



Chef - Pablo Mellin

Manager - Stephen Donahue

February 14, 2012

For reservations call (831) 647-7423

Happy Valentine's Day

All dinners include Soy Bean Paper Papaya Roll

Ask your server about our vegetarian dishes

Appetizers & Sushi Rolls

~ Choice of ~

Lakanilau Roll

Seared Kobe Beef Wrapped Around Dynamite Crab, Tempura Asparagus, Avocado

Spanish Bay Sunset Roll

Spicy Tuna, BBQ Eel, Hamachi, Salmon, Avocado

Monterey Bay Roll

Crispy Myoga, Local Tempura Calamari, Asparagus & Sunomono

Roy's Original Blackened Rare Ahi

Spicy Soy Mustard Butter Sauce

Wood Grilled Szechwan BBQ Baby Back Ribs

Roy's Original BBQ Sauce

Smoked Hokkaido Scallops

Blood Orange Segments, Shaved Fennel, Curry Oil

Tiger Shrimp & Beef Spring Roll

Mandarin Orange Chili Sauce

Steamed Shrimp Tofu Dumplings, Pork Shu Mai & Chicken Wonton

Yuzu Ponzu Paste

Wagyu Kobe Beef Carpaccio

Crispy Parmesan, Arugula

Katsu Style Dungeness Crab Cake

Pineapple Ginger Consommé

Soup & Salad

~ Choice of ~

The "Sweet Home Waimanalo" Salad

Hawaiian Style Creamy Herb Dressing

White Asparagus & Fuyu Persimmon Salad

Thai Style Mint Vinaigrette

Wasabi Cured Fluke Salad

Cucumber Emulsion

Golden Pepper "Cappuccino"

Crispy Wonton

Entrée

~ Choice of ~

 **Japanese Style Misoyaki Butterfish**
Sizzling Soy Vinaigrette

Shrimp Crusted Shutome (Swordfish)
Black Bean Risotto, Sesame Butter

Wok-Seared Australian Lobster & Scallop Medallions
Miso Tarragon Garlic Sauce

Lomi Lomi Avocado Halibut
White Tomato Consommé

Crispy Atlantic Salmon
Saffron-Lemon Brown Butter Sauce

 **Roy's Original Blackened Rare Ahi**
Spicy Soy Mustard Butter Sauce

 **Charred Garlic Honey Mustard Short Ribs**
Roy's Natural Red Wine Sauce

Lemongrass Scallion Seared Opakapaka
Potato Pierogi Purses, Golden Curry Sauce

Confit Cumquat Fire Grilled Filet Mignon
Tamarind Demi Glaze

Fire Grilled Kobe Beef Strip Loin Steak & Japanese 13-15 Ebi
Galangal Béarnaise Sauce

Jade Pesto-Panko Glazed Rack of Lamb
Bacon Chipotle Natural Jus

Fresh Wasabi Pineapple Crusted Venison
Shallot Yuzu Butter Sauce

Citrus Teriyaki Duck Breast
Tarragon Miso Emulsion

Dessert

~ Choice of ~

Bittersweet Chocolate Torte
Caramelized Blood Orange Sauce


Lemon Scented Napoleon
Raspberry Mousseline Cream & Marinated Raspberries

Piping Hot from the Oven

"Melting Hot" Chocolate Raspberry Cake
Raspberry-Vanilla Swirl Ice Cream
(Please allow 20 minutes preparation time)



\$85.00 Per Person

This symbol  marks Roy Yamaguchi's original and most definitive Hawaiian-fusion dishes. The rest of the dishes on this menu represent the favorites prepared by **Roy's Pebble Beach Chef, Pablo Mellin**. For the comfort and consideration of all of our guests we ask that you please check your hat at the hostess stand and refrain from the use of cellular phones while dining in our restaurant.