



100 SAILS

RESTAURANT & BAR

SAVORY MENU

OYSTER SHOOTER

ponzu, ikura, lilikoi

7

CHICKEN KARAAGE

soy garlic sauce, yuzu

7

CRAB & LOBSTER CROQUETTES

shallots, tarragon,
miso mustard

17

JAPANESE STYLE CHICKEN WINGS

sake marinated, sansho pepper,
shiso, cabbage

15

SMOKED AHI DIP

yuzu kosho, kewpie, maui chips

15

BEEF SKEWERS

shiso bernaise

7

BIG GLORY BAY SALMON TARTARE

avocado mousse, wasabi, scallion,
sesame

15

CHICKPEA PANCAKE

roasted duck leg, ginger scallion,
pickled farm vegetables

9

SHISHITO PEPPERS

furikake, parmesan, kewpie

8

POTATO SALAD

kimchee, nori, bubu arare

5

HURRICANE TATER TOTS

sriracha mayo, kabayaki sauce,
furikake, kaki mochi, green onions

7

KULA CAESAR SALAD

ho farms tomato, anchovy, seeded croutons,
parmesan

10

CHEF DE CUISINE

AARON FURUTO



Contains Nuts

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. 020323



100 SAILS

RESTAURANT & BAR

BEVERAGE MENU

COCKTAILS

CACAO-STRAWBERRY

koloa cacao rum, lime, mint, soda

CITRUS

junmai sake, orange preserve,
marugoto shibori yuzu

10

PINEAPPLE

prince barrel select dobel reposado tequila,
ginger, lemongrass,
mana up hawaiian chili kona sea salt

14

BEER

ALOHA x PRINCE WAIKIKI

“baby froot lupes”, ipa

8

FEATURED WINES

RED or WHITE

please ask your server

10

“FIRST POUR”

TITO'S VODKA
TANQUERAY GIN
HERRADURA TEQUILA
KOLOA WHITE RUM
MAKER'S MARK BOURBON
RITTENHOSUE RYE

7

MOCKTAILS

LEMON-GINGER

lemongrass, soda

CALAMANSI-MANGO

hamakua coast premium calamansi,
mango, soda

7

MIXOLOGIST
DEON TOGAMI

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