlic Mashed Potatoes*

BLACKENED SHRIMP *Furikake Rice, Seasonal Vegetables, Tropical Mango Salsa*

HIBACHI NORWEGIAN SALMON *Wasabi Butter Sauce, Korean Grain Rice, Namasu*

## DESSERTS

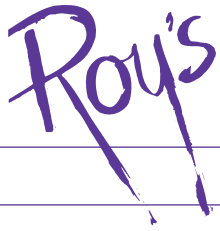
TROPICAL MOUSSE CAKE *Vanilla Sponge Cake, Strawberry Mousse, Strawberry Glaze, Toasted Coconut*

TARO CREAM PUFF *Pâte À Choux, Taro Custard, White Chocolate, Purple Crumble*

DOUBLE CHOCOLATE CRUNCH CAKE *Chocolate Sponge Cake, Milk Chocolate Hazelnut Crunch, Dark Chocolate Mousse*

FRUIT TART *Sweet Tart Shell, Raspberry Pastry Cream, Fresh Fruit*

SEASONAL FRUITS



## 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

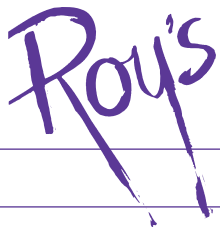
KULI'OU'OU SALAD *Tomatoes, Local Cucumber, Ponzu, Creamy Herb Dressing*

### 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)

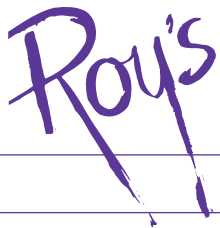
- 🍍 CHINATOWN CHICKEN SPRING ROLLS *Pineapple Black Bean Sauce* 18
- BIG EYE SPICY TUNA POKE BOWL *Choice of Flash-Fried or Raw Tuna, Ogo, Avocado, Ikura* 20
- ANGRY FRYING DRAGON FUTOMAKI *Unagi, Avocado, Cucumber, Wasabi Butter Sauce* 20
- 🍍 BLACKENED AHI *Hot Spicy Soy Mustard Butter Sauce* 20
- CATERPILLAR 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

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## 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, Natural Jus* 140

## SURF & TURF

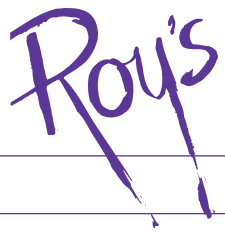
- HUDSON VALLEY DUCK BREAST & HIBACHI SALMON *Saffron Risotto, Roy's Natural Jus, Butter Sauce* 63
- CERTIFIED ANGUS BEEF® FILET MIGNON & GARLIC PARMESAN BLACK TIGER SHRIMP *Whipped Mashed Potatoes, Roy's Natural Jus* 65
- CERTIFIED ANGUS BEEF® NY STRIPLOIN & BRAZILIAN LOBSTER TAIL *Whipped Garlic Mashed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

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## DRY AGED PRIME MENU



- 15 DAYS DRY AGED STRIPLOIN (10OZ) \$80  
*Whipped Garlic Mashed Potatoes, Des Légumes,  
Roy's Natural Jus*
- 15 DAYS DRY AGED RACK OF LAMB \$85  
*Roasted Potatoes, Brussels Sprouts, Seasonal Vegetables,  
Butter Sauce, Peppercorn Mushroom Demi Sauce*
- 21 DAYS DRY AGED RIBEYE (16OZ) \$90  
*Whipped Roasted Yams, Roasted Brussels Sprouts, Roy's Natural Jus*
- 28 DAYS DRY AGED  
CERTIFIED ANGUS BEEF® PORTERHOUSE (16OZ) \$95  
*Grilled Mushrooms, Whipped Garlic Mashed Potatoes,  
Gastronomique Roy's Natural Jus*
- 40 DAYS DRY AGED 109 STEAK (50OZ) \$135  
*Potato Gratin, Chimichurri Blistered Tomatoes, Roy's Natural Jus*

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# 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



