



DINNER MENU

100 SAILS

5:00PM - 9:00PM
MONDAY - WEDNESDAY

LOCAL FEATURES:

HO FARMS, KUALOA RANCH, METRO GROW, GAVA GROW, KANEKOA FARMS, ULU COOP, SUMIDA WATERCRESS, ALOHA TOFU, KUPU PLACE, KULA COUNTRY FARM, J. LUDOVICO, KONA KANPACHI, WAIALUA EGGS, RAINBOW BEE'S HONEY, LAIE VANILLA CO., MAUI KUIA CHOCOLATE

SHAREABLES

HAPA 'POKE' BOWL

kona kanpachi, king salmon, spicy ahi, tsukudani, ikura, yuzu kosho, smoked takuan 21

BEEF FAT RICE

soy garlic marinated sliced prime rib, sous vide egg, mushroom fricassee, pickled farm vegetables, watercress, chili almond crunch, koshihikari rice 21

KANPACHI & AHI SASHIMI

pickled strawberry, hibiscus ponzu, chili oil 21

GARDEN VEGETABLE MELANGE

farm vegetables from five local farms, lilikoi, hibiscus sherry vinaigrette 15

MAITAKE MUSHROOM

beef fat glazed, calamansi vinaigrette, chickpea panisse, persillade, chili oil 12

MISO EGGPLANT

yuzu parsley vinaigrette, farm vegetables 15

BROCCOLINI

truffle foam, parmesan 12

GRILLED ROMAINE

heart of palm, yuzu kosho vinaigrette 18

KULA CAESAR SALAD

ho farms tomato, anchovy, seeded croutons, parmesan 15

FARM VEGETABLE CRUDITE

hummus, grilled sourdough bread, sumac, zaatar 15

SMOKED AHI DIP

yuzu kosho, kewpie, sweet potato & maui chips 15

BROILED ABALONE

wasabi tare, furikake, parmesan, kewpie 15

KAUAI HEAD-ON SHRIMP

ulu, taro, sriracha aioli, chili pepper water gastrique 20

AHI TARTARE

chickpea panisse, ginger scallion, wasabi tare 18

PRIME RIBEYE TARTARE

kewpie, sriracha, tamari, cured egg yolk 25

SOY BRAISED PORK BELLY

fennel pollen, chicharron 12

BEEF SKEWERS

wasabi tare, yuzu aioli 12

CHICKEN KARAAGE

soy garlic sauce, yuzu 15

SMOKED AUSTRALIAN LAMB BACON

apricot cranberry chutney, lemongrass, sesame rice cracker, red wine jus 15

FOIE GRAS SANDO

seared, apricot cranberry chutney, lemongrass, pistachio butter, soy sherry reduction, brioche 25

HURRICANE TATER TOTS

sriracha mayo, kabayaki sauce, furikake, kaki mochi, green onions 12

GARLIC FRIES

parmesan, parsley 10

ROASTED FARM VEGETABLES

duck fat vinaigrette, crispy onion, sesame, pistachio 12

HAWAIIAN SUNFISH

whole fennel pollen, ginger scallion, brown butter xo sauce upon availability 85

SNOW CRAB LEGS

wakame citrus butter 35

ENTREES

PRIME RIBEYE

20 oz steak, yukon gold potato puree, truffle bordelaise 125

KONA KANPACHI EN CROÛTE

shrimp paté, lemongrass, farm vegetables, ho farm tomato, truffle dashi, yuzu emulsion 45

ROASTED DUCK BREAST

kabocha, yellow curry, lemongrass, soy, farm vegetables, taro, caramelized honey 45

BRAISED SHORT RIB

farm vegetables, yukon gold potato 50

SEARED AHI

shiso potato wrapped, pickled vegetables, soy sherry jus, scallion oil 45

BIG GLORY BAY SALMON

beet & fennel compote, corn beurre blanc 42

J. LUDOVICO FARMS CHICKEN

mushroom duxelle, farm vegetables, asparagus, alii mushroom, scallions, foie gras chicken jus 38

PRIME BONE-IN SHORT RIB

ulu, roasted radish, persillade, truffle bordelaise 55

EXECUTIVE CHEF

JEREMY SHIGEKANE

RESTAURANT MANAGER

TERRENCE KIM



Price & menu are subject to change without notice 022825



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.

For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed to non-management service employees who provided your service today.