

# ROY'S



For those who haven't had the fortuity to savor the taste of Roy's Sarasota - a suggestion for a memorable experience is to leave any preconceptions at the door.

**Greeted with a heartfelt Aloha**, diners are invited to become a participant in the taste of fresh ingredients infused with culture, a dash of elegance, a drop of informal, and an abundance of uniqueness.

This Hawaiian-inspired establishment, which celebrity chef Roy Yamaguchi began in 1988 in Hawaii Kai, has brought a new flavor to the world and locally to coastal Sarasota.

Chef Partner Justin Fields proudly boasts of his Fusion training under Yamaguchi, where Fields was mentored and shown how to manipulate an area's diversity into his own cooking-style. "What I experienced was an inspiration of Japanese, Spanish, Portuguese, Chinese and Hawaiian cultures and their foods. Fresh seafood from Hawaii and Kukui nuts were combined with Portuguese spicy sausage, fresh sushi and local produce." Every Roy's is distinctive due to the Chef's freedom to interpret Hawaiian Fusion Cuisine as they please and each area's unique, local products.

"I like that Sarasota offers such a variety of fresh local ingredients that enhance my menu. I want to provide our guests with local options and creativity," stated Fields.

Roy's offers a three-course Prix Fixe menu that changes seasonally for \$35. Yamaguchi's "Classic" menu items including the highly-sought Macadamia Nut Crusted Mahi Mahi are always available. Restaurant to restaurant, each chef accommodates seasonally fresh ingredients, including

seafood and is reflective to the restaurant's particular clientele. "As food changes so does our menu and cooking style. Although it will always have Roy's Hawaiian Fusion influence - the individuality is ours," said Justin.

As equally diverse as its food is Roy's exclusive wine program. "We offer more than 35 wines by the glass, all designed to match Roy's style of cooking. Our staff is trained to guide our guests towards wines that compliment their meals," added Colleen McCaffrey, Managing Partner.

"It's a restaurant where not only would you feel comfortable bringing your children for dinner, but also to celebrate your anniversary or impress a business partner", McCaffrey added.

Roy's of Sarasota is located at 2001 Siesta Drive, Sarasota. Open nightly for dinner. Reservations are suggested.

**Just for fun...**When asked what his favorite ingredient was, Chef Justin Fields smiled as he told FT&L he has recently discovered frilly red mustard greens. "They're hard to find and I had to get them shipped to me from Boston. It's become an ingredient that I love to play with. However, being a chef my tastes change as quickly as the season".

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