## Breakfast Selection (Choice of)

### CROISSANT WAFFLE WITH SLICED FRUITS

Condiments: Honey, Strawberry Jam, Blueberry Jam

### SEAFOOD FRITTATA

Cheese, Sour Cream

### CAJUN SALMON BENEDICT

Poached Egg, Yuzu Hollandaise Sauce



## Appetizers (Choice of)

### BLUE CRAB CAKE

Shichimi Butter Sauce, Truffle Aioli

### HAMACHI TIRADITO

Tri-Caviar Ponzu Sauce

### RAINBOW CRUDO

Hamachi, Ahi, Salmon, Fried Garlic,  
Salmon Roe, Grapefruit

### SINGAPOREAN PAN SEARED HOKKAIDO SCALLOP

Mango Salsa Timbale

### TERIYAKI DUCK BAO BUN

Pickled Onions

### CHINATOWN CHICKEN SPRING ROLLS

Pineapple Black Bean Sauce

## Brunch Menu

Roy's Bread & Olive Tapenade

Brunch Set: \$65\*

Includes Sparkling Wine, Heineken Draft,  
Coffee, Tea or Iced Tea

## Soup

### CREAMY KABOCHA

Curried Mango, Cream

### CORN SOUP SHRIMP SHUMAI

Truffle Dust, Fried Garlic

or

## Salad

### SHRIMP SALAD

Mixed Greens, Red Radish, Tomatoes, Truffle Vinaigrette

### SMOKED SALMON

Mixed Greens, Poached Egg, Aged Balsamic Dressing

### GRILLED CHICKEN CAESAR

Romaine Lettuce, Croutons, Shaved Parmesan Cheese, Anchovy, Caesar Dressing

### GARLIC AHI TUNA SALAD

Kale, White & Black Sesame Dressing

## Entrée

### PETIT FILET MIGNON

Herb Roasted Marble Potatoes, Roy's Natural Jus

### MISO GLAZED BUTTERFISH

Forbidden Rice, Soy Mustard, Wasabi Butter Sauce

### LOCO MOCO

U.S. Wagyu Beef Patty, Fried Egg,  
Mushroom Gravy, Garlic Fried Rice

### GRILLED GARLIC PRAWNS PASTA

Tomato or Alfredo Sauce

### SOUS VIDE GAME HEN

Teryaki Glaze, Furikake Rice

### SPINACH-MUSHROOM TORTELLINI

Roasted Seasonal Vegetables, Tomato Balsamic Sauce

## Dessert

### PASSION FRUIT CHEESECAKE

Macadamia Nut Crust, Mango Purée,  
Toasted Coconut Flakes

### PANNA COTTA OF THE DAY

Ask your server for today's flavor

### LEMON TART

Topped with Meringue

### ROY'S MINI SOUFFLÉ

Coulis, Vanilla Ice Cream

### SEASONAL FRUITS



# Roy's

## *Brunch Wine Pairing Package*

*\$32 | Person*

*I*

GUILLEMINOT TRADITION BRUT, LOIRE, CREMANT DE LOIRE, FR

*II*

CHÂTEAU LA COSTE ROSÉ, PROVENCE, CÔTEAUX D'AIX, FR

*III*

CHÂTEAU LAMOTHE-CISSAC, BORDEAUX, HAUT-MÉDOC, FR  
OR  
CHÂTEAU DE MALIGNY CHABLIS, BURGUNDY, CHABLIS, FR

## *Håfa Adai & Welcome to Roy's*

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# LOUNGE HAPPY HOUR MENU

\$12.00

"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  
Soybean, Roy's Seasoning

MONGOLIAN BBQ RIBS  
Sesame Seeds, Kabayaki Sauce, Onion Curls

SHRIMP SATAY  
Wasabi Cocktail Sauce

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

**MARTINIS****Roy's Hawaiian**

Skyy Vodka, Malibu Coconut Rum, Vanilla Syrup,  
Pineapple Juice

**French Cosmopolitan**

Grey Goose Vodka, Grand Marnier, Lime Juice,  
Cranberry Juice

**Lychee**

Tito's Handmade Vodka, Lychee Juice,  
Peach Schnapps, Whole Lychee

**MOJITOS****Raspberry**

Bacardi Superior Rum, Mint, Fresh Raspberries,  
Fresh Lime Juice, Club Soda

**Kiwi**

Bacardi Superior Rum, Mint, Kiwi Purée, Fresh Lime  
Juice, Ginger Ale

**Blackberry**

Bacardi Superior Rum, Mint, Fresh Blackberries,  
Fresh Lime Juice, Club Soda

**CLASSICS****Old Fashioned**

Woodford Reserve Whiskey, Angostura Bitters,  
Maraschino Cherry, Orange Peel, Water

**Negroni**

Bombay Sapphire Gin, Sweet Vermouth, Campari,  
Orange Peel

**Perfect Rob Roy**

Johnnie Walker Double Black Scotch Whisky,  
Sweet & Dry Vermouth, Angostura Bitters

**MOCKTAILS**

7

**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 Kizakura Hana

**Junmai Daiginjo**

8 30

Kizakura "S"

**Honjozo**

14 70

Hakkaisan Tokubetsu

**Ginjo**

16 80

Koshi No Kanbai Bessen

**SHOCHU****Gls Btl****Sweet Potato**

7 55

Tsuruhime No Ai Sata Soji Shoten

**Buckwheat**

8 60

Unkai Soba

**Barley**

16 80

Kuroki Honten Nakanaka

**SCOTCH****Single Malt**

Glen Grant 18yo 12  
Glenlivet 12yo 16  
Talisker 10yo 17

**Blended**

Chivas Regal 12yo 10  
Johnnie Walker Black 12  
Johnnie Walker Double Black 14  
Dewar's 12yo 16  
Cutty Sark 12yo 16  
Royal Salute 21yo 25  
Johnnie Walker Blue 35

**WHISKEY**

Jack Daniels Original 9  
Gentleman Jack 10  
Woodford Reserve 12  
Crown Royal 10  
Jameson 10

**COGNAC**

Hennessy VSOP 14  
Rémy Martin VSOP 16  
Rémy Martin XO 38  
Martell XO 30

**VODKA**

Tito's Handmade 8  
Skyy 8  
Ketel One 9  
Grey Goose 10  
Belvedere 10

**GIN**

Bombay Sapphire 7  
Tanqueray 7

**RUM**

Bacardi Superior 7  
Captain Morgan Spiced Rum 7  
Pyrat XO 14

**TEQUILA**

Jose Cuervo Gold 7  
Herradura 8  
Patrón Silver 10

**LIQUEUR**

Amaretto 6  
Kahlúa 6  
Baileys Irish Cream 7  
Frangelico 7

**BEER**

Budweiser 8  
Bud Light 8  
Kona Longboard Lager 9  
Kona Big Wave Golden Ale 9  
Rogue Dead Guy Ale 9  
Asahi Super Dry | Draft 9  
Heineken | Draft 9  
Corona Extra 9