

Let us host your perfect reception



From pre-dinner cocktail receptions to the main event, our exceptional assortment of appetizers, hand-crafted cocktails and premium wines ensures your reception is one they'll rave about for years to come. Whether you select one of our Chef designed reception menus, or choose to create your own, our Group Sales Manager will assist you with all the details to ensure your next flawless event.

Escape the ordinary and discover Roy's Pacific Rim cuisine.



reception menus

MENU 1: THE IRAZO

Spicy Tuna Tempura Roll, Miso Butter Sauce
Steamed Shrimp & Pork Gyoza, Firecracker Sauce
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho
Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce
Szechuan Spiced Pork Ribs, Smoked & Glazed in Roy's Original Mongolian Sauce
Salmon Tataki Crostini, Lomi Lomi Tomato, Micro Shiso & Ponzu Gel

\$35 per Guest plus Tax, Gratuity and Applicable Administrative Fees

MENU 2: THE RANIER

Ebi Sushi Roll, Shrimp Tempura, Coconut, Cream Cheese, Habañero Aioli
Crunchy Vegetable Spring Roll, Sweet & Sour Dipping Sauce
Mini Crab Cakes, Japanese Citrus Aioli
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho
Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce
Szechuan Spiced Pork Ribs, Smoked & Glazed in Roy's Original Mongolian Sauce
Asian Chilled Shrimp, Spicy Lime Cocktail Sauce
Crunchy Golden Lobster Potstickers, Spicy Togarashi Miso Butter Sauce

\$48 per Guest plus Tax and Gratuity

MENU 3: THE KILAUEA SUSHI RECEPTION MENU

Roy's Lakanilau Roll, Wagyu Beef, Snow Crab, Tempura Asparagus, Avocado, Sesame Miso, Truffled Greens
Ebi Sushi Roll, Shrimp Tempura, Coconut, Cream Cheese, Habañero Aioli
Auntie Lei's Aloha Roll, Spicy Tuna, Cucumber, Yellowtail, Salmon, Avocado, Garlic Ponzu
Crab California Roll, Snow Crab Salad, Avocado, Cucumber, Sesame Seeds
Tuna Poke, Crispy Wonton Chips, Maui Onion, Inamona Jus
Assorted Nigiri & Sashimi

\$48 per Guest plus Tax, Gratuity and Applicable Administrative Fees

Minimum Guest Count Requested for Each Reception

CUSTOM MENUS

Roy's Group Sales Managers are pleased to assist you in customizing a reception menu to include your favorite Roy's pupus.



hors d'oeuvres menu

DUMPLINGS

- Crunchy Golden Lobster Potstickers, Spicy Togarashi Miso Butter Sauce \$2.5
- Steamed Shrimp & Pork Gyoza, Firecracker Sauce \$2.3
- Crispy Wagyu Beef Dumplings, Chili Lime Soy \$2.5

HOT APPETIZERS

- Local Seasonal Vegetable Flatbread \$2.1
- Crunchy Vegetable Spring Roll, Sweet & Sour Dipping Sauce \$2.1
- Wagyu Beef Sliders, Hawaiian Sweet Bread, Togarashi Aioli, Truffle Mushrooms & Onion \$3.2
- Szechuan Spiced Pork Rib, Smoked & Glazed in Roy's Original Mongolian Sauce \$2.5
- Steamed Bun with BBQ Short Ribs of Beef, Peking Style Bun, Pickled Cucumber & Hoisin Sauce \$3.1
- Mini Crab Cake, Japanese Citrus Aioli \$3.3

COLD APPETIZERS

- Fresh Oysters on the Half Shell - MKT
- Salmon Tataki Crostini, Lomi Lomi Tomato, Micro Shiso & Ponzu Gel \$2.8
- Coconut Prawn Ceviche, Marinated Prawns, Thai Coconut Milk, Fresh Lime \$3.1
- Asian Chilled Shrimp, Spicy Lime Cocktail Sauce \$3.1
- Smoked Mahi Mahi Taco, Tamarind, Jalapeño, Lime, Crispy Wonton Shell \$2.1
- Tuna Poke, Crispy Wonton Chips, Maui Onion, Inamona Jus \$3.1

SATAYS AND YAKITORI

- Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce \$2.1
- Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho \$3.1
- Coconut Crusted Prawn Satay, Sweet & Sour Dipping Sauce \$3.1

ROY'S SIGNATURE SUSHI

- Spicy Tuna Tempura Roll, Miso Butter Sauce \$9.5
- Ebi Sushi Roll, Shrimp Tempura, Coconut, Cream Cheese, Habanero Aioli \$11.5
- Vegetable Caterpillar Roll, Scallion, Cucumber, Avocado, Sesame, Ponzu \$8.5

**Menu items priced per piece or by the roll, plus Tax, Gratuity and Applicable Administrative Fees
Minimum orders apply**

