

100 SAILS

RESTAURANT & BAR

DINNER MENU






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APPETIZERS

AHI POKE w/ NORI RICE CHIPS* 	27	KAUAI SHRIMP SALAD 	29
Shoyu, ogo, chili oil, green onions, onion Or Spicy mayo & masago		Cucumber, heart of palm, ogo, avocado, cherry tomatoes, roof top lettuce, truffle vinaigrette	
GRILLED AHI KAMA* 	36	TOFU WATERCRESS SALAD	18
Tuna collar, daikon, pickled ginger, ponzu		Aloha tofu, Sumida watercress, miso dressing, chili oil, fried garlic	
CRAB ROLL*	24	BEET RAVIOLI SALAD	19
Red Crab, bacon, mayo, lemon, micro scallions, sweet roll		Roasted beets stuffed with goat cheese, roof top lettuce, orange, red wine vinaigrette	

ENTRÉES

KIM CHEE AND BACON CARBONARA* 	28	SURF & TURF*	70
Bacon, julienne kimchee, onsen egg, cream, parmesan cheese		12 oz Ribeye, lobster tail, mashed potatoes, broccolini, red wine sauce	
FRIED LUDOVICO FARMS CHICKEN 	36	16 oz Ribeye (enhancement)	+ 15
Half bird marinated in shoyu and garlic, potato starch coated and deep fried crispy, banana ketchup, rice		GRILLED AHI*	48
PORCHETTA	36	Crab crust, Kahuku sea beans, cherry tomatoes, basil butter sauce, pasta	
Saffron risotto, sun dried tomato, asparagus, marsala demi, gremolata		BIG GLORY BAY SALMON* 	45
BRAISED BONELESS SHORT RIB	58	Bok choy, furikake, enoki nametake, rice, miso consomme	
Creamy Polenta, kale, baby carrots, maitake mushroom, natural jus		KAUAI SHRIMP SCAMPI	36
		Ali'i mushroom, cherry tomatoes, asparagus, capers, linguine	



100 Sails - Signature Item