



8670 Genesee Avenue
San Diego, CA 92122

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Open 7 days
- ◆ Dinner Nightly Starting at 5:30
- ◆ Private Dining Options for 24 to 70 guests
- ◆ Restaurant Buyouts Available
- ◆ Ample Onsite Self-Parking or Valet Parking Available
- ◆ Dress Code: Business Casual



When we first opened the first Roy's Restaurant in Honolulu, Hawaii in 1988, we set out to explore "new directions" – blending freely the European techniques in which I was trained with familiar ingredients of Asia and the Pacific. While highly personal, it is a style of cooking that is easily transplanted with the use of the freshest ingredients of any locale, wrought with the same sense of fun and freedom found in our original restaurants in Hawaii. We write our menus everyday in the style I like to "Hawaiian Fusion."

Welcome to Roy's La Jolla! Our restaurant's inviting interior emulates romance and comfort of "outdoor to indoor" living spaces found within the gracious homes of the Islands. Groups up to 70 guests may be accommodated on any evening in our Private Dining Rooms. Groups up to 30 guests can also be accommodated in our semi-private "Wine Room" area of the Main Dining Room. Undeniably, the atmosphere found within Roy's captures the feeling that one is experiencing something very special.

Group Accommodations



Big Island

Seating up to 70 guests without AV or a maximum of 60 guests with AV.

\$3,500 Food & Beverage Minimum, plus Tax & Gratuity



Lanai

Seating up to 24 guests without AV or a maximum of 20 guests with AV.

\$1,200 Food & Beverage Minimum, plus Tax & Gratuity



Maui

Seating up to 40 guests without AV or a maximum of 36 guests with AV.

\$1,800 Food & Beverage Minimum, plus Tax & Gratuity



Wine

Semi-Private Room with seating up to 30 guests.

\$2,000 Food & Beverage Minimum, plus Tax & Gratuity



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Group Menus

Our extraordinary private dining selections provide you an opportunity to customize a menu specifically for your guests.

Per person prices are quoted beside each entrée.

These prices include the Appetizer Canoe, Salad, Dessert Sampler, Coffee and Hot Tea.



FAMILY STYLE APPETIZER CANOE

Baby Back Ribs

Flat Iron Seared Tiger Shrimp Sticks

Crunchy Golden Lobster Pot Stickers

Tempura Crusted Ahi Sushi Roll



ISLAND FRESH SALAD

Please Select One (1) Salad for Your Guests.

The "Sweet Home Waima-Nalo" Salad

with Dean Okimoto's Creamy Herb Dressing

Boston Bibb & Candied Pecan Salad

with Herb Dijon Emulsion

Roasted Baby Beet Salad

with Goat Cheese Ranch Dressing

Mongolian Grilled Chinese Chicken Salad

(Additional \$3.00)

with Sesame Soy Vinaigrette

Maui Wowie Shrimp Salad (Additional \$5.00)

Capers, Sweet Onions, Crumbled Feta Cheese, and Caper Lime Vinaigrette

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

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ENTRÉE SELECTIONS

Please Select up to Six (6) Entrée Options for Your Guests.

FROM THE SEA

Cold Water Lobster Tail \$77.00

Chef's Daily Preparation

Alaskan King Crab Legs \$76.00

Chef's Daily Preparation

Chef's Daily Fresh HAWAIIAN Fish Selection \$65.00

Chef's Daily Preparation

Roy's Classic Roasted Macadamia Nut Crusted

White Fish \$59.00

Lobster Butter Sauce

Roy's Original Hawaiian Blackened

Island Ahi \$59.00

Spicy Soy Mustard Butter Sauce

Chef's Daily Fresh Fish Selection \$58.00

Chef's Daily Preparation

Hawaiian Style Misoyaki Butterfish \$58.00

Sizzling Soy Vinaigrette

Teppanyaki Seared Jumbo Scallops \$56.00

Chef's Daily Preparation

Hibachi Style Grilled Atlantic Salmon \$54.00

Japanese Citrus Ponzu Sauce

Teppanyaki Grilled Shrimp \$52.00

Chef's Daily Preparation

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FROM THE LAND

Roasted "Wild Big Game" \$80.00 *

Please Select One (1) of the Following:

