



100 SAILS

DINNER MENU

RESTAURANT & BAR

5:00PM - 9:00PM
MONDAY - SUNDAY

STARTERS



AHI POKE W/ NORI RICE CHIPS*

maui onion, cucumber, ogo, sea asparagus, kukui nuts,
hawaiian chili pepper, bubu arare, masago

23

CRAB SWEET ROLL

red crab, bacon, lemon, aioli, micro scallions,
fries

21

GRILLED AHI KAMA*

slow cooked yellowfin tuna collar, daikon,
pickled ginger, ponzu

18

BEET & GOAT CHEESE

roasted beets, aquaponic greens, orange,
red wine vinaigrette

18

SUMIDA WATERCRESS & TOFU

aloha tofu, black sesame, miso dressing,
chili oil, fried garlic

15

KAUAI SHRIMP SALAD

mesclun, cucumber, heart of palm, avocado,
ho farms tomatoes, truffle vinaigrette

23

ENTRÉES

KIM CHEE & BACON CARBONARA*

spaghetti, onsen egg, cream, parmesan cheese,
scallions

25

LUDOVICO FARMS CHICKEN

half roasted chicken marinated in soy and garlic,
long beans, banana ketchup

36

PORCHETTA

crispy pork belly, saffron risotto, sundried tomatoes,
asparagus, marsala, gremolata

32

BRAISED BONELESS SHORT RIB

kale, baby carrots, mashed potatoes,
maitake mushrooms, natural jus

45

KAUAI SHRIMP SCAMPI

ali'i mushrooms, ho farms cherry tomatoes,
asparagus, capers, linguini pasta

36

BIG GLORY BAY SALMON

bok choy, enoki nametake rice, furikake,
miso consomme

45

GRILLED AHI

crab cake, kahuku sea asparagus, linguini pasta,
basil butter

48

SURF & TURF

12 oz rib eye, lobster tail, mashed potatoes, broccolini,
red wine reduction

70

ENHANCE YOUR SELECTION

KAUAI SHRIMP (3pcs) 15

DUNGENESS CRAB LEGS 39

LOBSTER TAIL 24



Contains Nuts

Price & menu are subject to change without notice

*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. 040722