

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 fricassée,
pickled farm vegetables, watercress,
chili almond crunch, koshihikari rice
21

KONA 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

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

PRIME RIBEYE TARTARE

lightly charred, capers, tarragon,
dijon, shallots, ulu, sourdough
25

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

GARLIC FRIES

parmesan, parsley
10

HURRICANE TATER TOTS

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

GRILLED ASPARAGUS

truffle foam, parmesan
12

CRISPY PORK BELLY

miso mustard, calamansi,
garlic sauce
12

BEEF SKEWERS

wasabi tare, yuzu aioli
12

FOIE GRAS SANDO

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

CHICKEN KARAAGE

soy garlic sauce, yuzu
15

HAWAIIAN SUNFISH

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

SNOW CRAB LEGS

wakame citrus butter
35

ROASTED FARM VEGETABLES

beef fat vinaigrette, crispy onion,
sesame, pistachio
12

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 vegetable matignon,
blood orange, cognac, brandy
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 potato gratin,
persillade, truffle bordelaise
55

EXECUTIVE CHEF

JEREMY SHIGEKANE

RESTAURANT MANAGER

TERRENCE KIM



Vegan

Price & menu are subject to change without notice 032725



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.