Saddle of Venison or Ostrich Loin

Chef's Daily Preparation

Fire Grilled Rack of Lamb \$64.00

Chef's Daily Preparation

Fire Grilled 16 oz. Rib eye \$63.00

Chef's Daily Preparation

Fire Grilled Filet Mignon \$62.00

Chef's Daily Preparation

Tender Braised Short Ribs of Beef \$57.00

Roy's Power Natural

Fire Grilled Pork Tenderloin \$56.00

Chef's Daily Preparation

Pan Roasted Chicken \$52.00

Chef's Daily Preparation

** Must be Ordered 96 Hours in Advance*



HAWAIIAN STYLE MIXED PLATES

Filet and Shrimp Surf & Turf \$70.00

Chef's Daily Preparation

"The Duke" Surfer Platter \$80.00

Two Selections of Fresh Hawaiian Fish,

Jumbo Scallops & Shrimp

Chef's Daily Preparation

Roy's Mixed Grill \$80.00

Grilled Petite Filet Mignon, Lamb Chop,

Petite Filet of Pork & Braised Short Rib

Chef's Daily Preparation

Chef's Vegetarian Option \$46.00

Chef's Daily Preparation



DESSERT

Roy's Individual Dessert Sampler Plate

Fresh Roasted Coffee or Loose Leaf Tea

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PASSED APPETIZERS

ROY'S HAWAIIAN FUSION TRAY - PASSED PUPUS

Price Is Per Dozen



Mini Beef Tenderloin Sandwich \$36.00

Thai Style Peanut Beef Satays \$42.00

Thai Style Peanut Chicken Satays \$30.00

Wood Grilled Mongolian Pork Ribs \$36.00

Australian Lamb Chop \$114.00

Lomi Lomi Salmon \$36.00

Crunchy Golden Lobster Potstickers \$24.00

Miniature Crab Cakes \$48.00

Chilled Tiger Prawn with Avocado \$39.00

Coconut Crusted Tiger Prawns \$36.00

Lemongrass Poached Shrimp \$36.00

Chef's Creation Ravioli \$36.00

**Vietnamese Style Crispy
Vegetable Spring Rolls \$24.00**

Chicken and Glass Noodle Spring Roll \$30.00

Tuna Sushi Roll \$36.00

Vegetable Sushi Roll \$30.00

Dynamite Crusted Sushi Roll \$30.00

Rib and Avocado Sushi Roll \$36.00

Ahi Poke on Taro Chip \$36.00

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Event Information

Credit Card Information

Your credit card information is due upon booking and confirms your reservation. If your credit card information is not received 14 business days prior to the event date, your reservation will be cancelled and Roy's Restaurant will have no further obligation. You agree and authorize Roy's to charge your credit card for the cancellation fees detailed below and for the final payment upon completion of the event.

Cancellation Policy

If a contracted event is cancelled within fourteen (14) days of the date of the event a cancellation fee of one half the quoted food and beverage minimum will be charged. For semi-private events cancelled within this time period, the cancellation fee will be \$60 per person for one-half the estimated attendance. Cancellations made within three days of the event date will result in a cancellation fee equal to the food and beverage minimum quoted or \$60 per person for the number originally contracted for, whichever is greater. **All cancellations must be made with the Group Sales Manager in writing.**

Minimum Expenditure

There is a minimum dollar amount required to guarantee your reservation which is noted in your contract above. You will be charged for the minimum expenditure as food/beverage or the actual attendance, whichever is greater. This amount refers to food and beverages consumed on our premises ONLY and does not decrease if the expected attendance is not reached. Administration fees, gratuities, sales tax, incidental charges including valet (if applicable) and equipment rental fees do not contribute to the minimum expenditure and will be added to your final bill.

Please note: To-Go Orders & Gift Cards will not be included in the calculation of the Food & Beverage minimum. Roy's La Jolla is not permitted to sell bottles of wine to be taken off our premises for purposes of reaching the Food & Beverage Minimum.

Guaranteed Guest Count

The guest is required to provide a final guest guarantee 48 hours prior to the event start time so that we may properly prepare for your event. Roy's Restaurant will set the room for 10% over the guarantee, or the maximum seating capacity if less than 10%. If attendance exceeds the maximum room capacity, these extra guests will be accommodated in the main dining room or another private dining room as space is available.

Final Payment

We do not provide separate checks. Upon completion of the event, one check will be prepared with all food, beverage and incidental charges. Payment of the entire guest check is due upon completion of the event. Roy's Restaurant accepts cash or credit card only, no personal checks.

Confirmation of Your Reservation

Final menu, room arrangements and all details pertaining to your event should be received at least seven business days prior to the event date.

