



100 SAILS

DINNER MENU

5:00PM - 9:00PM

MONDAY - WEDNESDAY

STARTERS

MAINE SCALLOPS
seared u-10 scallops, lomi tomato, ogo,
miso butter emulsion
21

GARDEN VEGETABLE MELANGE
aquaponic greens,
pomegranate and liliko'i vinaigrette
15

KING SALMON TARTARE
tamari, sweet onion,
avocado wasabi mousse
18

SUMIDA WATERCRESS & TOFU
aloha tofu, roasted kona abalone,
chili almond crunch
21

AHI KAMA
slow cooked yellowfin tuna collar, daikon,
pickled ginger, ponzu
18

GRILLED ROMAINE
kanekoa farm baby romaine, waimanalo heart of palm,
yuzu kosho vinaigrette
18

ENTRÉES

J. LUDOVICO FARMS CHICKEN
roasted chicken, kale, star anise,
brown butter potato puree
36

ONO
porcini crusted, braised daikon,
bok choy, ginger, creme fraiche
42

MARY'S DUCK
seared duck breast, miso marmalade,
swiss chard, burnt carrot jus
42

BIG GLORY BAY SALMON
pea risotto, pistachio butter, goat cheese fondue,
pickled kanekoa beets
42

BEEF CHEEKS
american wagyu braised beef cheeks,
farm vegetables, yukon gold potato
48

AMERICAN WAGYU NY STRIP LOIN
charred carrots, garlic kale,
yuzu kosho, soy sherry reduction
70

ENHANCE YOUR SELECTION

LOBSTER TAIL 24

DUNGENESS CRAB LEGS 39

KAUAI SHRIMP 15

CHEF DE CUISINE
AARON FURUTO

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
TERRENCE KIM



Contains Nuts

Price & menu are subject to change without notice 122722

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know if there are any allergies to products of which we should know.