Tax, Administration Fee and Gratuities

All food and beverage prices are subject to an additional charge of 20% (administration fee of 3%, gratuity of 17%.) All charges, including food, beverage, audio visual, rental charges, administration fee and gratuity (where applicable) are subject to state sales tax. In select locations, the administration fee and gratuity are taxable per State law. Where required, Roy's Restaurant will collect state sales tax on these charges.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

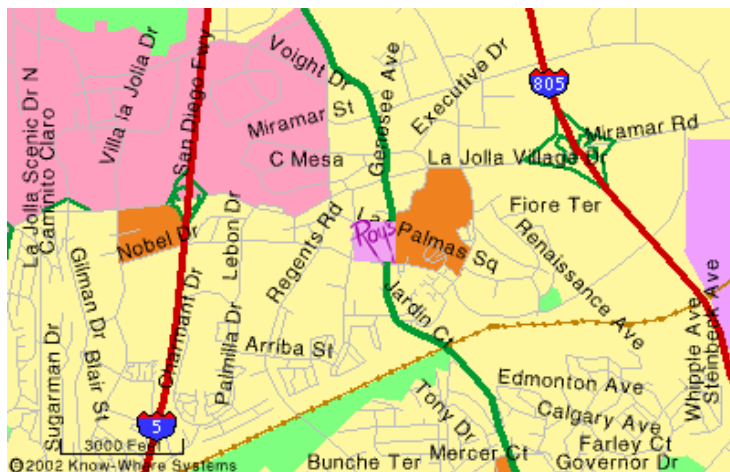
See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Parking

Roy's La Jolla has ample onsite self-parking in the upper and lower parking lot of the Costa Verde Shopping Center. Valet Parking is also available for \$7.00 per car.

Map & Directions



From the 5 Freeway Southbound:

- ◆ Take the 5 Freeway South.
- ◆ Exit Genesee Avenue East.
- ◆ Continue on Genesee Avenue for approximately 1½ miles.
- ◆ Roy's is located in the Costa Verde Shopping Center on the right-hand side.

From the 5 Freeway Northbound:

- ◆ Take the 5 Freeway North.
- ◆ Exit La Jolla Village Drive East and continue for about 1 mile.
- ◆ Turn Right onto Genesee Avenue
- ◆ Roy's is located in the Costa Verde Shopping Center on the right-hand side.

From the 805 Northbound:

- ◆ Take 805 Freeway North.
- ◆ Exit La Jolla Village Drive West and continue for about 1 mile.
- ◆ Turn Left onto Genesee Avenue
- ◆ Roy's is located in the Costa Verde Shopping Center on the right-hand side.

From Interstate 8 Eastbound or Westbound:

- ◆ From Interstate 8, take the 805 Freeway North.
- ◆ Exit La Jolla Village Drive West and continue for about 1 mile.
- ◆ Turn Left onto Genesee Avenue
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Regular Dinner Menu*

YAMAGUCHI SUSHI AND SASHIMI

Maine Lobster California Roll \$10.00

Avocado, Cucumber & Tobiko

Hawaiian Ahi Tuna Tartare \$15.00

Pine Nuts, Garlic Chipotle Aioli

Auntie Lei's Aloha Roll \$13.00

Hamachi, Salmon & Avocado Wrapped around Spicy Tuna, Ginger Ponzu

Lakanilau Roll \$16.00

*Seared Kobe Beef Wrapped around Dynamite Crab,
Tempura Asparagus & Avocado*

Sunrise at Haleakala \$14.00

*Tuna, Hamachi, Salmon, Avocado,
and Asparagus Tempura Roll, Dynamite Butter*

Panko Crusted Soft Shell Crab Roll \$9.00

Snow Crab, Kaniware, Cucumber, Avocado, Enoki & Yamagobo

Pineapple Yuzu Lobster Roll \$16.00

Topped With Drunken Hirume, Kampachi & Jalapeno Yamagobo Lomi

Hamachi Shiso Roll \$14.00

Hamachi, Gari Shoga, Jicama, Miso Shiso Vinaigrette & Serrano



SASHIMI *(Riceless)*

Pipeline Masters Sashimi Sampler \$42.00

Maguro, Hamachi, Salmon, and Tako

Jalapeno Ponzu Hamachi Sashimi \$14.00

Grapefruit, Avocado, Apple Mustard Emulsion, and Ponzu Oil

Island Style Sizzling Ahi or Hamachi \$14.00

Peanut Truffle Oil and Insomnia Jus

~ 5 pieces per order ~

Unagi (Freshwater Eel) \$9.00	Tako (Octopus) \$11.00
Shake (Salmon) \$8.00	Mirugui (Giant Clam) \$12.00
Maguro (Tuna) \$12.00	Hamachi (Yellowtail) \$11.00
Kampachi (Young Yellowtail) \$11.00	Ika (Squid) \$5.00



NIGIRI SUSHI *(With Rice)*

~ 5 pieces per order ~

Hamachi (Yellowtail) \$7.00	Uni (Sea Urchin) \$8.00
Maguro (Tuna) \$8.00	Seared Tataki (Albacore) \$7.00
Unagi (Freshwater Eel) \$6.00	Kampachi (Young Yellowtail) \$7.00
Shake (Atlantic Salmon) \$5.00	Tako (Octopus) \$8.00

*MENU ITEMS & PRICES SUBJECT TO CHANGE

OHANA APPETIZERS

Roy's Canoe Appetizer for Two \$26.00

Tempura Crusted Ahi Tuna Roll, Szechuan Baby Back Ribs, Crunchy Golden Lobster Potstickers, Seared Tiger Shrimp Sticks and Edamame

**Hawaiian Style Portuguese Sausage
and Bean Soup \$6.00**

**Wood Grilled Szechuan Spiced
Baby Back Ribs \$11.00**

Roy's Original Blackened Island Ahi \$13.00

Spicy Soy Mustard Butter Sauce

Flat Iron Seared Tiger Shrimp Sticks \$10.00

Wasabi Cocktail Sauce & Japanese Namasu

Yellow Fin Ahi Poketini \$13.00

Honey Wasabi Aioli, Avocado & Tobiko Caviar

Thai Style Chicken & Beef Satay Skewers \$9.00

Sweet Chili Nam Plab Dipping Sauce

Crunchy Golden Lobster Potstickers \$11.00

Spicy Togarashi Miso Butter

Parmesan Herb Crusted Calamari \$11.00

Balsamic Red Onions & Honey Horseradish Crème Fraiche

Sizzling Beef Tenderloin Ravioli \$8.00

Star Anise Beef Broth



FRESH SALADS

The "Sweet Home Waimanalo" Salad \$7.00

Hawaiian Style Creamy Herb Dressing

Maui Wowie Shrimp Salad \$11.00

Avocado, Vine Ripened Tomatoes & Caper Lime Vinaigrette

"California" Crab & Avocado Salad \$12.00

Feta Cheese, Fresh Melon, Spicy Yuzu Citrus Dressing

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MAI KE KAI...FROM THE SEA

Hibachi-Style Grilled Atlantic Salmon \$21.00
Japanese Citrus Ponzu Sauce

Roy's Original Blackened Island Ahi \$28.00
Spicy Soy Mustard Butter

Hawaiian-Style Misoyaki Butterfish \$27.00
Sizzling Soy Vinaigrette

Roy's Classic Macadamia Nut Crusted Whitefish \$27.00
Creamy Lobster Butter Sauce

Blue Crab Dynamite Black Tiger Shrimp \$22.00
Spicy Sesame Beurre Blanc

Ginger Laced Island Ono \$24.00
Thai Style Tom Yum Broth

Madras Curry Dusted Hawaiian Walu \$26.00
Curried Lentils & Cucumber Crème Fraîche

Basil Au Poivre Barramundi \$27.00
Venetian Sweet 'N' Sour & Risotto Nero

Tamarind Brown Sugar Glazed Mahi Mahi \$26.00
Roasted Coconut Curried Fume Blanc

Scallion Pesto Pacific Red Snapper \$25.00
Roasted Butternut Squash Curry Cream

Lemongrass Crusted Hawaiian Escolar \$23.00
Drunken Nori Sake Soy Infusion

Almond Wood Grilled Tasmanian Lobster Tail
Market Price
Tobiko Black Peppercorn Anisette Pan Sauce

*MENU ITEMS & PRICES SUBJECT TO CHANGE

MAI KA'AINA...FROM THE LAND

Kiawe Grilled Pork Porterhouse \$25.00
Roasted Shallot Port Balsamic Glaze

Cilantro Lime Crusted Filet Mignon \$29.00
Tri-Bell Pepper Cumin Cream

Roasted Garlic Rubbed Prime Flat Iron Steak \$26.00
Chinese Black Bean Chipotle Demi Glace

Pink Peppercorn Roasted Rack of Lamb \$30.00
Wild Mushroom Herb Cabernet Reduction

Pan Seared Jidori Half Chicken \$20.00
Pancetta Caper San Marzano Tomato Napoletana



HAWAIIAN STYLE MIXED PLATES

Surf & Turf

**Cilantro Lime Crusted Filet Mignon & Flat Iron
Seared Tiger Shrimp \$38.00**
Tri-Bell Pepper Cumin Cream

Surfah Combo

**Tamarind Brown Sugar Glazed Mahi Mahi & Ginger
Laced Island Ono \$28.00**
Thai Style Tom Yum Broth

Shellfish Combo

**Sake Seared U-10 Sea Scallops
& Dynamite Tiger Shrimp \$28.00**
Jalapeno Yuzu Soy Vinaigrette

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